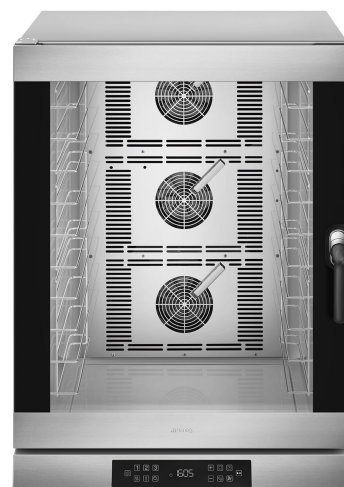


# ALFA1035E1HDS



<b>Product Family</b>	Ovens
<b>Subfamily</b>	Convection oven 10 trays EN 600x400 mm or GN1/1
<b>Power supply</b>	Electric
<b>Oven type</b>	Fan with humidification
<b>Oven controls</b>	Electronic
<b>Tray capacity</b>	10 trays GN1/1, 10 EN 600x400 mm (min. H 20 mm)
<b>Default power supply</b>	400 V 3N~ / 23A / 16 kW / 50-60 Hz
<b>App for recipe development and upload</b>	Not available
<b>Humidity generation</b>	Direct in cavity
<b>Adjustable feet</b>	Yes
<b>Product dimensions WxDxH</b>	798x772x1100 mm
<b>Maximum depth with open door</b>	1536 mm



## Target

<b>Industries</b>	Bar / Cafeterias / Bistros / Wine bars / Pubs; Hotels; Restaurants; Bakeries / Pastry shops; Butcher shops / Delicatessens; Catering; Care facilities; Commercial food services; Grocery shops / Food retail	<b>Suggested for</b>	Bars/Cafes
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## Aesthetics

<b>Door with stainless steel strip</b>	Yes	<b>Digital display colour</b>	White
<b>Colour</b>	Stainless steel	<b>Front panel</b>	Yes
<b>Display type</b>	LCD Touch	<b>Series</b>	Alfa

## Controls

<b>Number of recipes</b>	100	<b>Pre-heating</b>	Yes
<b>Adjustable timer</b>	from 1 minute to 99 hours + endless	<b>Adjustable chimney</b>	Yes
<b>Cooking steps</b>	3 + pre-heating	<b>HACCP data</b>	Yes
<b>Delayed start</b>	Yes		

## Options

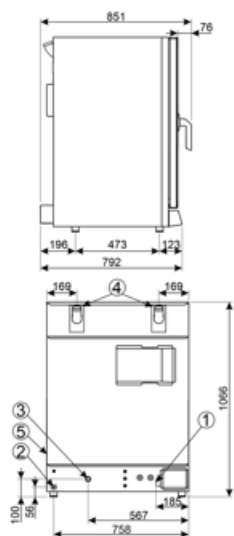
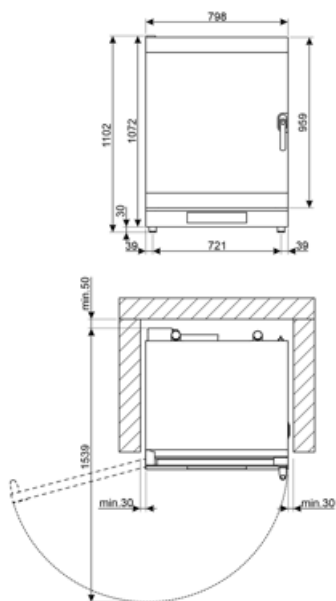
Right hand hinge	ALFA1035E1HDS	Condense hood	K4610X
Right hand hinge	ALFA1035EHDSR		

## Construction

Oven material	Stainless steel/glass/plastics	Steam assisted levels	5 + manual
Cavity dimensions (WxDxH)	672x437x854mm	Exhaust exit	Back
Gross volume	616x431x340mm	Cooling system	Yes
Net volume	616x431x340mm	Time adjustment	Electronic timer
Internal net volume	199,1 lt	Temperature range	30-270°C
Cavity material	Stainless steel	End of cooking alarm	Yes
No. of shelves	10	Heating element interruption with open door	Yes
Tray support frame	Chrome	Manual safety thermostat reset	Yes
Distance between shelves	77 mm	Core probe cooking with $\Delta t$	Yes
Door construction	Yes	Removable deflector	Yes
Door opening	Lateral	No. of lights	3 Halogen lights
Handle type	New ergonomics	Light power	40 W
Inner glass	Openable	USB port	Yes
Fan type and number	3 contrarotating fans with time direction reversal	Water connection	Yes
Fan motor power	200W	Water inlet pressure	50-500 kPa (min-max)
Fan speed	Double speed	Power cable length	170 cm
Max motor speed (rpm)	2	Back panel	Galvanized
Low motor speed (rpm)	2	IPX protection	IPX3
Humidification system on each fan	Yes		

## Logistic Information

Packed product dimensions (WxDxH)	1280x960x890 mm	Net weight (kg)	101.100 kg
EAN code	8017709322953	Gross weight (kg)	122.000 kg



- |   |  |
|---|--|
| 1 | ALIMENTAZIONE ELETTRICA - POWER SUPPLY                             |
| 2 | MORSETTO EQUIPOTENZIALE - EARTH TERMINAL                           |
| 3 | INGRESSO ACQUA 3/4" GAS MASCHIO - WATER INLET 3/4" GAS MALE        |
| 4 | USCITA FUMI CALDI - HOT EXHAUST OUTLET                             |
| 5 | TARGHETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL |

## Compatible Accessories



**3743**  
Flat aluminium tray



**3751**  
Flat perforated aluminium tray



**3805**  
Flat chrome-plated wire grid



**3810**  
Corrugated grid for baguettes



**3927**  
Air flow reducer kit



**K4610X**  
Stainless steel professional hood for ALFA420/625/1035 ovens



**KITSC**  
Lower and upper shelf kit



**RGN11-1035-2**



**RUTVL**  
Wheels kit for all oven table models (4pcs)



**T11TH20**  
2cm height GN1/1 non-stick tray for Galileo professional



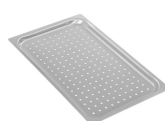
**T11TH40**  
4cm height GN1/1 non-stick tray for Galileo professional



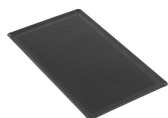
**T11XH20**  
2cm height aluminium GN1/1 tray for Galileo professional



**T11XH65**  
6,5cm height aluminium GN1/1 tray for Galileo professional



**TF11XH2**  
Perforated aluminium GN1/1 tray for Galileo professional



**TMF11TH2**  
GN 1/1 non-sticking microperforated tray



**TVL425D**  
4-level tray holder rack for ALFA410/ALFA420/ALFA425 (stacked) or ALFA1035 ovens, dim. 800x800x504 mm (height with kit RUTVL: 602 mm)

## Symbols glossary

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Electric



Core probe



Fan forced



Fan with humidification



Double speed fan



Core probe +  $\Delta t$

## Benefit

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### Hinged opening

Easily accessible glass for effortless maintenance and cleaning

The glass panels are designed to be easily accessible and inspectable, ensuring great convenience during cleaning and maintenance operations. This feature significantly simplifies the process, making it quick and efficient, while ensuring that every intervention can be carried out with maximum comfort and complete safety.

### Two-speed fan

Perfect ventilation for the ideal cooking of the most delicate dishes

The fan speed adjustment function allows you to tailor the ventilation intensity to the specific needs of each dish, ensuring consistently flawless results. Thanks to the dual-speed setting, you can create the perfect conditions for delicate preparations such as meringues, profiteroles, and soufflés, enveloping them in a gentler, more even airflow that preserves their lightness and structure.

### LCD Touch

Intuitive interface for simple and precise adjustment of cooking parameters

The control panel, simple and intuitive, is designed to offer a seamless and effortless user experience. Equipped with dedicated buttons, it allows precise adjustment of every cooking parameter, from temperature to duration, humidity level to fan speed. The central display provides a clear and immediate overview of the selected settings, ensuring you always have everything under control for flawless results, without compromise.

### 3 cooking stages

Flexibility and precision in every cooking stage

The ability to set multiple cooking steps in addition to preheating provides extraordinary versatility, perfectly adapting to the varying needs of each preparation. Each phase of the process can be customised with precision, optimising the cooking to achieve flawless results, whether it's a slow cook at low temperature or a perfect final browning. Thanks to this precise control of parameters, it is possible to achieve even cooking on every surface, significantly improving the quality of the finished product.

### Humidity management

Impeccable cooking thanks to precise humidity control

Thanks to the effective management of small amounts of steam, perfect browning can be achieved while maintaining the product's softness and promoting the development of its internal structure. Different humidity levels can be set, which determine the frequency of activation cycles. Each cycle consists of two seconds of water vapour spraying inside the cooking chamber, followed by a 15-second pause.