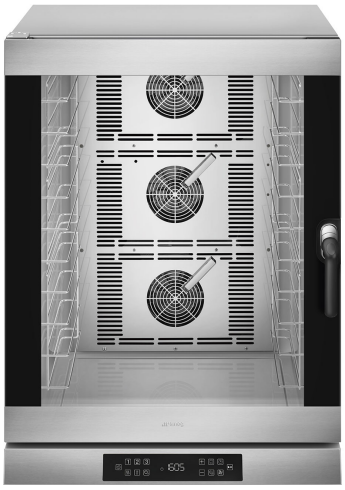
ALFA1035E1HDS



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

Target

Industries	Bar / Cafeterias / Bistros / Wine bars / Pubs, Hotels, Restaurants, Bakeries / Pastry shops, Butcher shops / Delicatessens, Catering, Care facilities, Commercial food services, Grocery shops / Food retail

Aesthetics

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

Controls

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

Options

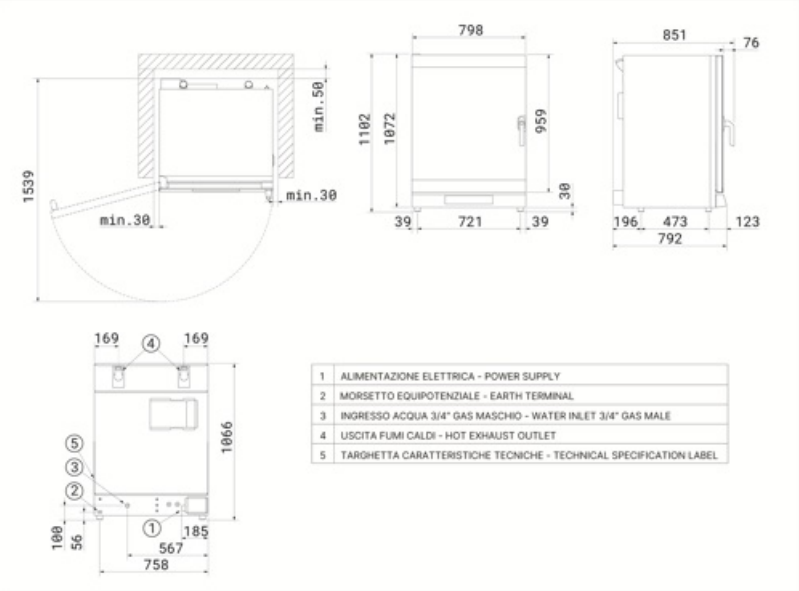
Right hand hinge	ALFA1035E1HDS	**Condense hood**	K4610X
Right hand hinge	ALFA1035EHDSR		

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 Δ 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)	960x890x1280 mm	**Net weight (kg)**	101.600 kg
EAN code	8017709322953	**Gross weight (kg)**	122.600 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



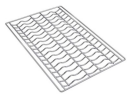
3751

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



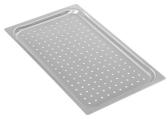
T11XH20

2cm height aluminium GN1/1 tray for Galileo professional



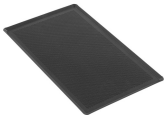
T11XH65

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 (hieight with kit RUTVL: 602 mm)

Symbols glossary

 Electric

 Core probe

 Core probe + Δ t

 Double speed fan

 Fan forced

 Fan with humidification

Benefit

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.