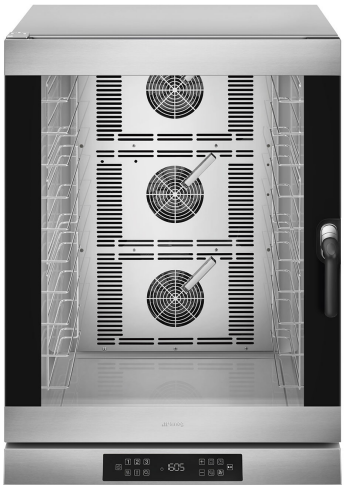
# ALFA1035E1HDS



| | |
|---|---|
| **Family** | Professional ovens |
| **Subfamily** | Convection oven 10 trays EN 600x400 mm, GN 1/1 (min. H 20 mm) |
| **Power supply** | Electric |
| **Oven type** | Convection oven with humidification |
| **Oven control** | Electronic |
| **Trays capacity** | 10 trays EN 600x400 mm, 10 trays GN1/1 (min. H 20 mm) |
| **Default power supply** | 400 V 3N~ / 23A / 16 kW / 50-60 Hz |
| **Program storage with application** | 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 stripes** | Yes | **Digit display color** | White |
| **Colour** | Stainless steel | **Front panel** | Yes |
| **Display type** | LCD Touch | **Series** | Alfa |

## Controls

| | | | |
|---|---|---|---|
| **Storable programs number** | 100 | **Pre-heating** | Yes |
| **Timer setting range** | from 1 minute to 99 hours + endless | **Chimney regulation** | Yes |
| **Cooking steps** | 3 + pre-heating | **HACCP data** | Yes |
| **Delayed start** | Yes | | |

## Options

| | | | |
|---|---|---|---|
| **Right hand hinge version** | ALFA1035E1HDSR | **Combinable hood** | K4610X |

## Construction

| | | | |
|---|---|---|---|
| **Oven materials** | Stainless steel / glass / plastics | **Humidification levels** | 5 + manual |
| **Cavity dimensions (WxDxH)** | 672x437x854 mm | **Exhaust position** | Back |
| **Gross volume** | 289,8 lt | **Components cooling system** | Yes |
| **Net volume** | 258,9 lt | **Timer type** | Electrical |
| **Internal net volume** | 199,1 lt | **Temperature range** | 30-270°C |
| **Cavity material** | Stainless steel | **End cooking signal** | Yes |
| **Shelves number** | 10 | **Safety switch with open door** | Yes |
| **Tray frame support** | Chromed wire | **Manual reset safety thermostat** | Yes |
| **Shelves distance** | 77 mm | **Predisposition for core probe** | Yes |
| **Door construction** | Double glass | **Removable deflector** | Yes |
| **Door opening** | Lateral - left hinge | **Lighting** | 3 Halogen lamps |
| **Handle type** | Rotating | **Light power** | 40 W |
| **Glass** | Openable with hinge | **USB port** | Yes |
| **Fan type and number** | 3 contrarotating with timed direction reversal | **Water load pipe** | Yes |
| **Fan motor power** | 200 W | **Water inlet pressure** | 50-500 kPa (min-max) |
| **Engine rpm** | Dual speed | **Power cable length** | 170 cm |
| **Motor rpm in standard speed** | 2850 rpm | **Back panel** | Galvanized |
| **Motor rpm in low speed** | 1450 rpm | **IPX protection** | IPX3 |
| **Water injection on each fan** | Yes | | |

## Logistic Information

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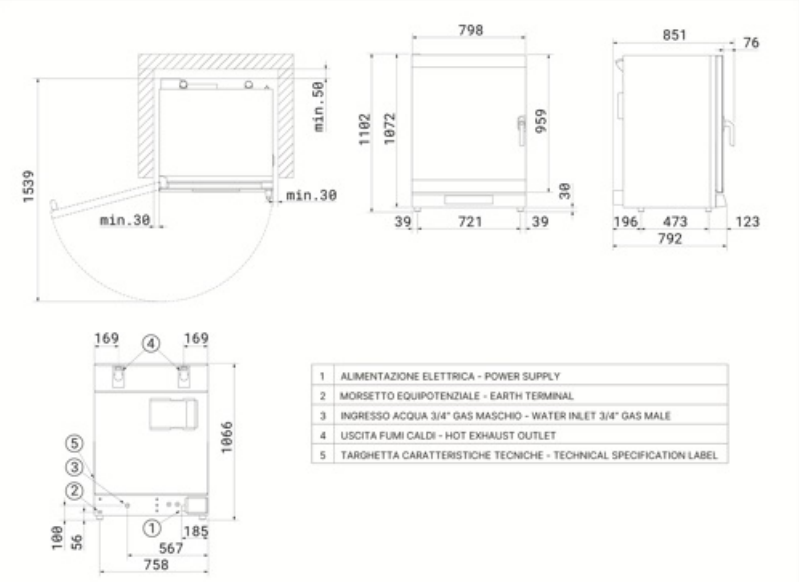
|---|---|---|---|
| **Packed product dimensions (WxDxH)** | 960x890x1280 mm | **Net weight** | 101,600 kg |
| | | **Gross weight** | 122,600 kg |
| **EAN code** | 8017709322953 | | |



## Compatible Accessories

**3743**

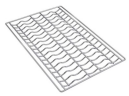
Kit of 4 flat aluminum trays EN 600×400 mm

**3751**

Kit of 4 flat perforated aluminium tray EN 600×400 mm

**3805**

Kit of 4 chrome-plated wire grids EN 600×400 mm



**3810**

Kit of 4 wave wire grids for baguettes EN 600×400 mm

**3927**

Air flow reducer kit for ovens ALFA410, 420, 625, 1035

**K4610X**

Stainless steel professional hood for ALFA420/625/1035 ovens

**KITSC**

Core temperature probe for EHDS oven series

**RGN11-1035-2**

Support rack for GN 1/1 flat trays, suitable for ALFA1035 models

**RUTVL**

Set of 4 wheels, fits all professional oven tables

**T11TH20**

GN1/1 non-stick tray, 20 mm height

**T11TH40**

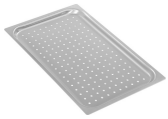
GN1/1 non-stick tray, 40 mm height

**T11XH20**

Aluminium GN1/1 tray, 20 mm height

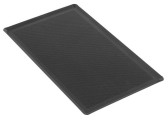
**T11XH65**

GN1/1 aluminium tray, 65 mm height



**TF11XH2**

GN 1/1 perforated aluminium tray, 20 mm height



**TMF11TH2**

GN 1/1 non-sticking microperforated tray, 20 mm height

**TVL425D**

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

## Symbols glossary

Electric

Fan forced heating

Double speed fan

Core probe

Fan forced heating with humidity injection

Core probe baking by temperature difference (Δ t)

# Benefit (TT)

### 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 humidity, 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.