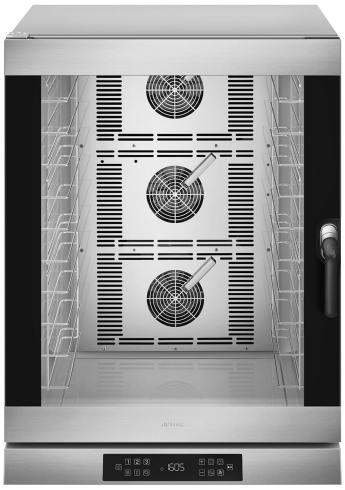
ALFA1035E1HDS



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

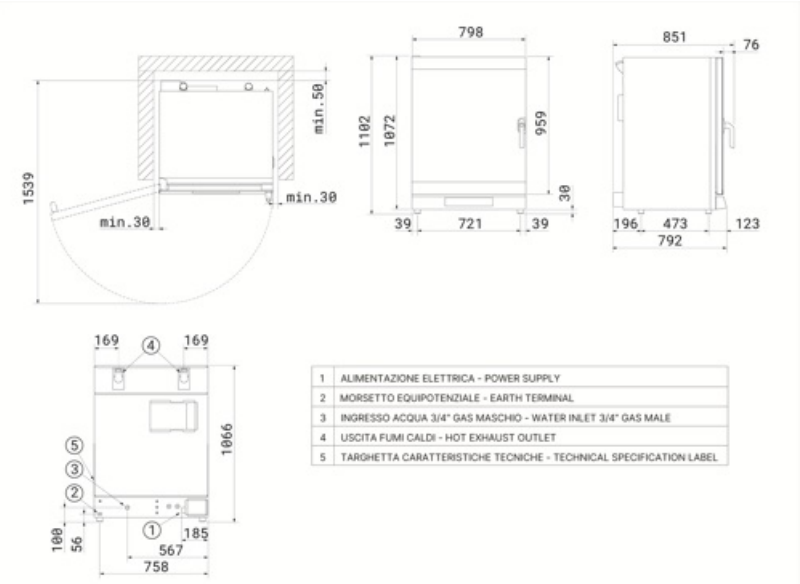
Right hand hinge version	ALFA1035E1HDSR	**Combinable hood**	K4610X

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

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



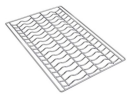
3751

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



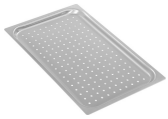
T11XH20

Aluminium GN1/1 tray, 20 mm height



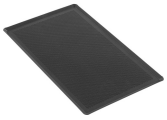
T11XH65

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


Core probe


Core probe baking by temperature difference (Δ t)


Double speed fan


Fan forced heating


Fan forced heating with humidity injection

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.