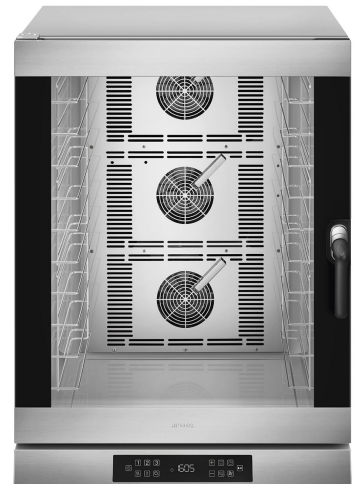


ALFA1035E1HDS

Family	Professional ovens
Subfamily	Convection oven 10 trays EN 600x400 mm or GN1/1
Oven type	Convection oven with humidification
Oven control	Electronic
Trays capacity	10 trays GN1/1 or 10 EN 600x400 mm (excluding flat grids and trays)
Power supply	400 V 3N~ / 23A / 16 kW / 50-60 Hz
Steam generation	Direct
Program storage with application	Not available
Maximum depth with open door	1536 mm
Adjustable feet	Yes
Net weight	102,000 kg
Product dimensions WxDxH	798x772x1100 mm
EAN code	8017709322953



Target

Solutions	Coffee shops/Wine bars; Hotels; Restaurants/Pubs; Bakery/Pastry making; Frozen bakery industry; Food retail	Suggested for	Bakery
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Aesthetics

Colour	Stainless steel	Digit display color	White
Door with stainless steel stripes	Yes	Front panel	Yes
Display type	Digital TFT	Logo	Smeg printed

Controls

Storable programs number	100	Chimney regulation	Yes
Timer setting range	1-99 minutes + endless	HACCP data	Yes
Cooking steps	3 + pre-heating		

Programme / Functions

Backing functions



Convection



Convection with humidification



Core probe



Core probe + Δt

Adjustable fan speed



Double speed fan

Options

Right hand hinge

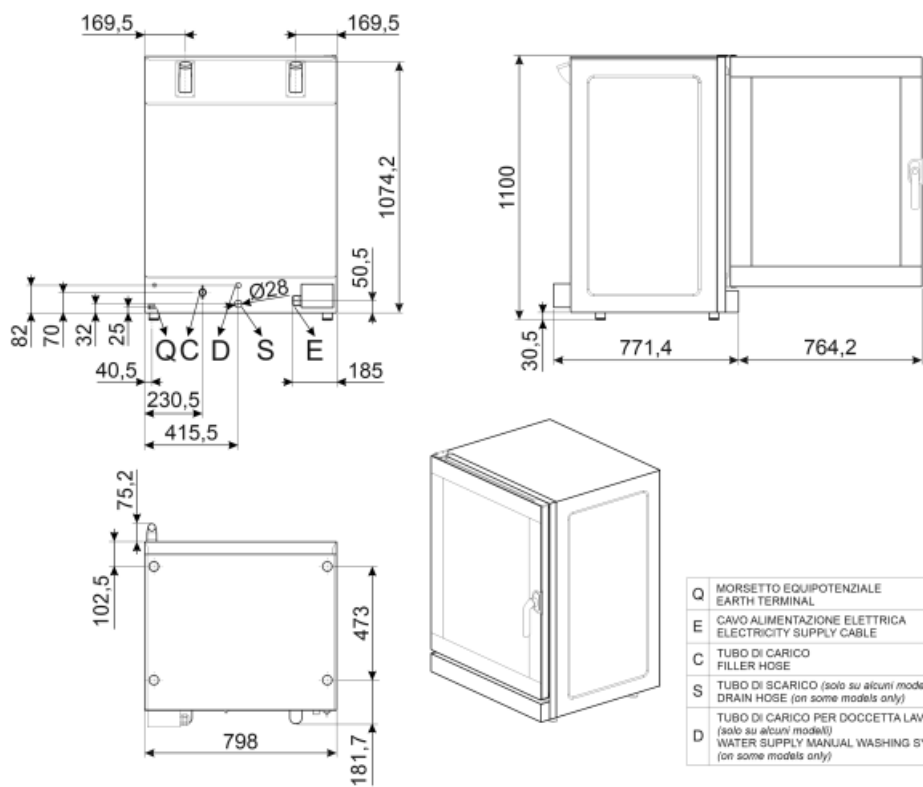
ALFA1035E1HDSR

Combinable hood

K4610X

Construction

Oven materials	Stainless steel / glass / plastics	Water injection on each fan	Yes
Cavity dimensions (wxdxh)	672x437x854 mm	Humidification levels	5 + manual
Gross volume	289,8 lt	Exhaust position	Back
Net volume	258,9 lt	Components cooling system	Yes
Internal net volume	199,1 lt	Timer type	Electrical
Cavity material	Stainless steel	Temperature range	50-280°C
Shelves number	10	End cooking signal	Yes
Tray frame support	Chromed wire	Safety switch with open door	Yes
Shelves distance	77 mm GN1/1 - EN 600X400	Manual reset safety thermostat	Yes
Door construction	Double glass	Predisposition for core probe	Yes
Door opening	Lateral - left hinge	Removable deflector	Yes
Handle type	Rotating	Lighting	3 Halogen lamps
Glass	Openable with hinge	Light power	40 W
Fan type and number	3 contrarotating with timed direction reversal	USB port	Yes
Fan motor power	200W	Water load pipe	Yes
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



Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO FILLER HOSE
S	TUBO DI SCARICO (solo su alcuni modelli) DRAIN HOSE (on some models only)
D	TUBO DI CARICO PER DOCCETTA LAVAGGIO (solo su alcuni modelli) WATER SUPPLY MANUAL WASHING SYSTEM (on some models only)

Not included accessories



3805
Flat chrome-plated wire grid (4pcs)



3927
Air flow reducer kit for ovens
ALFA410, 420, 625, 1035

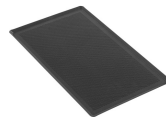


K4610X

TF11XH2
Perforated aluminium GN1/1 tray, 20 mm height



3743
Flat aluminium tray (4pcs)



TMF11TH2
GN 1/1 non-sticking microperforated tray, 20 mm height



T11XH20
2cm height aluminium GN1/1 tray, 20 mm height



T11XH65
GN1/1 aluminium tray, 65 mm height

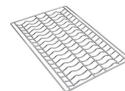


T11TH20
GN1/1 non-stick tray, 20 mm height

KITSC
Core temperature probe for EHDS models



3751
Flat perforated aluminium tray (4pcs)



3810
Waved grid for baguettes (4pcs)



RGN11-1035-2
Support kit for grids or flat trays GN1/1 suitable for ALFA1035 models



T11TH40
GN1/1 non-stick tray, 40 mm height



TVL625D
Oven stand on castors for stacked
ALFA625/420, 800x800x300mm

Symbols glossary (TT)

	Core probe		Core probe baking by temperature difference (Δt)
	Double speed fan		Fan forced heating
	Fan forced heating with humidity injection		