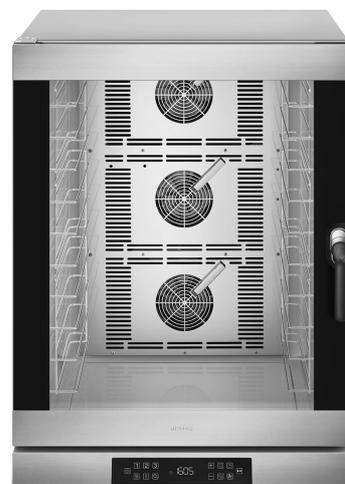


ALFA1035E1HDS



Familia	Hornos
Subfamilia	10 bandejas 600x400 mm or GN1/1
Power supply	Eléctrico
Tipo de horno	Ventilador con humidificación
Control del horno	Electronico
Capacidad de bandejas	10 bandejas EN 600x400 mm, 10 trays GN1/1 (min. H 20 mm)
Fuente de alimentación	400 V 3N~ / 23A / 16 kW / 50-60 Hz
Almacenamiento de programas con aplicación	No disponible
Humidity generation	Directo en cavidad
Pies ajustables	Sí
Product dimensions (WxDxH)	798x772x1100 mm
Profundidad máxima con puerta abierta	1536 mm



Distribución

Industries	Bar / Cafeterías / Bistrós / Vinotecas / Pubs; Hoteles; Restaurantes; Panaderías / Pastelerías; Butcher shops / Delicatessens; Catering; Centros asistenciales; Commercial food services; Grocery shops / Food retail	Usuarios potenciales	Panadería
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Estética

Puerta con bandas de acero inoxidable	Sí	Color del display digital	Blanco
Color	Acero inoxidable	Panel frontal en relieve	Sí
Tipo de display	LCD táctil	Serie	Alfa

Mandos

Programas intercambiables	100	Pre-heating	Sí
Minutos programables	de 1 minuto a 99 horas + sin fin	Chimney regulation	Sí
Cocción con varios pasos	3 + precalentamiento	HACCP data	Sí
Delayed start	Sí		

Opciones

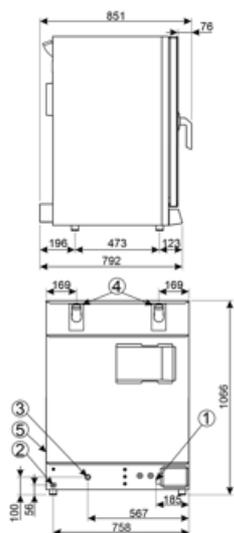
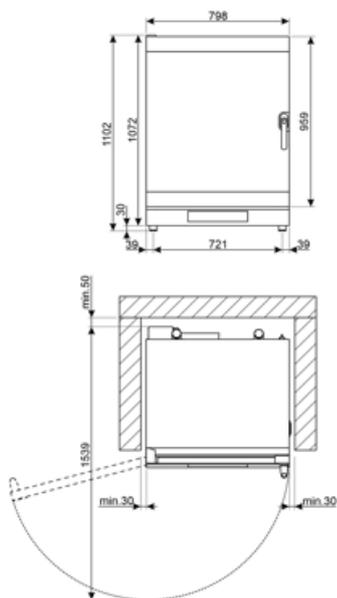
Bisagra derecha ALFA1035E1HDSR Usuarios potenciales K4610X

Construcción

Material del horno	Acero inoxidable/vidrio/plástico	Niveles de humidificación	3 + manual
Dimensiones de la cámara (LxWxH)	672x437x854mm	Posición chimenea	Trasera
Gross volume	289,8 l	Sistema de refrigeración	Sí
Net volume	258,9 l	Tipo temporizador	Temporizador electrónico
Internal net volume	199,1 l	Rango de temperatura	30-270°C
Material de la cavidad	Acero inoxidable AISI 304	Alarma fin de cocción	Sí
Número de estantes	10	Interrupción del calefactor al abrir la puerta	Sí
Soporte de bandeja	Cromado	Rearme manual del termostato de seguridad	Sí
Distancia entre los estantes	75 mm	Sonda de corazón con Δ t	Sí
Puerta fría con doble cristal completamente abatible	Doble vidrio	Deflector extraíble	Sí
Puerta abierta	Lateral	Número de luz	3 lámparas halógenas
Tipo de mango	Giratorio	Potencia de luz	40 W
Cristal interior	Se puede abrir	Puerto USB	Sí
Número y tipo de ventiladores	3 ventiladores con inversión de giro	Tubo de carga de agua	Sí
Potencia motor del ventilador	200 W	Water inlet pressure	50-500 kPa (mín-máx)
RPM del motor	2	Longitud del cable de alimentación	170 cm
Motor rpm in standard speed	2850 rpm	Panel trasero	Galvanizado
Rpm de baja velocidad	1450 rpm	IPX protection	IPX3
Sistema de humidificación en cada ventilador	Sí		

Datos logísticos

Packed product dimensions (WxDxH)	960x890x1280 mm	Peso neto	101,100 kg
EAN code	8017709322953	Peso bruto	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 |

Accesorios Compatible



3743

Bandeja plana de aluminio (4uds)



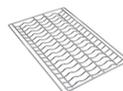
3751

Bandeja de aluminio perforada plana (4uds)



3805

Rejilla de alambre cromada plana (4 piezas)



3810

Rejilla ondulada para palillos (4uds)



3927

Kit reductor de caudal de aire para hornos ALFA410, 420, 625, 1035



K4610X

Stainless steel professional hood for ALFA420/625/1035 ovens



KITSC

Kit de repisas inferior y superior



RGN11-1035-2

Kit soporte para rejillas o bandejas planas GN1/1 apto para modelos ALFA1035



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



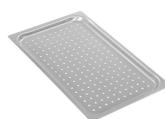
T11XH20

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 (height with kit RUTVL: 602 mm)

Symbols glossary

	Electric		Core probe
	Calentamiento forzado por ventilador		Fan forced heating with humidity injection
	Double speed fan		Horneado con sonda corazón por diferencia de temperatura (Δt)

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.