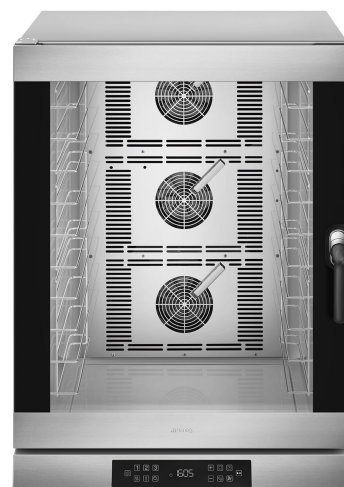


ALFA1035E1HDS



| | |
|---|---|
| Família | Fornos |
| Subfamília | Forno de convecção 10 bandejas EN 600x400 mm, GN 1/1 (min. H 20 mm) |
| Tipo de energia | Elétrico |
| Tipo de forno | Forno de convecção com humidificação |
| Controlo do forno | Controlo eletrónico da temperatura |
| Capacidade de tabuleiro | 10 bandejas EN 600x400 mm, 10 bandejas GN1/1 (mín. H 20 mm) |
| Fonte de energia | 400 V 3N~ / 23A / 16 kW / 50-60 Hz |
| Memória de programas | Não disponível |
| Geração de humidade | Direto na cavidade |
| Pés reguláveis em altura | Sim |
| Dimensões do produto (LxPxA) | 798x772x1100 mm |
| Profundidade máxima com a porta aberta | 1536 mm |



Mercado

| | |
|-------------------|--|
| Indústrias | Bares, Cafés e Pubs; Hoteleria; Restaurantes; Padarias / Pastelarias; Talhos; Catering; Estabelecimentos de Cuidados; Indústrias Alimentares; Supermercados / Comércio de alimentos |
|-------------------|--|

Design

| | | | |
|------------------------------------|-----------|-----------------------------------|--------|
| Porta com tiras em aço inox | Sim | Cor dos dígitos no display | Branco |
| Cor | Aço inox | Painel frontal | Sim |
| Display | Touch LCD | Design | Alfa |

Comandos

| | | | |
|-----------------------------------|-----------------------------|-----------------------------|-----|
| Nº de programas em memória | 100 | Pré-aquecimento | Sim |
| Temporizador | de 1 min até 99 h + sem fim | Regulação da chaminé | Sim |
| Função MultiStep | 3 + pré-aquecimento | HACCP data | Sim |
| Início diferido | Sim | | |

Opções

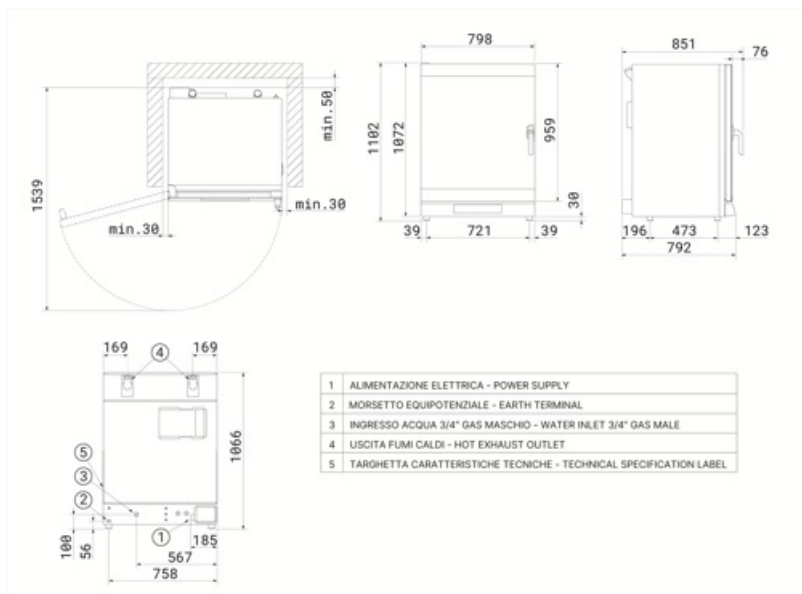
| | | | |
|---------------------|----------------|---------------------|-------------------------------------|
| Dobradiça à direita | ALFA1035E1HDSR | Exaustor compatível | K4610X (com kit de conexão KITPO45) |
|---------------------|----------------|---------------------|-------------------------------------|

ESPECIFICAÇÕES TÉCNICAS

| | | | |
|---|--------------------------------------|---|-------------------------|
| Material do forno | Aço Inox / Vidro / Plástico | Níveis de humificação | 5 + manual |
| Dimensões da cavidade (LxPxA) | 672x437x854 mm | Posição de exaustão | Traseira |
| Volume bruto | 289,8 lt | Sistema de arrefecimento | Sim |
| Volume útil | 258,9 lt | Tipo de temporizador | Elétrico |
| Volume útil interno | 199,1 lt | Temperaturas | 30-270°C |
| Material da cavidade | Aço inox | Aviso de final de cozedura | Sim |
| Níveis de tabuleiros | 10 | Interruptor de segurança com porta aberta | Sim |
| Suporte dos tabuleiros | Cromado | Reset de segurança do termostato | Sim |
| Distância entre tabuleiros | 77 mm | Opção para sonda | Sim |
| Material da porta | Vidro duplo | Deflector removível | Sim |
| Abertura da porta | Lateral | Iluminação | 3 lâmpadas de halogéneo |
| Tipo de puxador | Rotativo | Potência das lâmpadas | 40 W |
| Vidro | Abre com dobradiça | Porta USB | Sim |
| Tipologia da ventoinha | 3 com rotação reversível temporizada | Tubo de carga de água | Sim |
| Potência da ventoinha | 200 W | Pressão da entrada de água | 50-500 kPa (min-max) |
| RPM da ventoinha | Velocidade dupla | Comprimento do cabo de alimentação | 170 cm |
| RPM standard da ventoinha | 2850 rpm | Painel traseiro | Porta galvanizada |
| RPM da ventoinha na velocidade inferior | 1450 rpm | Proteção IPX | IPX3 |
| Injeção de água em cada ventoinha | Sim | | |

Dados de logística

| | | | |
|---------------------------------------|-----------------|-------------------|------------|
| Dimensões do produto embalado (LxPxA) | 960x890x1280 mm | Peso líquido (kg) | 101.700 kg |
| Código EAN | 8017709322953 | Peso bruto (kg) | 122.600 kg |



Acessórios Compatíveis



3743



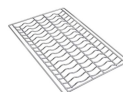
3751

Kit of 4 flat perforated aluminium tray
EN 600x400 mm



3805

Kit of 4 chrome-plated wire grids EN
600x400 mm



3810



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



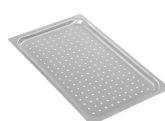
T11XH20

Aluminium GN1/1 tray, 20 mm height



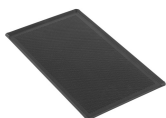
T11XH65

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 (height
with kit RUTVL: 602 mm)

Symbols glossary



Elétrico: a fonte de energia do forno é a eletricidade.



Core probe



Fan forced heating



Fan forced heating with humidity injection



Ventoinha de velocidade dupla



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.