

# ALFA1035E1HDSR



Family Professional ovens

Subfamily Convection oven 10 trays EN 600x400 mm or GN1/1

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)

Power supply 400 V 3N~ / 23A / 16 kW / 50-60 Hz

Program storage with Not available

application

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 Suggested for

Bakery

Yes

Yes

Yes

Yes

### **Aesthetics**

Door with stainless

steel stripes

ColourStainless steelDisplay typeLCD TouchDigit display colorWhite

Front panel

Pre-heating

**HACCP** data

Chimney regulation

Logo Smeg printed

Series Alfa

# **Controls**

Storable programs

Timer setting range

number

from 1 minute to 99 hours +

endless

99

Yes

Cooking steps 3 + pre-heating

Delayed start Yes

**Options** 



Right hand hinge Yes Combinable hood K4610X

## Construction

Oven materials Stainless steel / glass /

plastics

**Cavity dimensions** 672x437x854 mm

(WxDxH)

Gross volume 289,8 It Net volume 258.9 lt Internal net volume 199,1 lt Cavity material Stainless steel

Shelves number

Chromed wire Tray frame support 77 mm GN1/1 - EN Shelves distance

600X400

200 W

Dual speed

2850 rpm

1450 rpm

**Door construction** Double glass

Lateral - right hinge Door opening

Handle type Rotating

Glass

3 contrarotating with timed Fan type and number

direction reversal

Openable with hinge

Fan motor power

Engine rpm

Motor rpm in standard

speed

Motor rpm in low speed

Water injection on each

**Humidification levels** 

**Exhaust position** 

Components cooling

system

Timer type Temperature range 30-270°C

End cooking signal Safety switch with open Yes

Manual reset safety

thermostat

Predisposition for core

probe

Removable deflector

Lighting

Light power **USB** port

Water load pipe

Water inlet pressure

Power cable length

Back panel IPX protection

dimensions

5 + manual

Back

Yes

Electrical

Yes

Yes

Yes

Yes

3 Halogen lamps 40 W

Yes Yes

50-500 kPa (min-max)

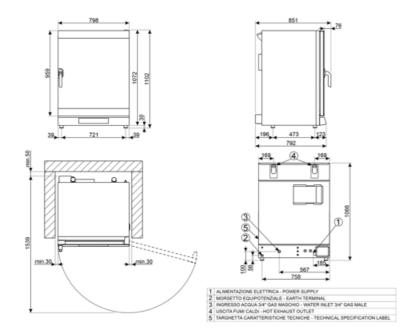
170 cm Galvanized

IPX3

# **Logistic Information**

Net weight 105,000 kg Height (mm) packed 1280 mm Packed width 960 mm Gross weight (kg) 125,000 kg Packed product 1280x960x890 mm Packaged depth 890 mm







# **Compatible Accessories**



#### 3743

Kit of 4 flat aluminum trays EN  $600 \times 400$  mm



#### 3751

Flat perforated aluminium tray (4pcs)



#### 3805

Kit of 4 chrome-plated wire grids EN  $600\times400$  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



#### **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



# Symbols glossary

Electric E

Core probe

Fan forced heating

Fan forced heating with humidity injection

्रुक्ष्य Double speed fan



# 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.