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 application	Not available
Humidity generation	Direct in cavity
Maximum depth with open door	1536 mm
Adjustable feet	Yes
Net weight	105.000 kg
Product dimensions WxDxH	798x772x1100 mm
EAN code	8017709324179
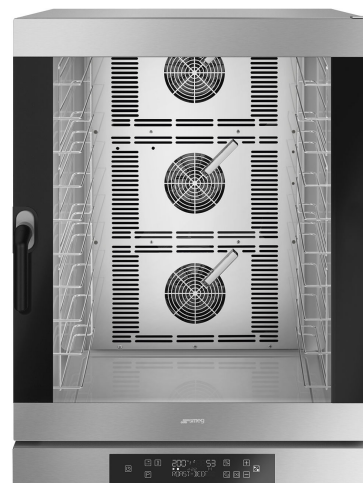
Target

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

Aesthetics

Colour	Stainless steel	**Digit display color**	White
Door with stainless steel stripes	Yes	**Front panel**	Yes
		Logo	Smeg printed
Display type	LCD Touch		

Controls

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

Options

Right hand hinge	Yes	**Combinable hood**	K4610X

Construction

Oven materials	Stainless steel / glass / plastics	**Humidification levels**	5 + manual
		Exhaust position	Back
Cavity dimensions (WxDxH)	672x437x854 mm	**Components cooling system**	Yes
Gross volume	289,8 lt	**Timer type**	Electrical
Net volume	258,9 lt	**Temperature range**	50-280°C
Internal net volume	199,1 lt	**End cooking signal**	Yes
Cavity material	Stainless steel	**Safety switch with open door**	Yes
Shelves number	10		
Tray frame support	Chromed wire	**Manual reset safety thermostat**	Yes
Shelves distance	77 mm GN1/1 - EN 600X400	**Predisposition for core probe**	Yes
Door construction	Double glass		
Door opening	Lateral - right 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
		Water load pipe	Yes
Fan motor power	200W	**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
		IPX protection	IPX3
Motor rpm in low speed	1450 rpm		
Water injection on each fan	Yes		

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)

smeg PROFESSIONAL
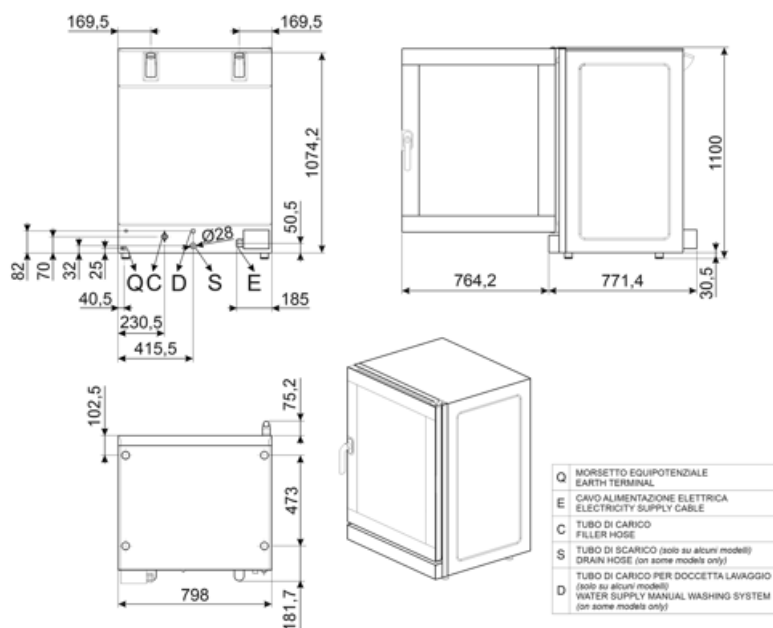
Compatible Accessories

3743

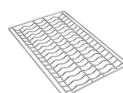Kit of 4 flat aluminum trays EN 600×400 mm

3751

Flat perforated aluminium tray (4pcs)

3805

Kit of 4 chrome-plated wire grids EN 600×400 mm

3810

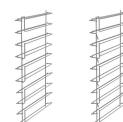Kit of 4 wave wire grids for baguettes EN 600×400 mm

3927

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

K4610X

KITSC

Core temperature probe for EHDS oven series

RGN11-1035-2

Support rack for GN 1/1 flat trays, suitable for ALFA1035 models

T11TH20

GN1/1 non-stick tray, 20 mm height
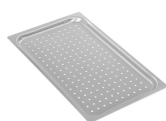
T11TH40

GN1/1 non-stick tray, 40 mm height

T11XH20

Aluminium GN1/1 tray, 20 mm height
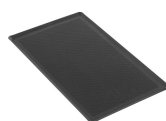
T11XH65

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

TVL625D

Support for stacked ALFA625 ovens, dim. 800x800x300mm

Symbols glossary

	Electric			Core probe
	Fan forced heating			Fan forced heating with humidity injection
	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.