ALFA1035E1HDSR



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, Hotelaria, 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	99	**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	Sim	**Exaustor compatível**	K4610X (com kit de conexão KITPO45)

Ligação elétrica

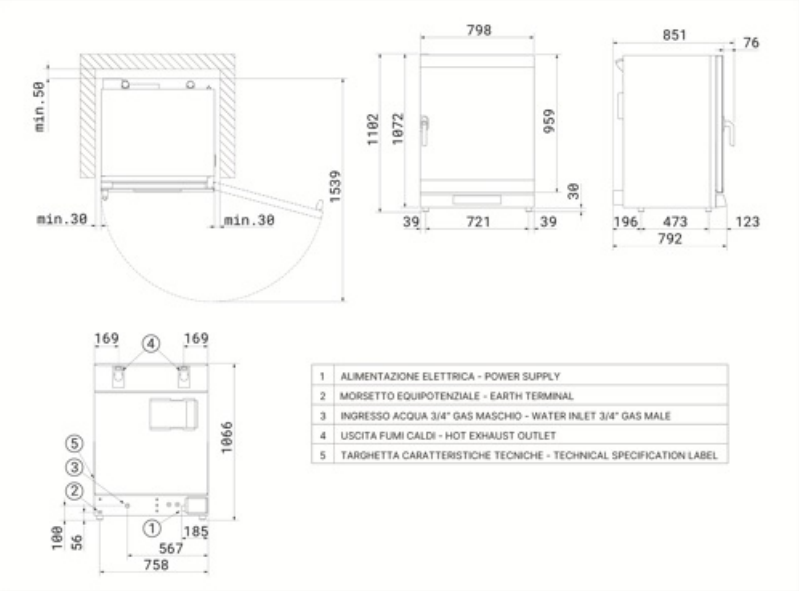
Potential equalisation	Yes

ESPECIFICAÇÕES TÉCNICAS

Material do forno	Aço Inox / Vidro / Plástico	**Níveis de humidificação**	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 - dobradiça à direita	**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)**	104,000 kg
Código EAN	8017709324179	**Peso bruto (kg)**	125,000 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

Acessórios Compatíveis



3743



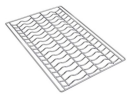
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Kit of 4 flat perforated aluminium tray EN 600×400 mm



3805

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



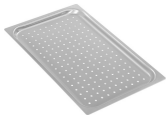
T11XH20

Aluminium GN1/1 tray, 20 mm height



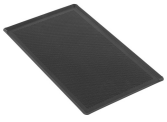
T11XH65

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 (hieight with kit RUTVL: 602 mm)

Symbols glossary



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



Ventoinha de velocidade dupla



Fan forced heating with humidity injection



Core probe



Fan forced heating

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.