![smeg PROFESSIONAL]

ALFA1035EHDS

Product Family	Ovens
Subfamily	4 trays 600x400 mm o GN1/1
Oven type	Fan with humidification
Default power supply	400 V 3N~ / 23A / 16 kW / 50-60 Hz
App for recipe development and upload	Not available
Adjustable feet	Yes
Product dimensions WxDxH	798x772x1100 mm
Maximum depth with open door	1536 mm
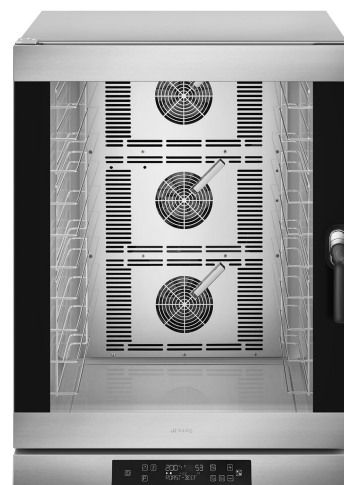
Target

Industries	Bar / Cafeterias / Bistros / Wine bars / Pubs; Hotels; Restaurants; Bakeries / Pastry shops; Food Industries; Butcher's shops	**Suggested for**	Bars/Cafes

Aesthetics

Colour	Stainless steel	**Digital display colour**	White
Door with stainless steel strip	Yes	**Front panel**	Yes
		Logo	Smeg printed
Display type	LCD Touch		

Controls

Number of recipes	99	**Adjustable chimney**	On/off
Adjustable timer	1 min - 99hrs + continuous	**HACCP data**	Scheduled start H/12
Cooking steps	9		

Options

Right hand hinge	ALFA1035EHDSR	**Condense hood**	K4610X

Construction

Oven material	Stainless steel/glass/plastics	**Exhaust exit**	Back
		Cooling system	Yes
Cavity dimensions (WxDxH)	672x437x854mm	**Time adjustment**	Electronic timer
Gross volume	616x431x340mm	**Temperature range**	50-280°C
Net volume	616x431x340mm	**End of cooking alarm**	Yes
Internal net volume	199,1 lt	**Heating element interruption with open door**	Yes
Cavity material	Stainless steel		
No. of shelves	10		
Tray support frame	Chrome	**Manual safety thermostat reset**	Yes
Distance between shelves	77 mm	**Core probe cooking with Δ t**	Yes
Door construction	Yes	**Removable deflector**	Yes
Door opening	Lateral	**Lights with door open**	Yes
Handle type	New ergonomics	**No. of lights**	3 Halogen lights
Inner glass	Openable	**Light power**	40 W
Fan motor power	200W	**USB port**	Yes
Max motor speed (rpm)	2	**Water connection**	Yes
Low motor speed (rpm)	2	**Power cable length**	170 cm
Humidification system on each fan	Yes	**Back panel**	Galvanized
		IPX protection	Scheduled start H/12
Steam assisted levels	5 + manual		

Logistic Information

Net weight (kg)	102,000 kg	**Height (mm) packed**	1280 mm
Packed width	960 mm	**Gross weight (kg)**	122,000
Packaged depth	890 mm	**Dimensions of the packed product (mm)**	1280x960x890

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)
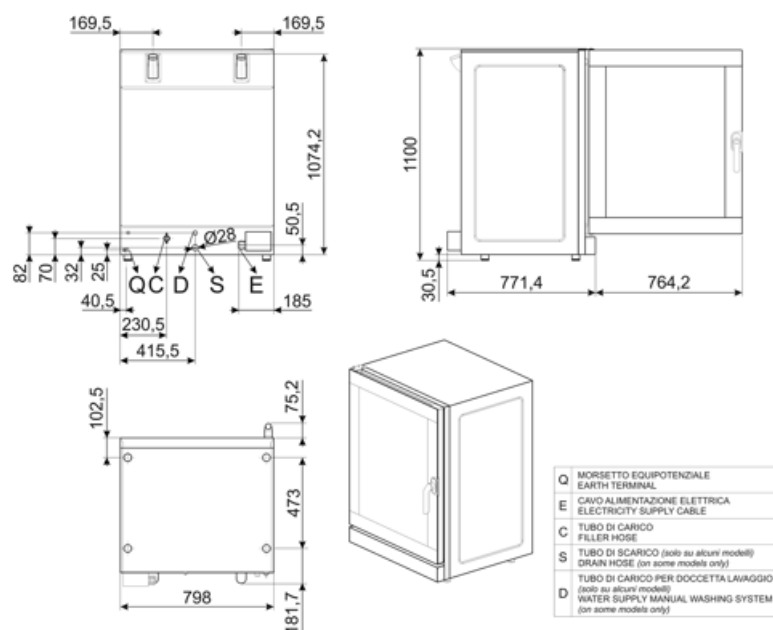
Compatible Accessories

3743

Flat aluminium tray

3751

Flat perforated aluminium tray

3805

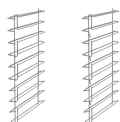Flat chrome-plated wire grid

3810

Corrugated grid for baguettes

3927

Air flow reducer kit

KITSC

Lower and upper shelf kit

RGN11-1035-2

Symbols glossary

	Core probe			Fan forced
	Fan with humidification			Double speed fan
	Core probe + Δ t			

Benefit

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.