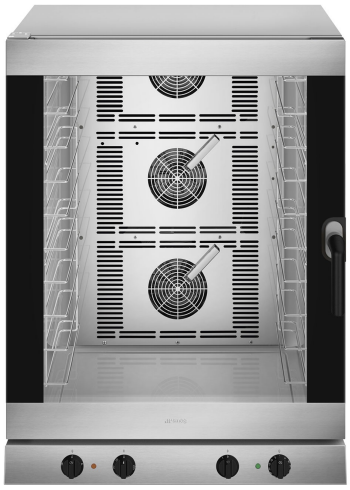
ALFA1035H-2



Family	Ovens
Subfamily	Convection oven 10 trays EN 600x400 mm or GN1/1
Power supply	Electric
Oven type	Fan with humidification
Oven control	Mechanical
Trays capacity	10 trays GN1/1, 10 EN 600x400 mm (min. H 20 mm)
Power supply	400 V 3N~ / 23A / 16 kW / 50-60 Hz
WiFi connection	Not available
Humidity generation	Direct in cavity
Maximum depth with open door	1536 mm
Adjustable feet	Yes
Net weight	102,000 kg
Product dimensions WxDxH	798x772x1100 mm
EAN code	8017709270148

Distribution

Solutions	Bakery/Pastry making; Industrial pastry&bakery laboratories; Buthcher's shops	**Suggested for**	Bars/Cafes

Aesthetics

Colour	Stainless steel	**Front panel**	Yes
Door with stainless steel stripes	Yes	**Logo**	Smeg printed

Controls

Timer setting range	1-60 minutes + endless	**Chimney regulation**	Manual

Options

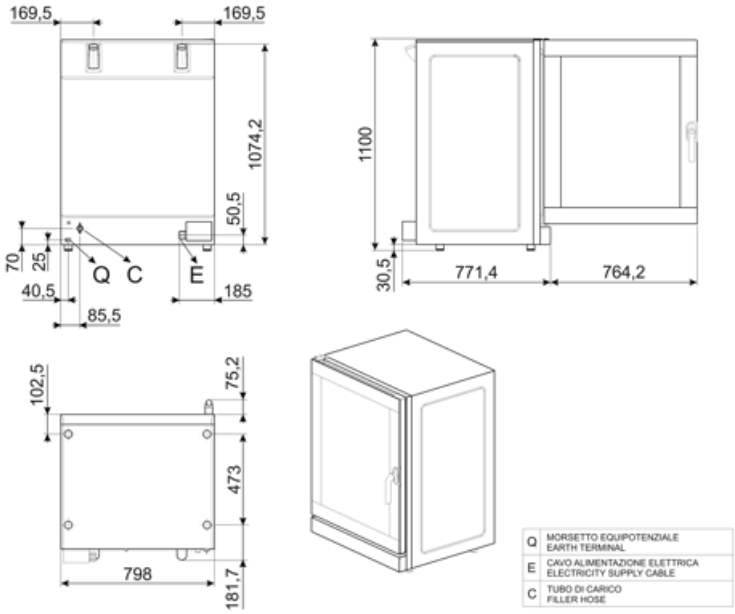
Right hand hinge	ALFA1035HR-2	**Solutions**	K4610X
Right hand hinge	ALFA1035EHR		

Construction

Oven materials	Ever Clean enamel	**Water injection on each fan**	Yes

Cavity dimensions (lxdxh)	672x437x854mm
Gross volume	616x431x340mm
Net volume	616x431x340mm
Internal net volume	616x431x340mm
Cavity material	Stainless steel
Shelves number	10
Tray frame support	Chrome
Shelves distance	77 mm
Door construction	Double glass
Door opening	Lateral
Handle type	New ergonomics
Openable glass	Openable
Fan type and number	3 contrarotating fans with time direction reversal
Engine speed	Ever Clean enamel
Engine speed	Single speed
Max standard speed motor rpm	2

Humidification levels	Manual
Exhaust position	Back
Timer type	Electromecanical timer
Temperature range	50-270°C
End cooking signal	Yes
Orange light indicator t° achievement	Yes
Green light indicator t° achievement	Yes
Manual reset safety thermostat	Yes
Removable deflector	Yes
Lighting	3 Halogen lamps
Light power	40 W
Water load pipe	Yes
Water inlet pressure	50-500 kPa (min-max)
Power cable length	170 cm
Back panel	Galvanized
IPX protection	Scheduled start H/12



Compatible Accessories

3743

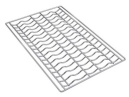
Flat aluminium tray

3751

Flat perforated aluminium tray

3805

Flat chrome-plated wire grid

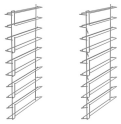


3810

Corrugated grid for baguettes

3927

Air flow reducer kit



RGN11-1035-2

T11TH20

2cm height GN1/1 non-stick tray for Galileo professional

T11TH40

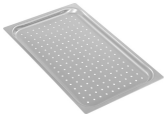
4cm height GN1/1 non-stick tray for Galileo professional

T11XH20

2cm height aluminium GN1/1 tray for Galileo professional

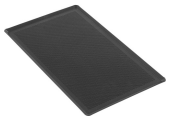
T11XH65

6,5cm height aluminium GN1/1 tray for Galileo professional



TF11XH2

Perforated aluminium GN1/1 tray for Galileo professional



TMF11TH2

GN 1/1 non-sticking microperforated tray

Alternative products

ALFA1035HR-2

Colour: Stainless steel

Symbols glossary

Electric

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Benefit (TT)

Mechanical control panel

Ease of use and effortless control of the essential cooking parameters

The control panel, equipped with practical knobs, allows for simple, intuitive, and effortless management of the main functions. Using the buttons, you can adjust the cooking time, temperature, and, in selected models, the level of humidification. By turning the knob to position 1, steam will be delivered until it is released.
In multifunction ovens with a mechanical control panel, there is also a dedicated button for selecting different oven functions based on the desired cooking mode.

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.

Humidity management

Impeccable cooking thanks to precise humidity control

Thanks to the effective management of small amounts of steam, 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.