

# 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 Hz

WiFi connection Not available
Humidity generation Direct in cavity

Adjustable feet Yes

Product dimensions WxDxH 798x772x1100 mm

Maximum depth with open door 1536 mm



## Distribution

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

Bars/Cafes

## **Aesthetics**

Door with stainless

steel stripes

Yes

Logo Serie Smeg printed

Alfa

Colour Front panel

Yes

Stainless steel

Controls

Timer setting range 1-60 minutes + endless

Chimney regulation

Manual

# **Options**

Right hand hinge Right hand hinge ALFA1035HR-2 ALFA1035EHDSR Solutions

K4610X

## Construction



Oven materials Ever Clean enamel Cavity dimensions 672x437x854mm (lxdxh) Gross volume 616x431x340mm Net volume 616x431x340mm Internal net volume 616x431x340mm Stainless steel Cavity material Shelves number 10 Tray frame support Chrome 77 mm Shelves distance **Door construction** Double glass Door opening Lateral Handle type New ergonomics Openable glass Openable 3 contrarotating fans with Fan type and number

time direction reversal

Ever Clean enamel

Single speed

2

**Engine speed Engine speed** Max standard speed motor rpm

Water injection on each Yes

**Humidification levels** Manual **Exhaust position** Back

Electromecanical timer Timer type

Yes

Yes

Temperature range 50-270°C End cooking signal Yes Orange light indicator to Yes

achievement

Green light indicator to achievement

Manual reset safety

thermostat

Removable deflector

Yes Lighting 3 Halogen lamps

Light power 40 W Water load pipe Yes

Water inlet pressure 50-500 kPa (min-max)

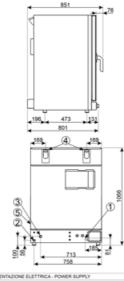
Power cable length 170 cm Back panel Galvanized

Scheduled start H/12 IPX protection

## **Logistic Information**

Net weight 102.000 kg Packed width 960 mm Packaged depth 890 mm

min.30



Height (mm) packed Gross weight (kg) Packed product dimensions

1280 mm 122.000 1280x960x890



## **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



#### **RUTVL**

Wheels kit for all oven table models (4pcs)



#### 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







## 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.