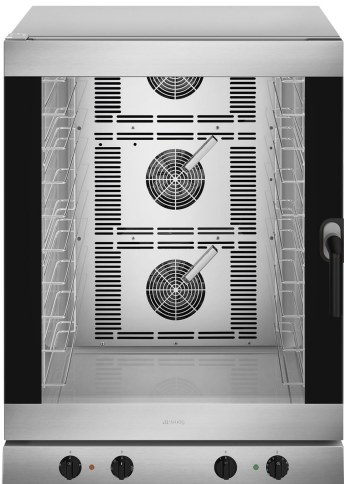


ALFA1035H-2



Product Family	Ovens
Subfamily	Convection oven 10 trays EN 600x400 mm or GN1/1
Power supply	Electric
Oven type	Fan with humidification
Oven controls	Mechanical
Tray capacity	10 trays GN1/1, 10 EN 600x400 mm (min. H 20 mm)
Default power supply	400 V 3N~ / 23A / 16 kW / 50 Hz
App for recipe development and upload	Not available
Humidity generation	Direct in cavity
Maximum depth with open door	1536 mm
Adjustable feet	Yes
Net weight (kg)	102.000 kg
Product dimensions WxDxH	798x772x1100 mm
EAN code	8017709270148



Target

Potential users	Bakery/Pastry making; Industrial pastry & bakery test kitchen; Butcher's shops	Suggested for	Bars/Cafes
------------------------	---	----------------------	------------

Aesthetics

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

Controls

Adjustable timer	1-60 minutes + continuous	Adjustable chimney	Manual
-------------------------	---------------------------	---------------------------	--------

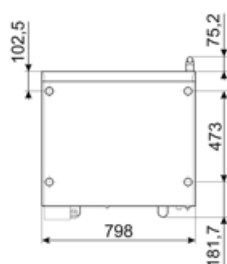
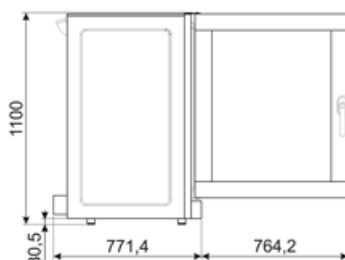
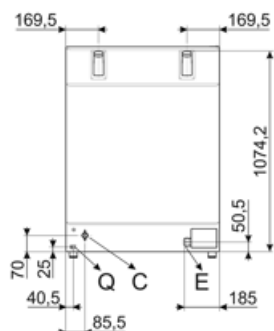
Options

Right hand hinge	ALFA1035HR-2	Condense hood	K4610X
Right hand hinge	ALFA1035EHR		

Construction

Steam assisted levels	Manual
------------------------------	--------

Oven material	Stainless steel/glass/plastics	Exhaust exit	Back
Cavity dimensions (WxDxH)	672x437x854mm	Time adjustment	Electromechanical timer
Gross volume	616x431x340mm	Temperature range	50-270°C
Net volume	616x431x340mm	End of cooking alarm	Yes
Internal net volume	199,1 lt	Orange light indicator when t° achieved	Yes
Cavity material	Stainless steel	Green light indicator when time achieved	Yes
No. of shelves	10	Heating element interruption with open door	Yes
Tray support frame	Chrome	Manual safety thermostat reset	Yes
Distance between shelves	77 mm	Removable deflector	Yes
Door construction	Yes	No. of lights	3 Halogen lights
Door opening	Lateral	Light power	40 W
Handle type	New ergonomics	Water connection	Yes
Inner glass	Openable	Water inlet pressure	50-500 kPa (min-max)
Fan type and number	3 contrarotating fans with time direction reversal	Power cable length	170 cm
Fan motor power	180W	Back panel	Galvanized
Fan speed	Single speed	IPX protection	Scheduled start H/12
Max motor speed (rpm)	2		
Humidification system on each fan	Yes		



D	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO FILLER HOSE

Compatible Accessories



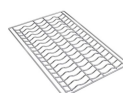
3743
Flat aluminium tray



3751
Flat perforated aluminium tray



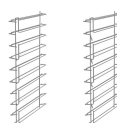
3805
Flat chrome-plated wire grid



3810
Corrugated grid for baguettes



3927
Air flow reducer kit



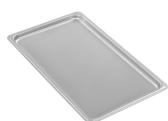
RGN11-1035-2



T11TH20
2cm height GN1/1 non-stick tray for Galileo professional



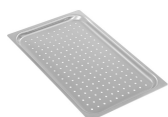
T11TH40
4cm height GN1/1 non-stick tray for Galileo professional



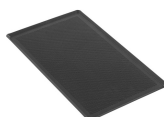
T11XH20
2cm height aluminium GN1/1 tray for Galileo professional



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



Fan forced



Fan with humidification

Benefit

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.