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
Adjustable feet	Yes
Product dimensions WxDxH	798x772x1100 mm
Maximum depth with open door	1536 mm
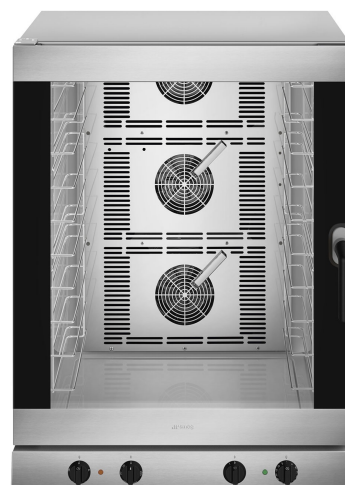
Target

Industries	Bar / Cafeterias / Bistros / Wine bars / Pubs; Hotels; Restaurants; Bakeries / Pastry shops; Butcher shops / Delicatessens; Catering; Care facilities; Commercial food services; Grocery shops / Food retail	**Suggested for**	Bars/Cafes

Aesthetics

Door with stainless steel strip	Yes	**Front panel**	Yes
		Series	Alfa
Colour	Stainless steel		

Controls

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

Options

Right hand hinge	ALFA1035HR-2	**Condense hood**	K4610X
Right hand hinge	ALFA1035EHDSR		

Construction

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

Logistic Information

Packed product dimensions (WxDxH)	1280x960x890 mm	**Net weight (kg)**	102,000 kg
		Gross weight (kg)	122,000 kg
EAN code	8017709270148		

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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
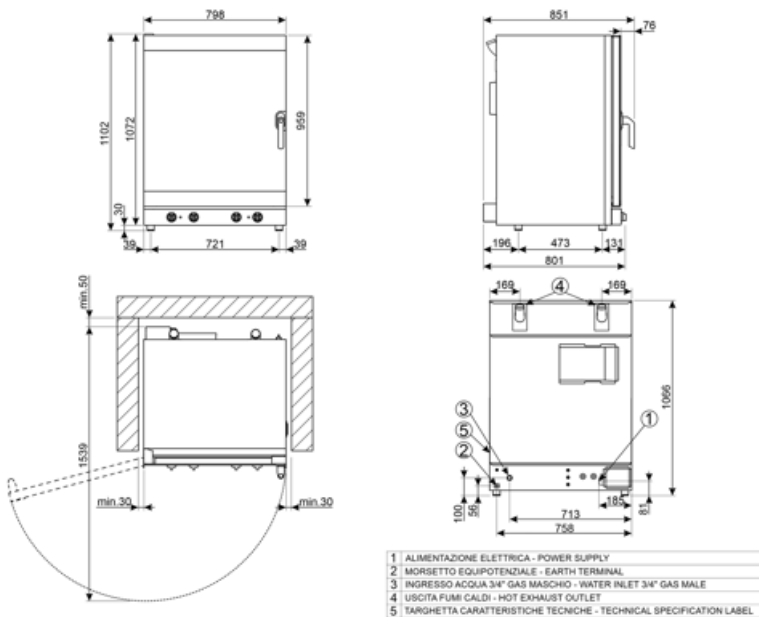
Compatible Accessories

3743

Flat aluminium tray

3751

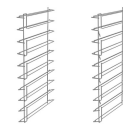Flat perforated aluminium tray

3805

Flat chrome-plated wire grid
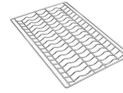
3810

Corrugated grid for baguettes

3927

Air flow reducer kit

RGN11-1035-2

RUTVL

Wheels kit for all oven table models (4pcs)

T11TH20

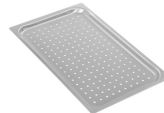2cm height GN1/1 non-stick tray for Galileo professional

T11TH40

4cm height GN1/1 non-stick tray for Galileo professional
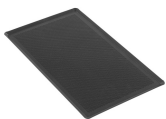
T11XH20

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

TVL425D

4-level tray holder rack for ALFA410/ALFA420/ALFA425 (stacked) or ALFA1035 ovens, dim. 800x800x504 mm (hieight with kit RUTVL: 602 mm)

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.