

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)

Not available

Default power supply $400 \text{ V } 3N \sim / 23A / 16 \text{ kW } / 50 \text{ Hz}$

App for recipe development and

upload

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

Logo Series Smeg printed

Alfa

Colour Stainless steel

Front panel Yes

Controls

Adjustable timer 1-60 minutes + continuous Adjustable chimney Manual

Options

Right hand hinge ALFA1035HR-2
Right hand hinge ALFA1035EHDSR

Condense hood

K4610X



Construction

Oven material **Stainless** steel/glass/plastics Cavity dimensions 672x437x854mm (WxDxH) Gross volume 616x431x340mm Net volume 616x431x340mm Internal net volume 199.1 lt Cavity material Stainless steel No. of shelves Tray support frame Chrome Distance between 77 mm shelves **Door construction** Yes Door opening Lateral

Handle type Inner glass Fan type and number

Fan speed Max motor speed (rpm) **Humidification** system

New ergonomics Openable 3 contrarotating fans with time direction reversal 180W Fan motor power Single speed 2 Yes on each fan

Steam assisted levels Manual Exhaust exit Back Time adjustment 50-270°C Temperature range

End of cooking alarm Orange light indicator when to achieved Green light indicator when time achieved Heating element interruption with open

door Manual safety thermostat reset

Removable deflector No. of lights

Light power Water connection Water inlet pressure Power cable length

Back panel **IPX** protection

Electromechanical timer

Yes Yes

Yes

Yes

Yes

Yes

3 Halogen lights

40 W Yes

50-500 kPa (min-max)

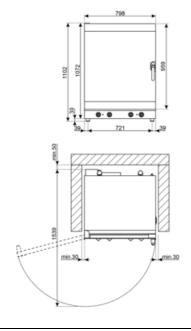
170 cm Galvanized

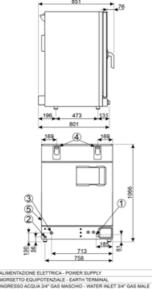
Scheduled start H/12

Logistic Information

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

Height (mm) packed Gross weight (kg) Dimensions of the packed product (mm) 1280 mm 122.000 kg 1280x960x890 mm







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

Ф

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.