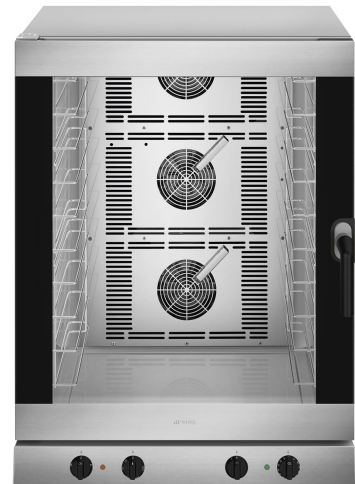


ALFA1035H-2



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
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Aesthetics

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

Controls

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

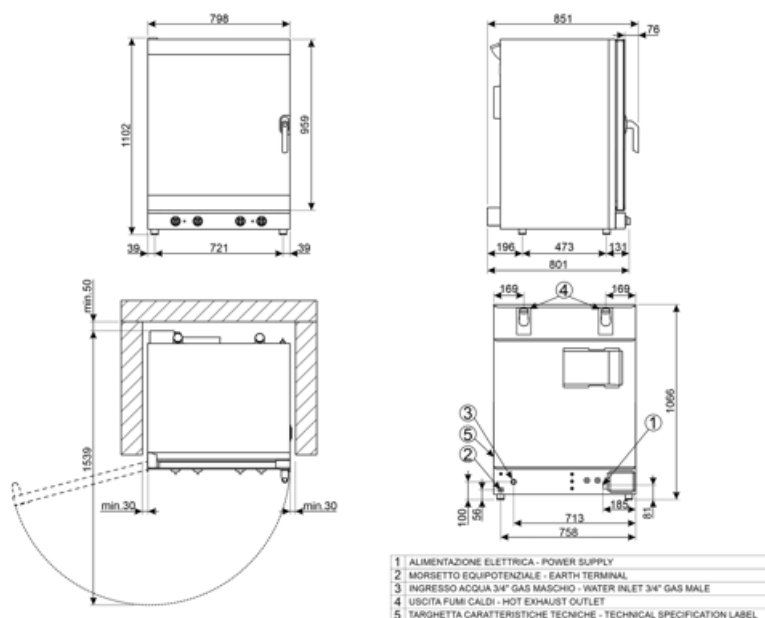
Right hand hinge	ALFA1035HR-2	Condense hood	K4610X
Right hand hinge	ALFA1035EHR		

Construction

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

Logistic Information

Net weight (kg)	102.000 kg	Height (mm) packed	1280 mm
Packed width	960 mm	Gross weight (kg)	122.000
Packaged depth	890 mm	Dimensions of the packed product (mm)	



Compatible Accessories



3743

Flat aluminium tray



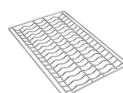
3751

Flat perforated aluminium tray



3805

Flat chrome-plated wire grid



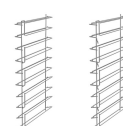
3810

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



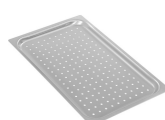
T11XH20

2cm height aluminium GN1/1 tray for
Galileo professional



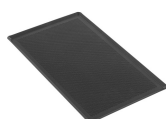
T11XH65

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



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.