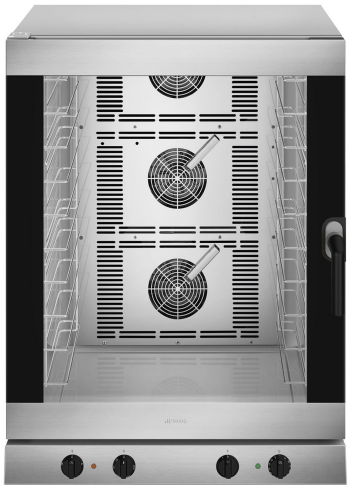
ALFA1035H-2



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

Aesthetics

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

Controls

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

Options

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

Construction

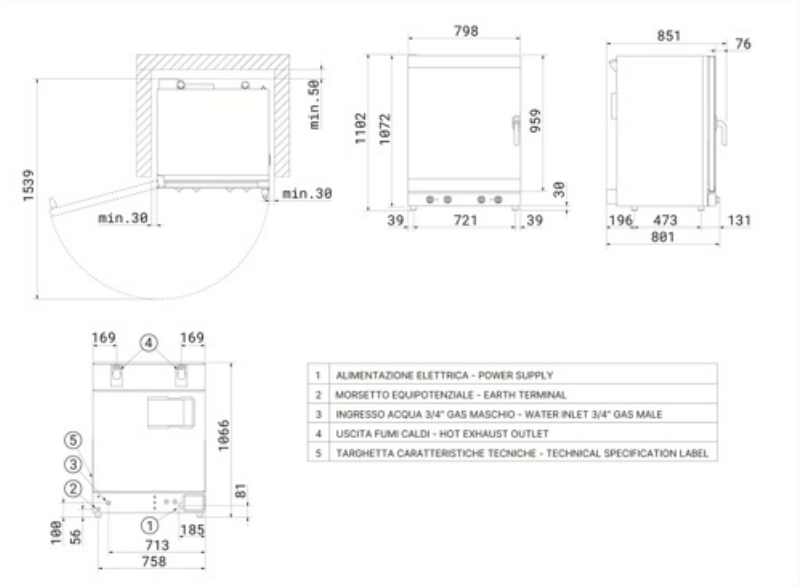
Oven material	Stainless steel/glass/plastics
Cavity dimensions (WxDxH)	672x437x854mm
Gross volume	616x431x340mm
Net volume	616x431x340mm
Internal net volume	199,1 lt
Cavity material	Stainless steel
No. of shelves	10
Tray support frame	Chrome
Distance between shelves	77 mm
Door construction	Yes
Door opening	Lateral
Handle type	New ergonomics
Inner glass	Openable
Fan type and number	3 contrarotating fans with time direction reversal
Fan motor power	180W
Fan speed	Single speed
Max motor speed (rpm)	2
Humidification system on each fan	Yes

Steam assisted levels	Manual
Exhaust exit	Back
Time adjustment	Electromechanical timer
Temperature range	50-270°C
End of cooking alarm	Yes
Orange light indicator when t° achieved	Yes
Green light indicator when time achieved	Yes
Heating element interruption with open door	Yes
Manual safety thermostat reset	Yes
Removable deflector	Yes
No. of lights	3 Halogen lights
Light power	40 W
Water connection	Yes
Water inlet pressure	50-500 kPa (min-max)
Power cable length	170 cm
Back panel	Galvanized
IPX protection	IPX3

Logistic Information

Packed product dimensions (WxDxH)	960x890x1280 mm
EAN code	8017709270148

Net weight (kg)	101,200 kg
Gross weight (kg)	122,200 kg



Compatible Accessories



3743

Flat aluminium tray



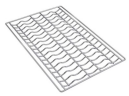
3751

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



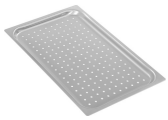
T11XH20

2cm height aluminium GN1/1 tray for Galileo professional



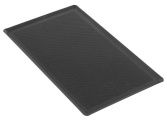
T11XH65

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.