ALFA1035H-2

Family	Professional ovens
Subfamily	Convection oven 10 trays EN 600x400 mm or GN1/1
Power supply	Electric
Oven type	Convection oven with humidification
Oven control	Manual
Trays capacity	10 trays GN1/1, 10 EN 600x400 mm (min. H 20 mm)
Power supply	400 V 3N~ / 23A / 16 kW / 50 Hz
Program storage with application	Not available
Humidity generation	Direct in cavity
Adjustable feet	Yes
Product dimensions WxDxH	798x772x1100 mm
Maximum depth with open door	1536 mm
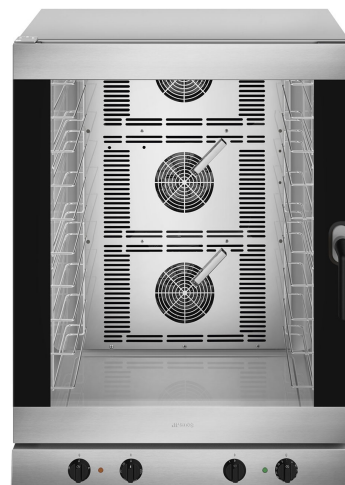
Target

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**	Bakery

Aesthetics

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

Controls

Timer setting range	1-60 minutes + endless	**Chimney regulation**	Manual

Options

Right hand hinge	ALFA1035HR-2	**Combinable hood**	K4610X

Construction

Oven materials	Stainless steel / glass / plastics	**Humidification levels**	Manual
Cavity dimensions (wxdxh)	672x437x854 mm	**Exhaust position**	Back
		Timer type	Electric
Gross volume	289,8 lt	**Temperature range**	50-270°C
Net volume	258,9 lt	**End cooking signal**	Yes
Internal net volume	199,1 lt	**Orange light indicator t° achievement**	Yes
Cavity material	Stainless steel		
Shelves number	10	**Green light indicator time achievement**	Yes
Tray frame support	Chromed wire		
Shelves distance	77 mm	**Safety switch with open door**	Yes
Door construction	Double glass		
Door opening	Lateral - left hinge	**Manual reset safety thermostat**	Yes
Handle type	Rotating		
Glass	Openable with hinge	**Removable deflector**	Yes
Fan type and number	3 contrarotating with timed direction reversal	**Lighting**	3 Halogen lamps
		Light power	40 W
Fan motor power	180W	**Water load pipe**	Yes
Engine rpm	Single speed	**Water inlet pressure**	50-500 kPa (min-max)
Motor rpm in standard speed	2850 rpm	**Power cable length**	170 cm
		Back panel	Galvanized
Water injection on each fan	Yes	**IPX protection**	IPX3

Logistic Information

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

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
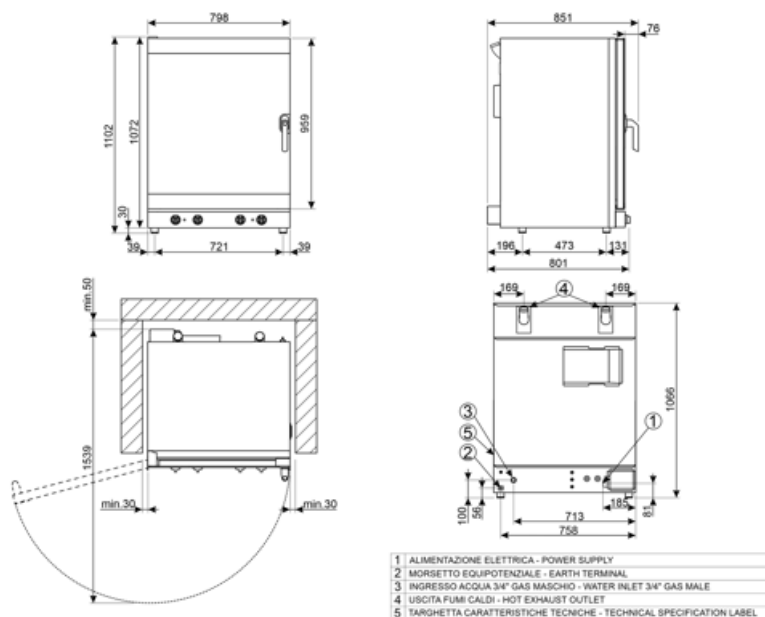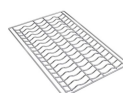
Compatible Accessories

3743

Flat aluminium tray (4pcs)

3751

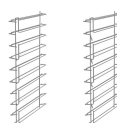Flat perforated aluminium tray (4pcs)

3805

Flat chrome-plated wire grid (4pcs)

3810

Waved grid for baguettes (4pcs)

3927

Air flow reducer kit for ovens ALFA410, 420, 625, 1035

RGN11-1035-2

Support kit for grids or flat trays GN1/1 suitable for ALFA1035 models

RUTVL

Wheels kit for all oven table models (4pcs)
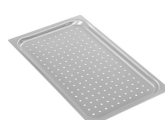
T11TH20

GN1/1 non-stick tray, 20 mm height

T11TH40
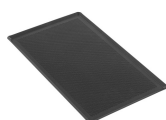
GN1/1 non-stick tray, 40 mm height

T11XH20

2cm height aluminium GN1/1 tray, 20 mm height

T11XH65

GN1/1 aluminium tray, 65 mm height

TF11XH2

Perforated aluminium GN1/1 tray, 20 mm height

TMF11TH2

GN 1/1 non-sticking microperforated tray, 20 mm height

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 heating**
⊛	**Fan forced heating with humidity injection**			

Benefit (TT)

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.