

ALFA1035H-2



Family

Subfamily

Power supply

Oven type Oven control

Trays capacity

Power supply Program storage with

application

Humidity generation

Adjustable feet

Product dimensions WxDxH

Maximum depth with open door

Professional ovens

Convection oven 10 trays EN 600x400 mm or GN1/1

Electric

Convection oven with humidification

10 trays EN 600x400 mm, 10 trays

GN1/1 (min. H 20 mm)

400 V 3N~ / 23A / 16 kW / 50 Hz

Not available

Direct in cavity

Yes

798x772x1100 mm

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

Front panel

Colour

Yes

Yes

Stainless steel

Logo Series Smeg printed

Alfa

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 / **Humidification levels** 1 Manual plastics **Exhaust position** Back Cavity dimensions 672x437x854 mm Timer type Electric (WxDxH) Temperature range 50-270°C Gross volume 289,8 It End cooking signal Yes Net volume 258,9 lt Orange light indicator Yes Internal net volume 199,1 lt for t° achievement Cavity material Stainless steel Green light indicator Yes Shelves number 10 time achievement Tray frame support Chromed wire Safety switch with open Yes door Shelves distance 77 mm GN1/1 - EN 600X400 Manual reset safety Yes thermostat **Door construction** Double glass Removable deflector Yes Door opening Lateral - left hinge Lighting 3 Halogen lamps Handle type Rotating Light power 40 W Openable with hinge Glass Water load pipe Yes 3 contrarotating with timed Fan type and number direction reversal Water inlet pressure 50-500 kPa (min-max) Fan motor power 180 W Power cable length 170 cm Single speed Back panel Galvanized Engine rpm IPX3 Motor rpm in standard 2850 rpm IPX protection

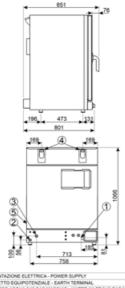
Logistic Information

Water injection on each Yes

speed

fan

Net weight 102,000 kg Packed width 960 mm Packaged depth 890 mm



Height (mm) packed 1280 mm Gross weight (kg) 122,000 kg Packed product 1280x960x890 mm

dimensions



Compatible Accessories



3743

Kit of 4 flat aluminum trays EN 600×400 mm



3751

Flat perforated aluminium tray (4pcs)



3805

Kit of 4 chrome-plated wire grids EN $600\times400~\text{mm}$



3810

Kit of 4 wave wire grids for baguettes EN 600×400 mm



3927

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



RGN11-1035-2

Support rack for GN 1/1 flat trays, suitable for ALFA1035 models



RUTVL

Set of 4 wheels, fits all professional oven



T11TH20

GN1/1 non-stick tray, 20 mm height



T11TH40

GN1/1 non-stick tray, 40 mm height



T11XH20

Aluminium GN1/1 tray, 20 mm height



T11XH65

GN1/1 aluminium tray, 65 mm height



TF11XH2

GN 1/1 perforated aluminium tray, 20 mm height



TMF11TH2

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



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 humidity, 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.