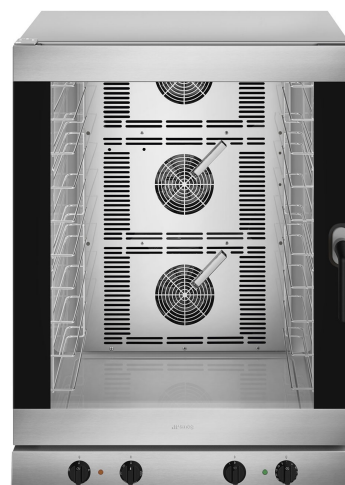


ALFA1035H-2



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 / 50-60 Hz
Program storage with application	Not available
Humidity generation	Direct in cavity
Maximum depth with open door	1536 mm
Adjustable feet	Yes
Net weight	102,000 kg
Product dimensions WxDxH	798x772x1100 mm
EAN code	8017709270148



Target

Solutions	Bakery/Pastry making; Frozen bakery industry; Food retail	Suggested for	Bakery
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Aesthetics

Colour	Stainless steel	Front panel	Yes
Door with stainless steel stripes	Yes	Logo	Smeg printed

Controls

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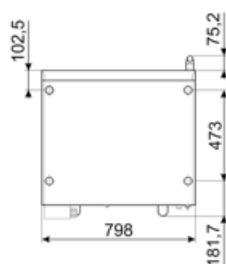
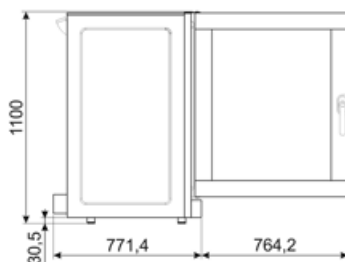
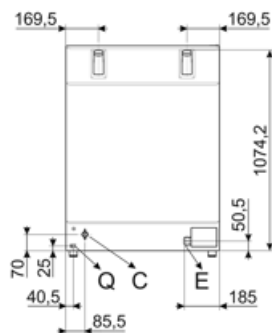
Options

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

Construction

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



Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO FILLER HOSE

Compatible Accessories



3743

Flat aluminium tray (4pcs)



3751

Flat perforated aluminium tray (4pcs)



3805

Flat chrome-plated wire grid (4pcs)



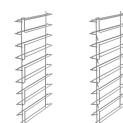
3810

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



T11TH20

GN1/1 non-stick tray, 20 mm height



T11TH40

GN1/1 non-stick tray, 40 mm height



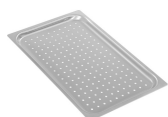
T11XH20

Aluminium GN1/1 tray, 20 mm height



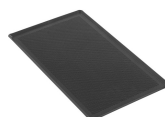
T11XH65

GN1/1 aluminium tray, 65 mm height



TF11XH2

Perforated aluminium GN1/1 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.