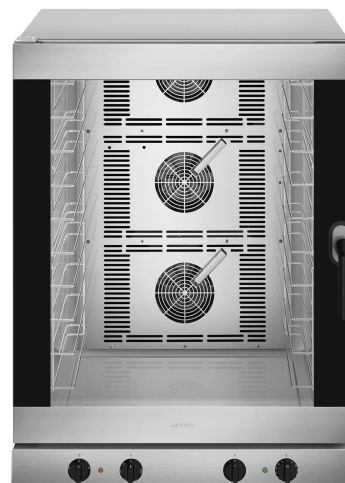


ALFA1035H-2



Familia	Hornos
Subfamilia	10 bandejas 600x400 mm or GN1/1
Power supply	Electric
Oven type	Ventilador con humidificación
Control del horno	Mecánico
Capacidad de bandejas	10 trays EN 600x400 mm, 10 trays GN1/1 (min. H 20 mm)
Fuente de alimentación	400 V 3N~ / 23A / 16 kW / 50 Hz
Almacenamiento de programas con aplicación	No disponible
Humidity generation	Direct in cavity
Pies ajustables	Sí
Product dimensions WxDxH	798x772x1100 mm
Profundidad máxima con puerta abierta	1536 mm



Distribución

Industries	Bar / Cafeterias / Bistros / Wine bars / Pubs; Hoteles; Restaurants; Bakeries / Pastry shops; Butcher shops / Delicatessens; Catering; Care facilities ; Commercial food services; Grocery shops / Food retail	Usuarios potenciales	Panadería
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Estética

Serie	Alfa	Panel frontal en relieve	Sí
Color	Acero inoxidable	Logo	Estampado Smeg
Puerta con bandas de acero inoxidable	Sí		

Mandos

Minutos programables	0-60 + sin fin	Opción de tiempo	Manual
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Opciones

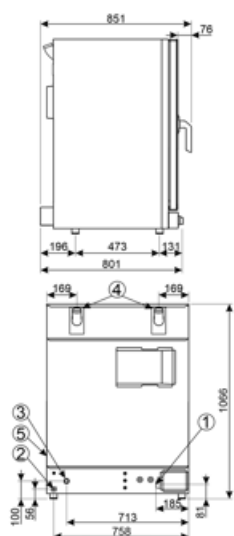
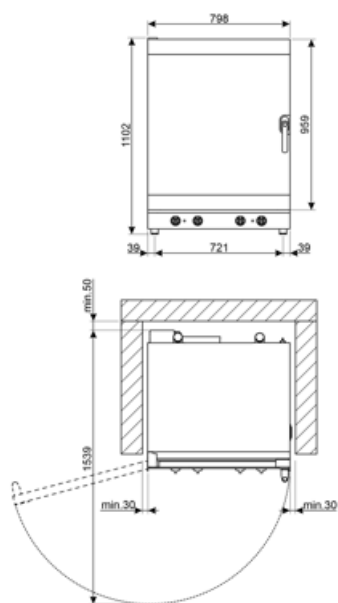
Bisagra derecha	ALFA1035HR-2	Usuarios potenciales	K4610X
Bisagra izquierda	Sí		

Construcción

Material del horno	Acero inoxidable/vidrio/plástico	Niveles de humidificación	Manual
Dimensiones de la camara (LxWxH)	672x437x854mm	Posición chimenea	Trasera
Dimensiones de la camara (LxWxH)	616x431x340mm	Tipo temporizador	Temporizador electromecánico
Dimensiones de la camara (LxWxH)	616x431x340mm	Rango de temperatura	50-270°C
Dimensiones de la camara (LxWxH)	616x431x340mm	Alarma fin de cocción	Sí
Material de la cavidad	Acero inoxidable AISI 304	Indicador de luz naranja t° logro	Sí
Número de estantes	10	Indicador de luz verde t° logro	Sí
Soporte de bandeja	Cromado	Interrumción del calefactor al abrir la puerta	Sí
Distancia entre los estantes	75 mm	Rearme manual del termostato de seguridad	Sí
Puerta fría con doble cristal completamente abatible	Doble vidrio	Deflector extraíble	Sí
Puerta abierta	Lateral	Número de luz	3 Halogen lamps
Tipo de mango	Giratorio	Potencia de luz	40 W
Cristal interior	Se puede abrir	Tubo de carga de agua	Sí
Número y tipo de ventiladores	3 ventiladores con inversión de giro	Water inlet pressure	50-500 kPa (min-max)
Potencia motor del ventilador	180W	Longitud del cable de alimentación	170 cm
RPM del motor	Velocidad única	Panel trasero	Galvanizado
Material de la cavidad	2850 rpm	Opción de tiempo	IPX3
Sistema de humidificación en cada ventilador	Sí		

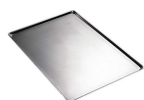
Datos logísticos

Peso neto	102,000 kg	Height (mm) packed	1280 mm
Packed width	960 mm	Peso bruto (kg)	122,000
Packaged depth	890 mm	Dimensiones del producto embalado	1280x960x890



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

Accesorios Compatible



3743

Bandeja plana de aluminio (4uds)



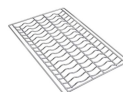
3751

Bandeja de aluminio perforada plana (4uds)



3805

Rejilla de alambre cromada plana (4 piezas)



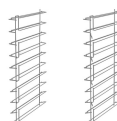
3810

Rejilla ondulada para palillos (4uds)



3927

Kit reductor de caudal de aire para hornos ALFA410, 420, 625, 1035



RGN11-1035-2

Kit soporte para rejillas o bandejas planas GN1/1 apto para modelos ALFA1035



RUTVL

Set of 4 wheels, fits all professional oven tables



T11TH20

GN1/1 non-stick tray, 20 mm height



T11TH40

GN1/1 non-stick tray, 40 mm height



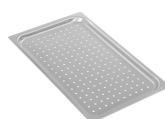
T11XH20

Aluminium GN1/1 tray, 20 mm height



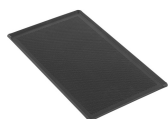
T11XH65

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

Productos alternativos



ALFA1035HR-2

Color: Acero inoxidable

Symbols glossary



Electric



Calentamiento forzado por ventilador



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.