

ALFA1035HR-2



Produktfamilie	Ovne
Underfamilie	Varmluftovn 10 bakker EN 600x400 mm eller GN1/1
Power supply	Electric
Ovnstype	Konvektionsovn med befugtning
Ovnbetjening	Mekanisk
Bakker kapacitet	10 trays GN1/1, 10 EN 600x400 mm (min. H 20 mm)
Elektrisk tilslutning	400 V 3N~ / 23A / 16 kW / 50-60 Hz
Dampteknologi	No
WiFi-forbindelse	Ikke tilgængelig
Humidity generation	Direct in cavity
Dybde åben låge	1536 mm
Justerbare fødder	Ja
Nettovægt	102,000 kg
Produktdimensioner BxDxH	798x772x1100 mm
EAN-kode	8017709272838



Distribution

Løsninger	Bageri/Konditori; Frossen bagerindustri; Fødevarerhandel	Foreslået til	Bageri
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Æstetik

Farve	Rustfrit stål	Frontpanel Logo	Ja
Låge med striber i rustfri stål	Ja		Smeg trykt

Betjening

Timer indstillingsområde	Et-99 minutter + endeløs	Skorstensregulering	Manuel
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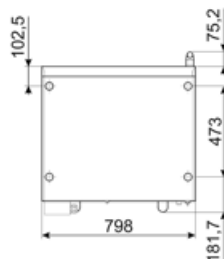
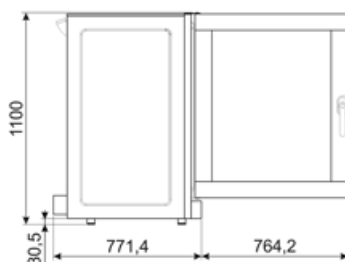
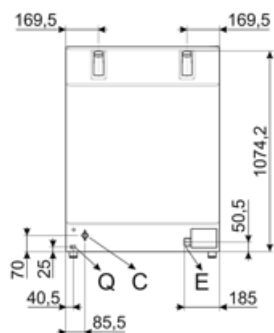
Valgmuligheder

Højrehåndshængsel	ALFA1035EHR	Kombinerbar emhætte	K4610X
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Konstruktion

Ovnmaterialer	Rustfrit stål / glas / plast	Damp-assisterede niveauer	Manuel
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Ovnrum dimensioner	672x437x854mm	Vandtilførsel	Bagpå
Bruttovolumen	289,8 lt	Timer type	Elektrisk
Nettovolumen	258,9 lt	Temperaturområde	50-270°C
Indvendig nettovolumen	199,1 lt	Slut madlavningsalarm	Ja
Ovnrum materiale	Rustfrit stål	Orange lysindikator præstation	Ja
Antal hylder	10	Grønt lysindikator præstation	Ja
Støtte til bakkeramme	Forkromet	Sikkerhedsafbryder med åben låge	Ja
Hyldernes afstand	77 mm	Manuel nulstilling af sikkerhedstermostat	Ja
Lågekonstruktion	Dobbelt glas	Aftagelig deflektor	Ja
Lågeåbning	Sidevent - højre hængsel	Belysning	3 Halogenpærer
Håndtag type	Roterende	Lys, effekt	40W
Åbnbart glas	Kan åbnes med hængsel	Vandtilførsel	Ja
Ventilatortype og nummer	3 ventilatorer, der regulerer ventilatorer med vending af tidsretning	Vandindløbstryk	50-500 kPa (min-max)
Motorhastighed	180W	Kabellængde	170 cm
Motorhastighed	Enkelthastighed	Bagpanel	Galvaniseret
Blæserhastighed standard rpm	2850 rpm	IPX beskyttelse	IPX3
Vandindsprøjtning på hver ventilator	Ja		



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

Compatible Accessories



3743
Flad aluminiumbakke



3751
Flad perforeret aluminiumbakke



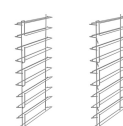
3805
Fladt forkromet trådnet



3810
Bølgepapgitter til baguetter



3927
Luftstrømsreduceringssæt



RGN11-1035-2
Støttesæt til riste eller flade bakker
GN1/1 egnet til ALFA1035 modeller



T11TH20
2 cm høj GN1/1 non-stick bakke til
Galileo professional



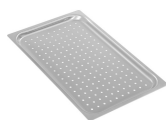
T11TH40
4 cm høj GN1/1 non-stick bakke til
Galileo professional



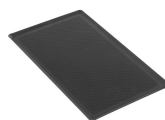
T11XH20
2 cm høj aluminium GN1/1 bakke til
Galileo professional



T11XH65
6,5 cm høj aluminium GN1/1 bakke til
Galileo professional



TF11XH2
Perforeret aluminium GN1/1 bakke til
Galileo professional



TMF11TH2
GN 1/1 non-stick mikroperforeret
bakke

Alternative products



ALFA1035H-2

Farve: Rustfrit stål

Symbols glossary



Elektrisk



Ventilator forceret opvarmning



Ventilator forceret opvarmning med
fugtighedsindsprøjtning

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.

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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.