

# ALFA1035HR-2



<b>Produktgruppe</b>	Stekeovner
<b>Underkategori</b>	Konveksjonsovn 10 brett EN 600 x 400 mm eller GN1/1
<b>Power supply</b>	Electric
<b>Ovntype</b>	Konveksjonsovn med fukting
<b>Ovnskontroll</b>	Mekanisk
<b>Fatkapasitet</b>	10 trays GN1/1, 10 EN 600x400 mm (min. H 20 mm)
<b>Elektrisk tilkobling</b>	400 V 3N~ / 23A / 16 kW / 50-60 Hz
<b>Damp teknologi</b>	No
<b>Wifi-forbindelse</b>	Ikke tilgjengelig
<b>Humidity generation</b>	Direct in cavity
<b>Dybde åpen dør</b>	1536 mm
<b>Justerbare føtter</b>	Ja
<b>Nettovekt (kg)</b>	102,000 kg
<b>Produktmål BxDxH</b>	798x772x1100 mm
<b>EAN-kode</b>	8017709272838



## Distribution

<b>Løsninger</b>	Bakeri/Konditori; Frossenbakstindustri; Mathandel	<b>Anbefalt for</b>	Bakeri
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## Estetisk linje

<b>Farge</b>	Rustfritt stål	<b>Frontpanel</b>	Ja
<b>Dør med striper i rustfritt stål</b>	Ja	<b>Logo</b>	Smeg trykt

## Kontroller

<b>Innstillingsområde timerfunksjon</b>	1-99 minutter + endeløs	<b>Skorsteinsregulering</b>	Manuell
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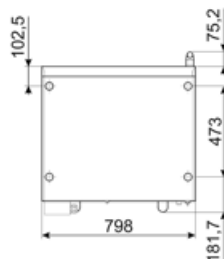
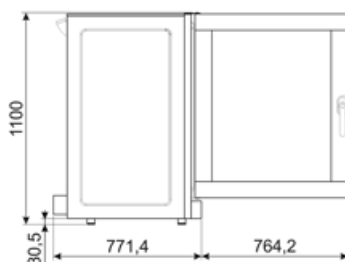
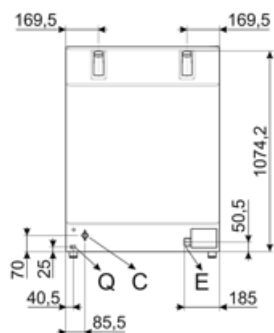
## Funksjoner

<b>Hengsel høyre side</b>	ALFA1035EHR	<b>Kombinerbar hett</b>	K4610X
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## Konstruksjon

<b>Ovnmaterialer</b>	Rustfritt stål / glass / plast	<b>Damp assisterte nivåer</b>	Manuell
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<b>Mål, kammer</b>	672x437x854mm	<b>Vann opplasting</b>	Bak
<b>Bruttovolum</b>	289,8 lit	<b>Timer-type</b>	Elektrisk
<b>Nettovolum</b>	258,9 lit	<b>Temperaturområde</b>	50-270°C
<b>Innvendig nettovolum</b>	199,1 lit	<b>Alarm steking ferdig</b>	Ja
<b>Materiale, kammer</b>	Rustfritt stål	<b>Oransje lampeindikator t°</b>	Ja
<b>Antall hyller</b>	10	<b>Grønn lampeindikator t°</b>	Ja
<b>Støtte til bretttramme</b>	Krom	<b>Sikkerhetsbryter med åpen dør</b>	Ja
<b>Hylleavstand</b>	77 mm	<b>Manuell tilbakestilling av sikkerhetstermostat</b>	Ja
<b>Dørkonstruksjon</b>	Dobbelglass	<b>Vann opplasting</b>	Ja
<b>Dør åpning type</b>	Side - høyre hengsel	<b>Illuminazione</b>	3 halogenlamper
<b>Type håndtak</b>	Roterende	<b>Lyseffekt</b>	40 W
<b>Bevegelig glass</b>	Kan åpnes med hengsler	<b>Vann opplasting</b>	Ja
<b>Viftetype og nummer</b>	3 motsatt roterende vifter med tidsstyrt retningsendring	<b>Vanninnløpstrykk</b>	50-500 kPa (min-max)
<b>Motorhastighet</b>	180W	<b>Lengde på kabel</b>	170 cm
<b>Motorhastighet</b>	Enkel hastighet	<b>Panel bak</b>	Galvanisert
<b>Viftehastighet rpm standard</b>	2850 rpm	<b>IPX-vern</b>	IPX3
<b>Vanninnsprøyting på hver vifte</b>	Ja		



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

## Compatible Accessories



**3743**  
Flatt aluminiumsbrett



**3751**  
Flatt aluminiumsbrett med hull



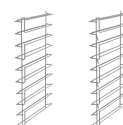
**3805**  
Flat krombelagt trådris



**3810**  
Bølgeris for baguetter



**3927**  
Reduksjonssett luftstrøm



**RGN11-1035-2**  
Støttesett for rister eller flate brett  
GN1/1 egnet for ALFA1035-modeller



**T11TH20**  
2 cm høyde GN1/1 non-stick brett for  
Galileo professional



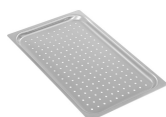
**T11TH40**  
4 cm høyde GN1/1 non-stick brett for  
Galileo professional



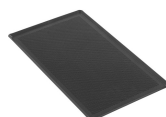
**T11XH20**  
2 cm høyde aluminium GN1/1 brett for  
Galileo professional



**T11XH65**  
6,5 cm høyde aluminium GN1/1 brett  
for Galileo professional



**TF11XH2**  
Gjennomhullet aluminium GN1/1 brett  
for Galileo professional



**TMF11TH2**  
GN 1/1 non-sticking mikrohullet brett

## Alternative products

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**ALFA1035H-2**

**Farge: Rustfritt stål**

## Symbols glossary

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Elektrisk



Tvungen viftevarming



Tvungen viftevarming med innføring av fuktighet

## Benefit (TT)

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### **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.