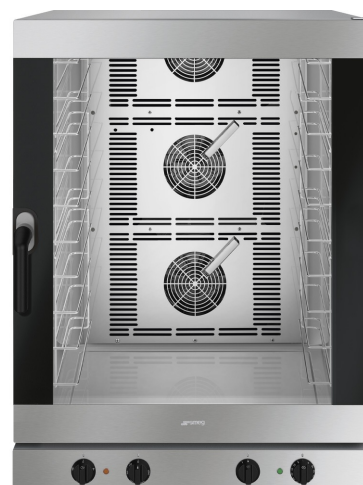


# ALFA1035HR-2



<b>Familie</b>	Professional ovens
<b>Subfamily</b>	Convection oven 10 trays EN 600x400 mm or GN1/1
<b>Power supply</b>	Electric
<b>Oven type</b>	Convection oven with humidification
<b>Ovenbediening</b>	Mechanisch
<b>Laad capaciteit</b>	10 trays GN1/1, 10 EN 600x400 mm (min. H 20 mm)
<b>Electrische aansluiting</b>	400 V 3N~ / 23A / 16 kW / 50-60 Hz
<b>Stoom technologie</b>	No
<b>Program storage with application</b>	Not available
<b>Humidity generation</b>	Direct in cavity
<b>Diepte open deur</b>	1536 mm
<b>verstelbare poten</b>	Ja
<b>Netto gewicht</b>	102.000 kg
<b>Product dimensions WxDxH</b>	798x772x1100 mm
<b>EAN code</b>	8017709272838



## Target

<b>Solutions</b>	Bakery/Pastry making; Frozen bakery industry; Food retail	<b>Suggested for</b>	Bakery
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## Design

<b>Kleur</b>	Roestvrij staal	<b>Front paneel met relief</b>	Ja
<b>Deur met roestvrijstalen delen</b>	Ja	<b>Logo</b>	Smeg gedrukt

## Bediening

<b>Programmeerbare minuten</b>	1-99 minutes + endless	<b>Timer optie</b>	Manual
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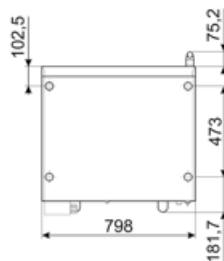
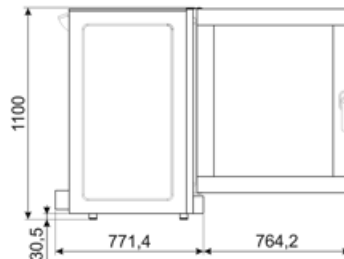
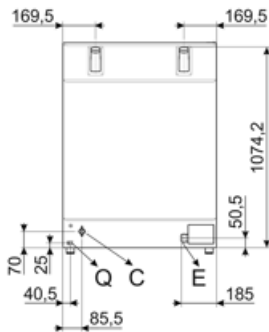
## Opties

<b>Right hand hinge</b>	Ja	<b>Combinable hood</b>	K4610X
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## Construction

<b>Materiaal bakruimte</b>	Ever Clean emaille	<b>Vochtigheidsniveaus</b>	handmatig
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<b>Afmetingen bakruimte (BxDxH)</b>	672x437x854 mm	<b>Water aansluiting</b>	Back
<b>Afmetingen bakruimte (BxDxH)</b>	289,8 lt	<b>Tijd instellen</b>	Electric
<b>Afmetingen bakruimte (BxDxH)</b>	258,9 lt	<b>Temperatuur bereik</b>	50-270°C
<b>Afmetingen bakruimte (BxDxH)</b>	199,1 lt	<b>Einde baktijd alarm</b>	Ja
<b>Materiaal bakruimte</b>	Roestvrij staal	<b>Oranje licht indicatie C°</b>	Ja
<b>Aantal kookniveau's</b>	10	<b>Groen licht indicatie C°</b>	Ja
<b>Frame bakplaat geleiders</b>	Verchroomd	<b>Verwarmingselement schakelt uit bij open deur</b>	Ja
<b>Afstand tussen bakniveaus</b>	77 mm GN1/1 - EN 600X400	<b>Handmatige reset van thermostaat</b>	Ja
<b>Goed geïsoleerde deur met compleet te openen binnenruit</b>	Double glass	<b>Water aansluiting</b>	Ja
<b>Deur openen</b>	Lateral - right hinge	<b>Verlichting</b>	3 Halogen lamps
<b>Type handvat</b>	Rotating	<b>Vermogen lamp</b>	40 W
<b>Binnenruit</b>	Openable with hinge	<b>Water aansluiting</b>	Ja
<b>Aantal ventilatoren</b>	3 contrarotating with timed direction reversal	<b>Water inlet pressure</b>	50-500 kPa (min-max)
<b>Materiaal bakruimte</b>	Ever Clean emaille	<b>Lengte voedingskabel</b>	170 cm
<b>Materiaal bakruimte</b>	Single speed	<b>Achterwand</b>	Verzinkt
<b>Materiaal bakruimte</b>	2850 rpm	<b>Timer optie</b>	IPX3
<b>Bevochtiging op elke ventilator</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

## Compatibile Accessores



**3743**  
Flat aluminium tray (4pcs)



**3751**  
Flat perforated aluminium tray (4pcs)



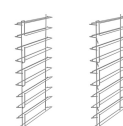
**3805**  
Flat chrome-plated wire grid (4pcs)



**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



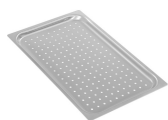
**T11TH40**  
GN1/1 non-stick tray, 40 mm height



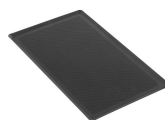
**T11XH20**  
Aluminium GN1/1 tray, 20 mm height



**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

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**ALFA1035H-2**

**Kleur: Roestvrij staal**

## Symbols glossary

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Electric



Fan forced heating



Fan forced heating with humidity injection

## 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.