

ALFA1035HR-2



Família	Fornos
Subfamily	Convection oven 10 trays EN 600x400 mm or GN1/1
Power supply	Electric
Tipo de forno	Forno de convecção com humidificação
Controlo do forno	Controlo mecânico da temperatura
Capacidade de tabuleiro	10 trays GN1/1, 10 EN 600x400 mm (min. H 20 mm)
Fonte de energia	400 V 3N~ / 23A / 16 kW / 50-60 Hz
Sistema do vapor	No
Memória de programas	Não disponível
Humidity generation	Direct in cavity
Profundidade máxima com a porta aberta	1536 mm
Pés reguláveis em altura	Sim
Peso líquido (kg)	102,000 kg
Product dimensions WxDxH	798x772x1100 mm
EAN code	8017709272838



Mercado

Soluções	Padarias e pastelarias; Indústria de comida congelada; Retalho alimentar	Indicado para	Padaria / Pastelaria
-----------------	---	----------------------	----------------------

Design

Cor	Aço inox	Painel frontal	Sim
Porta com tiras em aço inox	Sim	Logótipo	Logótipo em cunho

Comandos

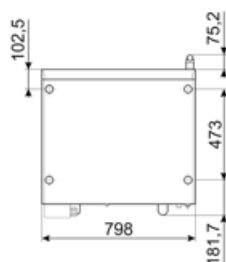
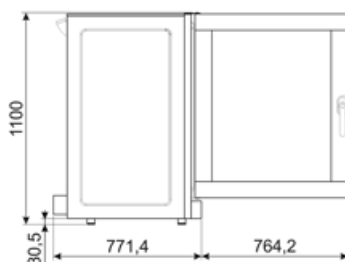
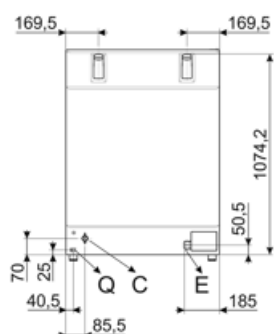
Temporizador	1-99 min + Sem fim	Regulação da chaminé	Manual
---------------------	--------------------	-----------------------------	--------

Opções

Dobradiça à direita	Sim	Exaustor compatível	K4610X (com kit de conexão KITPO45)
----------------------------	-----	----------------------------	--

ESPECIFICAÇÕES TÉCNICAS

Material do forno	Aço Inox / Vidro / Plástico	Injeção de água em cada ventoinha	Sim
Dimensões da cavidade (LxPxA)	672x437x854 mm	Níveis de humidificação	Manual
Volume bruto	289,8 lt	Posição de exaustão	Traseira
Volume útil	258,9 lt	Tipo de temporizador	Elétrico
Volume útil interno	199,1 lt	Temperaturas	50-270°C
Material da cavidade	Aço inox	Aviso de final de cozedura	Sim
Níveis de tabuleiros	10	Luz indicadora (laranja) de temperatura atingida	Sim
Suporte dos tabuleiros	Cromado	Luz indicadora (verde) de tempo atingido	Sim
Distância entre tabuleiros	77 mm GN1/1 - EN 600X400	Reset de segurança do termostato	Sim
Material da porta	Vidro duplo	Deflector removível	Sim
Abertura da porta	Lateral - dobradiça à direita	Iluminação	3 lâmpadas de halogéneo
Tipo de puxador	Rotativo	Potência das lâmpadas	40 W
Vidro	Abre com dobradiça	Tube de carga de água	Sim
Tipologia da ventoinha	3 com rotação reversível temporizada	Water inlet pressure	50-500 kPa (min-max)
Potência da ventoinha	180W	Comprimento do cabo de alimentação	170 cm
RPM da ventoinha	Velocidade única	Painel traseiro	Porta galvanizada
RPM standard da ventoinha	2850 rpm	Proteção IPX	IPX3



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

Acessórios Compatíveis



3743



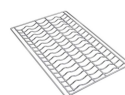
3751

Flat perforated aluminium tray (4pcs)



3805

Flat chrome-plated wire grid (4pcs)

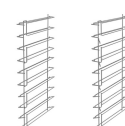


3810



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



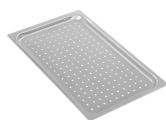
T11XH20

Aluminium GN1/1 tray, 20 mm height



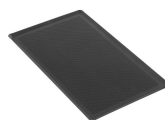
T11XH65

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



ALFA1035H-2

Cor: Aço inox

Symbols glossary



Elétrico: a fonte de energia do forno é a eletricidade.



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.

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.