

# ALFA410-2



**Family** 

Subfamily

Power supply

Oven type Oven control

Trays capacity

Power supply Other electrical connection

Program storage with

application

Adjustable feet

Product dimensions WxDxH

Maximum depth with open door

Professional ovens

Convection oven 4 trays EN 600x400

mm or GN1/1

Electric

Convection oven

Manual

4 trays EN 600x400 mm, GN1/1 (min.

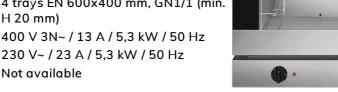
H 20 mm)

Not available

1145 mm

798x747x563 mm

Yes





## **Target**

**Industries** Bar / Cafeterias / Bistros /

Wine bars / Pubs; Hotels; Restaurants; Bakeries / Pastry shops; Butcher shops / Delicatessens; Catering; Care facilities; Commercial food services: Grocery shops / Food retail Suggested for

Bakery

### **Aesthetics**

Door with stainless

steel stripes

Colour

Yes

Front panel Series

Yes Alfa

Stainless steel

## **Controls**

Timer setting range 1-60 minutes + endless

# **Options**

Combinable hood K4610X

### Construction

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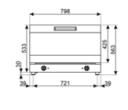
Oven materials	Stainless steel / glass / plastics	Motor rpm in standard speed	2850 rpm
Cavity dimensions (wxdxh) Gross volume Net volume Internal net volume Cavity material Shelves number Tray frame support Shelves distance Door construction Door opening Handle type Glass Fan type and number Fan motor power Engine rpm	672x437x340 mm  115,6 lt 104,2 lt 75 lt Stainless steel 4 Chromed wire 77 mm Double glass Tilting Fixed Openable with clip 1 fan with direction reversal 180W Single speed	Exhaust position Timer type Temperature range End cooking signal Orange light indicator to achievement Green light indicator time achievement Safety switch with open door Manual reset safety thermostat Removable deflector Lighting Light power Power cable length Back panel IPX protection	Yes

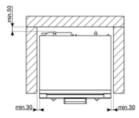
# **Logistic Information**

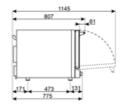
 Packed product dimensions (WxDxH)
 640x960x845 mm
 Gross weight (kg)
 63,000 kg

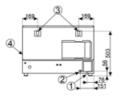
 EAN code
 8017709270100

 Net weight
 53,000 kg









ALIMENTAZIONE ELETTRICA - POWER SUPPLY
 MORSETTO EQUIPOTENZIALE - EARTH TERMINAL
 JUSCITA FUMI CALDI - HOT EXHAUST GUITLET
 TARGHETTA CARATTERISTICHE TECNOCHE - TECHNICAL SPECIFICATION LABEL

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# **Compatible Accessories**



3743

Flat aluminium tray (4pcs)



#### 3751

Flat perforated aluminium tray (4pcs)



#### 3805

Flat chrome-plated wire grid (4pcs)



#### 3810

Waved grid for baquettes (4pcs)



#### 3927

Air flow reducer kit for ovens ALFA410, 420, 625, 1035



#### RGN11-420-2

Support kit for grids or flat trays GN1/1 suitable for ALFA420/425/410 models



#### **RUTVL**

Wheels kit for all oven table models (4pcs)



#### SVRPP420-625

Connector kit for two stacked ALFA420+420 or ALFA420+625 models and hood



#### T11TH20

GN1/1 non-stick tray, 20 mm height



#### T11TH40

GN1/1 non-stick tray, 40 mm height



#### T11XH20

2cm height 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

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# Symbols glossary



Electric



Fan forced heating

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## 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.

#### Clip-open

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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