

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, GN 1/1 (min. H 20 mm)

Electric

Convection oven

Manual

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

H 20 mm)

400 V 3N~ / 13 A / 5,3 kW / 50 Hz 230 V~ / 23 A / 5,3 kW / 50 Hz

Not available

Yes

798x747x563 mm

1145 mm



Target

Bar / Cafeterias / Bistros / **Industries**

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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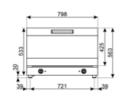


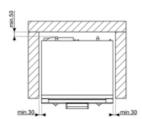
Oven materials	Stainless steel / glass / plastics	Motor rpm in standard speed	2850 rpm
Cavity dimensions (WxDxH) Gross volume	672x437x340 mm 115,6 lt	Exhaust position Timer type Temperature range	Back Electric 50-270°C
Net volume Internal net volume Cavity material	104,2 lt 75 lt Stainless steel	End cooking signal Orange light indicator for t° achievement	Yes Yes
Shelves number Tray frame support	4 Chromed wire	Green light indicator time achievement	Yes
Shelves distance Door construction	77 mm GN1/1 - EN 600X400 Double glass	Safety switch with open door Manual reset safety	Yes
Door opening Handle type	Tilting Fixed	thermostat Removable deflector	Yes
Glass Fan type and number		Lighting al Light power Power cable length	2 Halogen lamps 40 W 170 cm
Fan motor power Engine rpm	Single speed	Back panel IPX protection	Galvanized IPX3

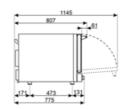
Logistic Information

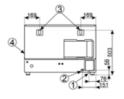
 Packed product dimensions (WxDxH)
 640x960x845 mm
 Net weight Gross weight
 53,000 kg

 EAN code
 8017709270100
 63,000 kg









ALIMENTAZIONE ELETTRICA - POWER SUPPLY
 MORBETTO EQUIPOTENZALE - EARTH TERMINAL
 JUSCITA FUMI CALDI - HOT EXHAUST OUTLET
 TURCHETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL

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Compatible Accessories



3743

Kit of 4 flat aluminum trays EN 600×400



3751

Kit of 4 flat perforated aluminium tray EN 600×400 mm



3805

Kit of 4 chrome-plated wire grids EN 600×400 mm



3810

Kit of 4 wave wire grids for baquettes EN 600×400 mm



3927

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



RGN11-420-2

Support rack for GN 1/1 flat trays, suitable for ALFA420/425/410 models



RUTVL

Set of 4 wheels, fits all professional oven



SVRPP420-625

Connection kit for ALFA410/420 and ALFA625 ovens with K4610X extraction hood



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

GN 1/1 perforated aluminium 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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