

# ALFA410-2



<b>Family</b>	Professional ovens
<b>Subfamily</b>	Convection oven 4 trays EN 600x400 mm or GN1/1
<b>Power supply</b>	Electric
<b>Oven type</b>	Convection oven
<b>Oven control</b>	Manual
<b>Trays capacity</b>	4 trays EN 600x400 mm, GN1/1 (min. H 20 mm)
<b>Power supply</b>	400 V 3N~ / 13 A / 5,3 kW / 50 Hz
<b>Other electrical connection</b>	230 V~ / 23 A / 5,3 kW / 50 Hz
<b>Program storage with application</b>	Not available
<b>Maximum depth with open door</b>	1145 mm
<b>Adjustable feet</b>	Yes
<b>Net weight</b>	53.000 kg
<b>Product dimensions WxDxH</b>	798x747x563 mm
<b>EAN code</b>	8017709270100



## Target

<b>Solutions</b>	Coffee shops/Wine bars; Hotels; Restaurants/Pubs; Bakery/Pastry making; Food retail; QSR	<b>Suggested for</b>	Bakery
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## Aesthetics

<b>Colour</b>	Stainless steel	<b>Front panel</b>	Yes
<b>Door with stainless steel stripes</b>	Yes	<b>Logo</b>	Smeg printed

## Controls

<b>Timer setting range</b>	1-60 minutes + endless
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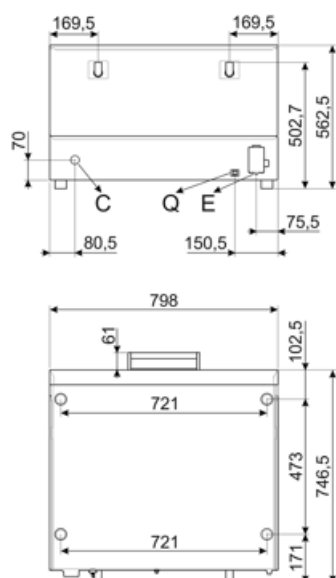
## Options

<b>Combinable hood</b>	K4610X
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## Construction

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



Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO (solo su alcuni modelli) FILLER HOSE (on some models only)

## Compatible Accessories



**3743**

Flat aluminium tray (4pcs)



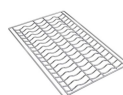
**3751**

Flat perforated aluminium tray (4pcs)



**3805**

Flat chrome-plated wire grid (4pcs)



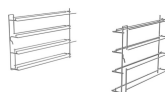
**3810**

Waved grid for baguettes (4pcs)



**3927**

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



**RGN11-420-2**

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



**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



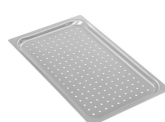
**T11XH20**

Aluminium GN1/1 tray, 20 mm height



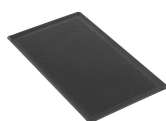
**T11XH65**

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

## Symbols glossary

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Electric



Fan forced heating

## 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.

### **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.