

ALFA410-2



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



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
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Aesthetics

Door with stainless steel stripes	Yes	Front panel Series	Yes Alfa
Colour	Stainless steel		

Controls

Timer setting range	1-60 minutes + endless
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Options

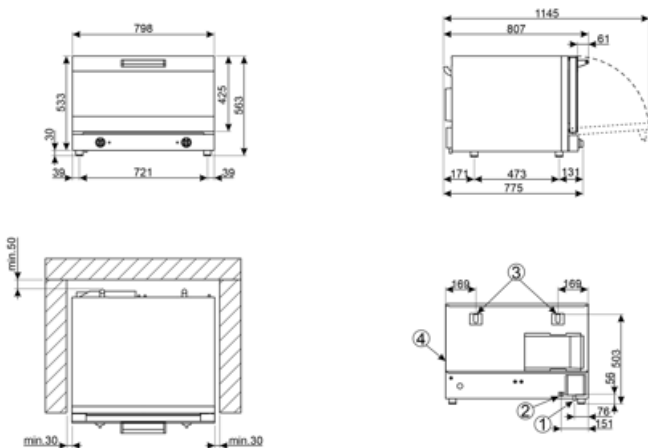
Combinable hood	K4610X
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Construction

Oven materials	Stainless steel / glass / plastics	Motor rpm in standard speed	2850 rpm
Cavity dimensions (WxDxH)	672x437x340 mm	Exhaust position	Back
Gross volume	115,6 lt	Timer type	Electric
Net volume	104,2 lt	Temperature range	50-270°C
Internal net volume	75 lt	End cooking signal	Yes
Cavity material	Stainless steel	Orange light indicator for t° achievement	Yes
Shelves number	4	Green light indicator time achievement	Yes
Tray frame support	Chromed wire	Safety switch with open door	Yes
Shelves distance	77 mm GN1/1 - EN 600X400	Manual reset safety thermostat	Yes
Door construction	Double glass	Removable deflector	Yes
Door opening	Tilting	Lighting	2 Halogen lamps
Handle type	Fixed	Light power	40 W
Glass	Openable with clip	Power cable length	170 cm
Fan type and number	1 fan with direction reversal	Back panel	Galvanized
Fan motor power	180 W	IPX protection	IPX3
Engine rpm	Single speed		

Logistic Information

Packed product dimensions (WxDxH)	640x960x845 mm	Net weight	51,100 kg
EAN code	8017709270100	Gross weight	63,000 kg



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|---|--|
| 1 | ALIMENTAZIONE ELETTRICA - POWER SUPPLY |
| 2 | MORSETTO EQUIPOTENZIALE - EARTH TERMINAL |
| 3 | USCITA FUMI CALDI - HOT EXHAUST OUTLET |
| 4 | TARGHETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL |

Compatible Accessories



3743

Kit of 4 flat aluminum trays EN 600×400 mm



3751

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



3805

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



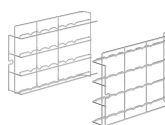
3810

Kit of 4 wave wire grids for baguettes 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 tables



SVRPP420-625

Connection kit for stacking two 4ltray EN 600×400 ovens with hood K4610X, one 4ltray EN 600×400 oven with one 6ltray EN 600×400 oven with hood K4610X, or two 6ltray EN 600×400 ovens without hood



T11TH20

GN1/1 non-stick tray, 20 mm height



T11TH40

GN1/1 non-stick tray, 40 mm height



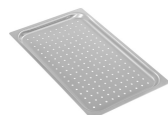
T11XH20

Aluminium GN1/1 tray, 20 mm height



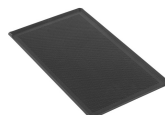
T11XH65

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

Symbols glossary



Electric



Fan forced heating

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.