ALFA410-2

Família	Fornos
Subfamily	Convection oven 4 trays EN 600x400 mm, GN 1/1 (min. H 20 mm)
Power supply	Elétrico
Oven type	Forno de convecção
Controlo do forno	Controlo mecânico da temperatura
Capacidade de tabuleiro	4 trays EN 600x400 mm, GN1/1 (min. H 20 mm)
Fonte de energia	400 V 3N~ / 13 A / 5,3 kW / 50 Hz
Outras ligações eléctricas	230 V~ / 23 A / 5,3 kW / 50 Hz
Memória de programas	Não disponível
Pés reguláveis em altura	Sim
Product dimensions (WxDxH)	798x747x563 mm
Profundidade máxima com a porta aberta	1145 mm

Mercado

Industries	Bar / Cafeterias / Bistros / Wine bars / Pubs; Hotelaria; Restaurants; Bakeries / Pastry shops; Butcher shops / Delicatessens; Catering; Care facilities ; Commercial food services; Grocery shops / Food retail	**Indicado para**	Padaria / Pastelaria

Design

Porta com tiras em aço inox	Sim	**Painel frontal**	Sim
Cor	Aço inox	**Design**	Alfa

Comandos

Temporizador	1-99 min + Sem fim

Opções

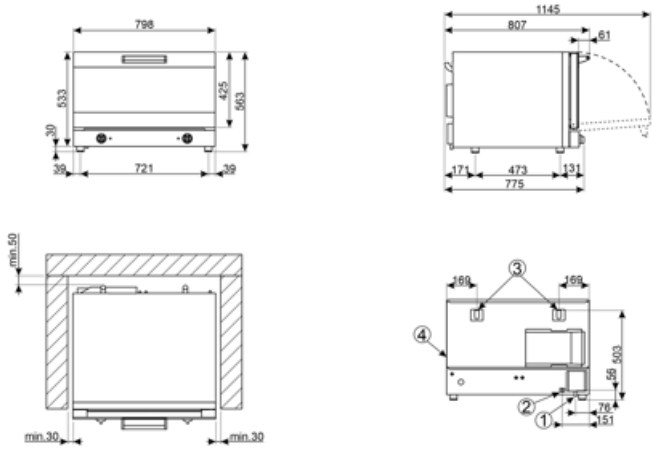
Exaustor compatível	K4610X (com kit de conexão KITPO45)

ESPECIFICAÇÕES TÉCNICAS

Material do forno	Aço Inox / Vidro / Plástico
Dimensões da cavidade (LxPxA)	672x437x340 mm
Volume bruto	115,6 lt
Volume útil	104,2 lt
Volume útil interno	75 lt
Material da cavidade	Aço inox
Níveis de tabuleiros	4
Suporte dos tabuleiros	Cromado
Distância entre tabuleiros	77 mm GN1/1 - EN 600X400
Material da porta	Vidro duplo
Abertura da porta	Basculante
Tipo de puxador	Fixo
Vidro	Abre com clip
Tipologia da ventoinha	Rotação reversível
Potência da ventoinha	180W
RPM da ventoinha	Velocidade única
RPM standard da ventoinha	2850 rpm
Posição de exaustão	Traseira
Tipo de temporizador	Elétrico
Temperaturas	50-270°C
Aviso de final de cozedura	Sim
Luz indicadora (laranja) de temperatura atingida	Sim
Luz indicadora (verde) de tempo atingido	Sim
Interruptor de segurança com porta aberta	Sim
Reset de segurança do termostato	Sim
Deflector removível	Sim
Iluminação	2 lâmpadas de halogéneo
Potência das lâmpadas	40 W
Comprimento do cabo de alimentação	170 cm
Painel traseiro	Porta galvanizada
Proteção IPX	IPX3

Dados de logística

Packed product dimensions (WxDxH)	640x960x845 mm
Peso líquido (kg)	53,000 kg
Peso bruto (kg)	63,000 kg
EAN code	8017709270100



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

Acessórios Compatíveis

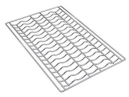
3743

3751

Flat perforated aluminium tray (4pcs)

3805

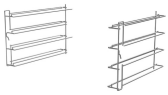
Kit of 4 chrome-plated wire grids EN 600×400 mm



3810

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 ALFA410/420 and ALFA625 ovens with K4610X extraction hood

T11TH20

GN1/1 non-stick tray, 20 mm height

T11TH40

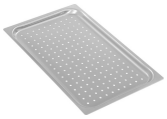
GN1/1 non-stick tray, 40 mm height

T11XH20

Aluminium GN1/1 tray, 20 mm height

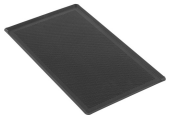
T11XH65

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

Symbols glossary

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

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.