

# ALFA410XAU



<b>Family</b>	Ovens
<b>Subfamily</b>	Convection oven 4 trays EN 600x400 mm or GN1/1
<b>Power supply</b>	Electric
<b>Oven type</b>	One function
<b>Oven control</b>	Mechanical
<b>Trays capacity</b>	4 trays EN 600x400 mm, GN1/1 (min. H 20 mm)
<b>Power supply</b>	230 V~ / 50 Hz / 15 A / 3,1 kW
<b>Adjustable feet</b>	Yes
<b>Product dimensions WxDxH</b>	798x747x563 mm
<b>Maximum depth with open door</b>	1145 mm



## Distribution

<b>Industries</b>	Bar / Cafeterias / Bistros / Wine bars / Pubs; Hotels; Restaurants; Bakeries / Pastry shops; Butcher shops / Delicatessens; Catering; Care facilities ; Commercial food services; Grocery shops / Food retail	<b>Suggested for</b>	Bars/Cafes
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## Aesthetics

<b>Door with stainless steel stripes</b>	Yes	<b>Front panel Serie</b>	Yes Alfa
<b>Colour</b>	Stainless steel		

## Controls

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

<b>Solutions</b>	K4610X
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## Electrical Connection

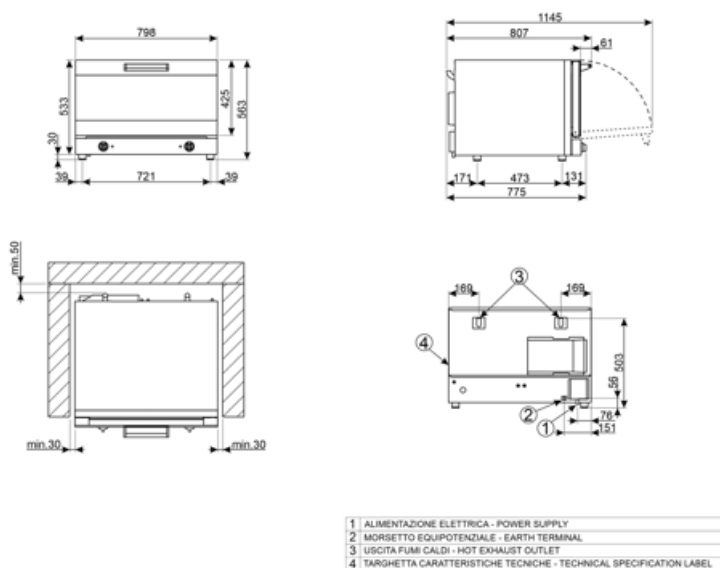
<b>Plug</b>	(I) Australia
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## Construction

Oven materials	Ever Clean enamel	Engine speed	Single speed
Cavity dimensions (lxdxh)	672x437x340mm	Max standard speed motor rpm	2
Gross volume	670x560x420mm	Exhaust position	Back
Net volume	670x560x420mm	Timer type	Electromechanical timer
Internal net volume	670x560x420mm	Temperature range	50-270°C
Cavity material	Stainless steel	End cooking signal	Yes
Shelves number	4	Orange light indicator t° achievement	Yes
Tray frame support	Chrome	Green light indicator t° achievement	Yes
Shelves distance	77 mm	Manual reset safety thermostat	Yes
Door construction	Double glass	Removable deflector	Yes
Door opening	Tilting	Lighting	2 Halogen lamps
Handle type	Smeg	Light power	40 W
Openable glass	Removable	Power cable length	170 cm
Fan type and number	1 contrarotating fan with time direction reversal	Back panel	Galvanized
Engine speed	Ever Clean enamel	IPX protection	Scheduled start H/12

## Logistic Information

Packed product dimensions (WxDxH)	640x960x845 mm	Net weight	56,000 kg
EAN code	8017709343583	Gross weight (kg)	64,000 kg



## Compatible Accessories



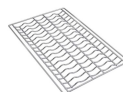
**3743**  
Flat aluminium tray



**3751**  
Flat perforated aluminium tray



**3805**  
Flat chrome-plated wire grid



**3810**  
Corrugated grid for baguettes



**3927**  
Air flow reducer kit



**RGN11-420-2**  
Support rack for GN 1/1 flat trays,  
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**  
2cm height GN1/1 non-stick tray for  
Galileo professional



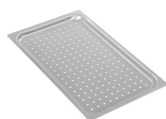
**T11TH40**  
4cm height GN1/1 non-stick tray for  
Galileo professional



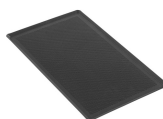
**T11XH20**  
2cm height aluminium GN1/1 tray for  
Galileo professional



**T11XH65**  
6,5cm height aluminium GN1/1 tray  
for Galileo professional



**TF11XH2**  
Perforated aluminium GN1/1 tray for  
Galileo professional



**TMF11TH2**  
GN 1/1 non-sticking microperforated  
tray

## Symbols glossary

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Electric



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## 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.