

ALFA410XUK



Product Family Ovens

Subfamily Convection oven 4 trays GN1/1

Power supply Electric

Oven type Convection oven
Oven controls Mechanical
Tray capacity 4 teglie GN1/1

Default power supply $230 \text{ V} \sim / 13 \text{A} / 2.7 \text{ kW} / 50 \text{ Hz}$

Not available

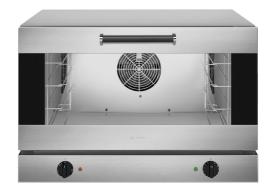
App for recipe development and

upload

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

Bars/Cafes

Aesthetics

Door with stainless

steel strip

Yes

Logo Series Smeg printed

Alfa

Colour Stainless steel

Front panel Yes

Controls

Adjustable timer 1-60 minutes + continuous

Options

Condense hood K4610X

Electrical Connection



Plug UK 13 AMP

Construction

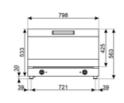
Oven material	Stainless	Max motor speed (rpm)	2
	steel/glass/plastics	Exhaust exit	Back
Cavity dimensions	672x437x340mm	Time adjustment	Electromechanical timer
(WxDxH)		Temperature range	50-270°C
Gross volume	670x560x420mm	End of cooking alarm	Yes
Net volume	670x560x420mm	Orange light indicator	Yes
Internal net volume	75 lt	when t° achieved	res
Cavity material	Stainless steel	Green light indicator	Yes
No. of shelves	4	when time achieved	
Tray support frame	Chrome	Heating element	Yes
Distance between shelves	77 mm	interruption with open door	
Door construction	Yes	Manual safety	Yes
		thermostat reset	. 55
Door opening	Drop down	Removable deflector	Yes
Handle type	Smeg		
Inner glass	Removable	No. of lights	2 Halogen lights
Fan type and number	1 contrarotating fan with time direction reversal	Light power	40 W
		Power cable length	170 cm
Fan motor power	180W	Back panel	Galvanized
Fan speed	Single speed	IPX protection	Scheduled start H/12

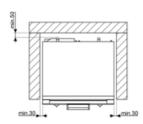
Logistic Information

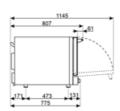
Net weight (kg) 53,000 kg Height (mm) packed 640 mm

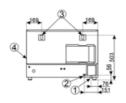
Packed width 960 mm Gross weight (kg) 63,000 kg

Packaged depth 845 mm Dimensions of the packed product (mm)









ALMENTAZIONE ELETTRICA - POWER SUPPLY
 MORSETTO EQUPOTENZIME - EARTH TERMINAL
 3 USGITA FUNI CALGII - HOT EXHAUST OUTLET
 4 TARGHERT LACARTERISSTORE - ECONOLE - TECHNICAL SPECIFICATION LABEL



Compatible Accessories

3927



Air flow reducer kit



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



Electric



Fan forced



Benefit

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.