

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 V~ / 13A / 2,7 kW / 50 Hz
App for recipe development and upload	Not available
Adjustable feet	Yes
Product dimensions WxDxH	798x747x563 mm
Maximum depth with open door	1145 mm



Target

Potential users	Bars/Cafes; Hotels; Restaurants/Catering; Bakery/Pastry making; Butcher's shops; QSR	Suggested for	Bars/Cafes
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Aesthetics

Series	Alfa	Front panel	Yes
Colour	Stainless steel	Logo	Smeg printed
Door with stainless steel strip	Yes		

Controls

Adjustable timer	1-60 minutes + continuous
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Options

Condense hood	K4610X
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Electrical Connection

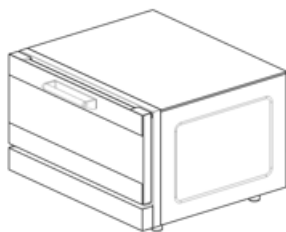
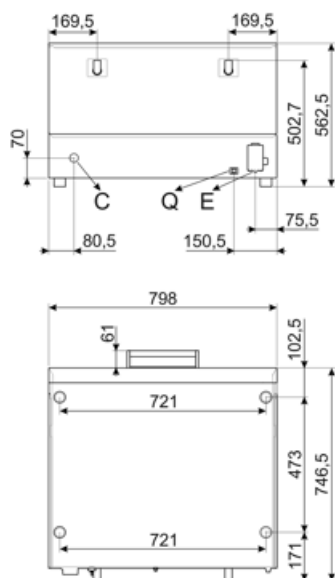
Plug	UK 13 AMP
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Construction

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

Logistic Information

Net weight (kg)	53.000 kg	Height (mm) packed	640 mm
Packed width	960 mm	Gross weight (kg)	63.000
Packaged depth	845 mm	Dimensions of the packed product (mm)	



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

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



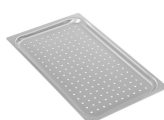
T11XH20

2cm height aluminium GN1/1 tray for
Galileo professional



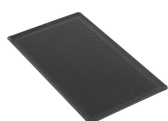
T11XH65

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.