

# ALFA410XUK



<b>Product Family</b>	Ovens
<b>Subfamily</b>	Convection oven 4 trays GN1/1
<b>Power supply</b>	Electric
<b>Oven type</b>	Convection oven
<b>Oven controls</b>	Mechanical
<b>Tray capacity</b>	4 teglie GN1/1
<b>Default power supply</b>	230 V~ / 13A / 2,7 kW / 50 Hz
<b>App for recipe development and upload</b>	Not available
<b>Adjustable feet</b>	Yes
<b>Product dimensions WxDxH</b>	798x747x563 mm
<b>Maximum depth with open door</b>	1145 mm



## Target

<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 strip</b>	Yes	<b>Front panel Series</b>	Yes Alfa
<b>Colour</b>	Stainless steel		

## Controls

<b>Adjustable timer</b>	1-60 minutes + continuous
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## Options

<b>Condense hood</b>	K4610X
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## Electrical Connection

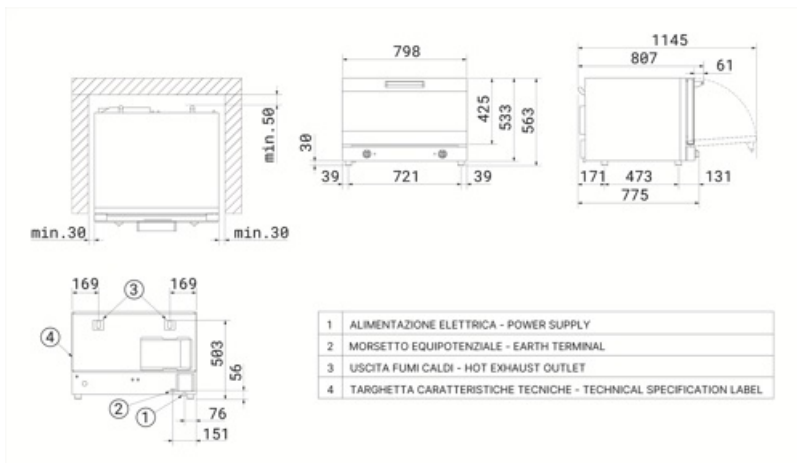
<b>Plug</b>	UK 13 AMP
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## Construction

<b>Oven material</b>	Stainless steel/glass/plastics	<b>Max motor speed (rpm)</b>	2
<b>Cavity dimensions (WxDxH)</b>	672x437x340mm	<b>Exhaust exit</b>	Back
<b>Gross volume</b>	670x560x420mm	<b>Time adjustment</b>	Electromechanical timer
<b>Net volume</b>	670x560x420mm	<b>Temperature range</b>	50-270°C
<b>Internal net volume</b>	75 lt	<b>End of cooking alarm</b>	Yes
<b>Cavity material</b>	Stainless steel	<b>Orange light indicator when t° achieved</b>	Yes
<b>No. of shelves</b>	4	<b>Green light indicator when time achieved</b>	Yes
<b>Tray support frame</b>	Chrome	<b>Heating element interruption with open door</b>	Yes
<b>Distance between shelves</b>	77 mm	<b>Manual safety thermostat reset</b>	Yes
<b>Door construction</b>	Yes	<b>Removable deflector</b>	Yes
<b>Door opening</b>	Drop down	<b>No. of lights</b>	2 Halogen lights
<b>Handle type</b>	Smeg	<b>Light power</b>	40 W
<b>Inner glass</b>	Removable	<b>Power cable length</b>	170 cm
<b>Fan type and number</b>	1 contrarotating fan with time direction reversal	<b>Back panel</b>	Galvanized
<b>Fan motor power</b>	180W	<b>IPX protection</b>	IPX3
<b>Fan speed</b>	Single speed		

## Logistic Information

<b>Packed product dimensions (WxDxH)</b>	960x845x640 mm	<b>Net weight (kg)</b>	51,100 kg
<b>EAN code</b>	8017709358624	<b>Gross weight (kg)</b>	63,000 kg



## 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



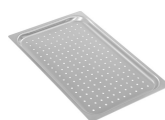
**T11XH20**

2cm height aluminium GN1/1 tray for  
Galileo professional



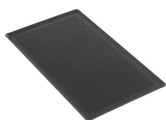
**T11XH65**

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

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Electric



Fan forced

## Benefit

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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.