ALFA420E1HDS



Family	Ovens
Subfamily	Convection oven 4 trays EN 600x400 mm or GN1/1
Power supply	Electric
Oven type	Fan with humidification
Oven control	Electronic
Trays capacity	4 trays EN 600x400 mm, GN1/1 (min. H 20 mm)
Power supply	400 V 3N~ / 10 A / 6,9 kW / 50-60 Hz
Other electrical connection	230 V~ / 30 A / 6,9 kW / 50-60 Hz
WiFi connection	Not available
Humidity generation	Direct in cavity
Adjustable feet	Yes
Product dimensions WxDxH	798x747x563 mm
Maximum depth with open door	1145 mm

Distribution

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

Aesthetics

Door with stainless steel stripes	Yes	**Digit display color**	White
Colour	Stainless steel	**Front panel**	Yes
Display type	LCD Touch	**Serie**	Alfa

Controls

Recipes number	100	**Pre-heating**	Yes
Timer setting range	from 1 minute to 99 hours + endless	**Chimney regulation**	Yes
Cooking steps	3 + pre-heating	**Haccp data**	Yes
Delayed start	Yes		

Options

Solutions	K4610X

Electrical Connection

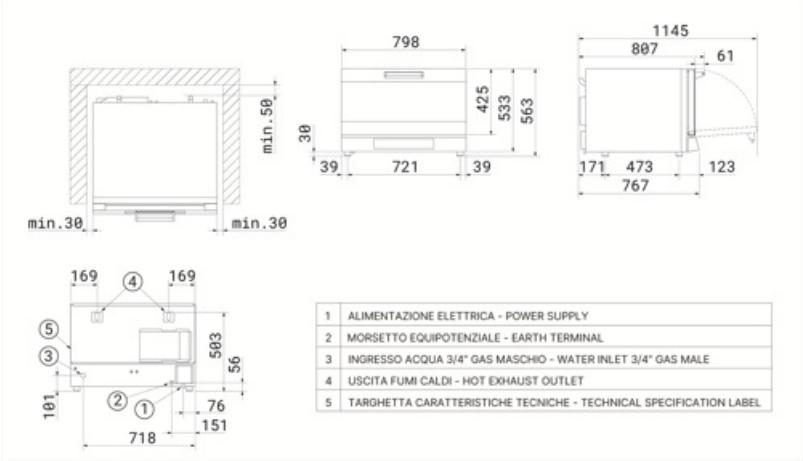
Potential equalisation	Yes

Construction

Oven materials	Ever Clean enamel
Cavity dimensions (lxdxh)	672x437x340mm
Gross volume	670x560x420mm
Net volume	670x560x420mm
Internal net volume	670x560x420mm
Cavity material	Stainless steel
Shelves number	4
Tray frame support	Chrome
Shelves distance	77 mm
Door construction	Double glass
Door opening	Tilting
Handle type	Smeg
Openable glass	Removable
Fan type and number	2 contrarotating fans with time direction reversal
Engine speed	200W
Engine speed	2
Max standard speed motor rpm	2
Low speed rpm	2
Water injection on each fan	Yes
Humidification levels	3 + manual
Exhaust position	Back
Components cooling system	Yes
Timer type	Electronic timer
Temperature range	30-270°C
End cooking signal	Yes
Manual reset safety thermostat	Yes
Predisposition for core probe Δ t	Yes
Removable deflector	Yes
Lighting	2 Halogen lamps
Light power	40 W
USB port	Yes
Water load pipe	Yes
Water inlet pressure	50-500 kPa (min-max)
Power cable length	170 cm
Back panel	Galvanized
IPX protection	IPX3

Logistic Information

Packed product dimensions (WxDxH)	960x845x640 mm
EAN code	8017709322939
Net weight	59,200 kg
Gross weight (kg)	71,200 kg



Compatible Accessories



3743

Flat aluminium tray



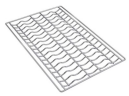
3751

Flat perforated aluminium tray



3805

Flat chrome-plated wire grid



3810

Corrugated grid for baguettes



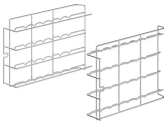
3927

Air flow reducer kit



KITSC

Lower and upper shelf 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



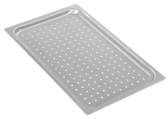
T11XH20

2cm height aluminium GN1/1 tray for Galileo professional



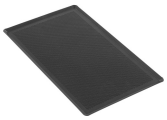
T11XH65

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



TVL425

16-level tray holder rack for ALFA410/ALFA420/425 and ALFA625 ovens dim.800x800x900 mm (hieight with kit RUTVL: 998 mm)



TVL425D

4-level tray holder rack for ALFA410/ALFA420/ALFA425 (stacked) or ALFA1035 ovens, dim. 800x800x504 mm (hieight with kit RUTVL: 602 mm)

Symbols glossary


Electric


Fan forced heating


Double speed fan


Core probe


Fan forced heating with humidity injection


Core probe + Δ t

Benefit (TT)

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.

Two-speed fan

Perfect ventilation for the ideal cooking of the most delicate dishes

The fan speed adjustment function allows you to tailor the ventilation intensity to the specific needs of each dish, ensuring consistently flawless results. Thanks to the dual-speed setting, you can create the perfect conditions for delicate preparations such as meringues, profiteroles, and soufflés, enveloping them in a gentler, more even airflow that preserves their lightness and structure.

LCD Touch

Interfaccia intuitiva per una regolazione semplice e precisa dei parametri di cottura

The control panel, simple and intuitive, is designed to offer a seamless and effortless user experience. Equipped with dedicated buttons, it allows precise adjustment of every cooking parameter, from temperature to duration, humidity level to fan speed. The central display provides a clear and immediate overview of the selected settings, ensuring you always have everything under control for flawless results, without compromise.

3 cooking stages

Flexibility and precision in every cooking stage

The ability to set multiple cooking steps in addition to preheating provides extraordinary versatility, perfectly adapting to the varying needs of each preparation. Each phase of the process can be customised with precision, optimising the cooking to achieve flawless results, whether it's a slow cook at low temperature or a perfect final browning. Thanks to this precise control of parameters, it is possible to achieve even cooking on every surface, significantly improving the quality of the finished product.

Humidity management

Impeccable cooking thanks to precise humidity control

Thanks to the effective management of small amounts of steam, perfect browning can be achieved while maintaining the product’s softness and promoting the development of its internal structure. Different humidity levels can be set, which determine the frequency of activation cycles. Each cycle consists of two seconds of water vapour spraying inside the cooking chamber, followed by a 15-second pause.