

# ALFA420E1HDS



<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>	Fan with humidification
<b>Oven control</b>	Electronic
<b>Trays capacity</b>	4 trays EN 600x400 mm, GN1/1 (min. H 20 mm)
<b>Power supply</b>	400 V 3N~ / 10 A / 6,9 kW / 50-60 Hz
<b>Other electrical connection</b>	230 V~ / 30 A / 6.9 kW / 50-60 Hz
<b>WiFi connection</b>	Not available
<b>Humidity generation</b>	Direct in cavity
<b>Maximum depth with open door</b>	1145 mm
<b>Adjustable feet</b>	Yes
<b>Net weight</b>	63,000 kg
<b>Product dimensions WxDxH</b>	798x747x563 mm
<b>EAN code</b>	8017709322939



## Distribution

<b>Solutions</b>	Bars/Cafes; Hotels; Restaurants/Catering; Bakery/Pastry making; Industrial pastry&bakery laboratories; Butcher's shops; QSR	<b>Suggested for</b>	Bars/Cafes
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## Aesthetics

<b>Colour</b>	Stainless steel	<b>Digit display color</b>	White
<b>Door with stainless steel stripes</b>	Yes	<b>Front panel</b>	Yes
<b>Display type</b>	LCD Touch	<b>Logo</b>	Smeg printed

## Controls

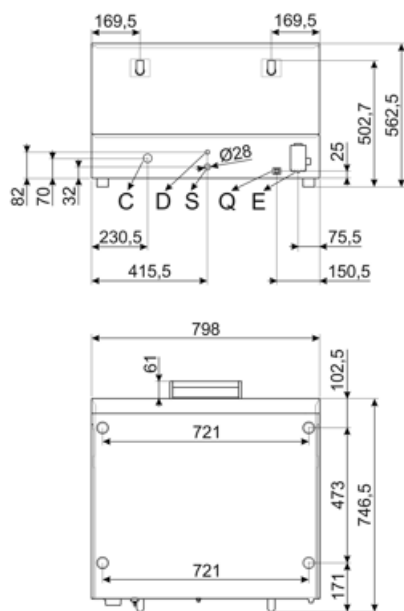
<b>Recipes number</b>	100	<b>Cooking steps</b>	3 + pre-heating
<b>Timer setting range</b>	1 minute -99h + endless	<b>Haccp data</b>	Scheduled start H/12

## Options

<b>Solutions</b>	K4610X
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## Construction

<b>Oven materials</b>	Ever Clean enamel	<b>Water injection on each fan</b>	Yes
<b>Cavity dimensions (lxdxh)</b>	672x437x340mm	<b>Humidification levels</b>	3 + manual
<b>Gross volume</b>	670x560x420mm	<b>Exhaust position</b>	Back
<b>Net volume</b>	670x560x420mm	<b>Components cooling system</b>	Yes
<b>Internal net volume</b>	670x560x420mm	<b>Timer type</b>	Electronic timer
<b>Cavity material</b>	Stainless steel	<b>Temperature range</b>	50-280°C
<b>Shelves number</b>	4	<b>End cooking signal</b>	Yes
<b>Tray frame support</b>	Chrome	<b>Manual reset safety thermostat</b>	Yes
<b>Shelves distance</b>	77 mm	<b>Predisposition for core probe <math>\Delta t</math></b>	Yes
<b>Door construction</b>	Double glass	<b>Removable deflector</b>	Yes
<b>Door opening</b>	Tilting	<b>Lighting</b>	2 Halogen lamps
<b>Handle type</b>	Smeg	<b>Light power</b>	40 W
<b>Openable glass</b>	Removable	<b>USB port</b>	Si
<b>Fan type and number</b>	2 contrarotating fans with time direction reversal	<b>Water load pipe</b>	Yes
<b>Engine speed</b>	200W	<b>Water inlet pressure</b>	50-500 kPa (min-max)
<b>Engine speed</b>	2	<b>Power cable length</b>	170 cm
<b>Max standard speed motor rpm</b>	2	<b>Back panel</b>	Galvanized
<b>Low speed rpm</b>	2	<b>IPX protection</b>	Scheduled start H/12



Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CABLO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO FILLER HOSE
S	TUBO DI SCARICO (solo su alcuni modelli) DRAIN HOSE (on some models only)
D	TUBO DI CARICO PER DOCCETTA LAVAGGIO (solo su alcuni modelli) WATER SUPPLY MANUAL WASHING SYSTEM (on some models only)

## 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 kit for grids or flat trays GN1/1 suitable for ALFA420/425/410 models



**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



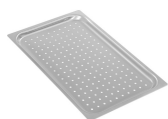
**T11XH20**

2cm height aluminium GN1/1 tray for Galileo professional



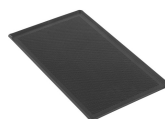
**T11XH65**

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

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## Symbols glossary

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Electric



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Core probe +  $\Delta t$



Double speed fan



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## Benefit (TT)

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### 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.