

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 $230 \text{ V} \sim /30 \text{ A} / 6.9 \text{ kW} / 50-60 \text{ Hz}$

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 Suggested for

Bars/Cafes

Aesthetics

Door with stainless

steel stripes

ColourStainless steelDisplay typeLCD TouchDigit display colorWhite

Front panel

Logo

Serie Alfa

Controls

Recipes number

Timer setting range

100

Yes

from 1 minute to 99 hours +

endless

Cooking steps 3 + pre-heating

Delayed start Boiler 71°C/Tank 60°C-50"

Pre-heating Boiler 71°C/Tank 60°C-50"

Yes

Smeg printed

Chimney regulation On/off Haccp data Sched

Scheduled start H/12

Options



Solutions K4610X

Construction

Oven materials Ever Clean enamel Water injection on each Yes

Cavity dimensions 672x437x340mm fan

(Ixdxh)Humidification levels3 + manualGross volume670x560x420mmExhaust positionBackNet volume670x560x420mmComponents coolingYes

Internal net volume670x560x420mmsystemCavity materialStainless steelTimer typeElectronic timer

Shelves number 4 Temperature range 30-270°C
Tray frame support Chrome End cooking signal Yes
Shelves distance 77 mm Manual reset safety Yes

Door constructionDouble glassthermostatDoor openingTiltingPredisposition for core yes probe Δ t

Handle type Smeg Removable deflector Yes

Openable glass Removable Lighting 2 Halogen lamps

Fan type and number 2 contrarotating fans with time direction reversal Light power 40 W USB port Yes

Engine speed 200W Water load pipe Yes

Water inlet processes 50,500 kB

Max standard speed 2 Water inlet pressure 50-500 kPa (min-max)

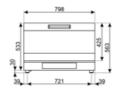
motor rpm Power cable length 170 cm
Low speed rpm 2 Back panel Galvanized

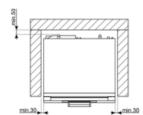
IPX protection Scheduled start H/12

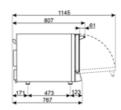
dimensions

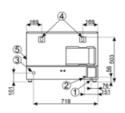
Logistic Information

Net weight63,000 kgHeight (mm) packed640 mmPacked width960 mmGross weight (kg)71,000Packaged depth845 mmPacked product640x960x845









I ALMENTAZIONE ELETTRICA - POWER SUPPLY
 MORSETTO EQUIPOTENZIALE - EARTH TERRINAL
 INGRESSO ACQUA 34" GAS MASCHIO - WATER INLET 34" GAS MALE
 IUGITA FUMI CALDI - HOT EXHAUST OUTLET
 TAMORETTA CAPAT TERRISTICH TECNICLE - TECHNICAL SPECIFICATION LABEL



Compatible Accessories



3743

Flat aluminium tray



3751

Flat perforated aluminium tray



3805

Flat chrome-plated wire grid



3810

Corrugated grid for baquettes



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



TVL425

Oven stand for 16 trays for models ALFA420/425 and ALFA625, 800x800x900/950mm





Oven stand for 4 trays for models ALFA1035 and ALFA420/425 stackable, 800x800x504mm



Symbols glossary

Electric

12

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Double speed fan

73

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.