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	**Suggested for**	Bars/Cafes

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**	Boiler 71°C/Tank 60°C-50"
Timer setting range	from 1 minute to 99 hours + endless	**Chimney regulation**	On/off
		Haccp data	Scheduled start H/12
Cooking steps	3 + pre-heating		
Delayed start	Boiler 71°C/Tank 60°C-50"		

Options

| Solutions	K4610X

Construction

Oven materials	Ever Clean enamel	Water injection on each fan	Yes
Cavity dimensions (lxdxh)	672x437x340mm	Humidification levels	3 + manual
Gross volume	670x560x420mm	Exhaust position	Back
Net volume	670x560x420mm	Components cooling system	Yes
Internal net volume	670x560x420mm	Timer type	Electronic timer
Cavity material	Stainless steel	Temperature range	30-270°C
Shelves number	4	End cooking signal	Yes
Tray frame support	Chrome	Manual reset safety thermostat	Yes
Shelves distance	77 mm		
Door construction	Double glass	Predisposition for core probe Δ t	Yes
Door opening	Tilting		
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
Engine speed	2	Water inlet pressure	50-500 kPa (min-max)
Max standard speed motor rpm	2	Power cable length	170 cm
		Back panel	Galvanized
Low speed rpm	2	IPX protection	Scheduled start H/12

Logistic Information

Packed product dimensions (WxDxH)	640x960x845 mm	Net weight	63,000 kg
		Gross weight (kg)	71,000 kg
EAN code	8017709322939		
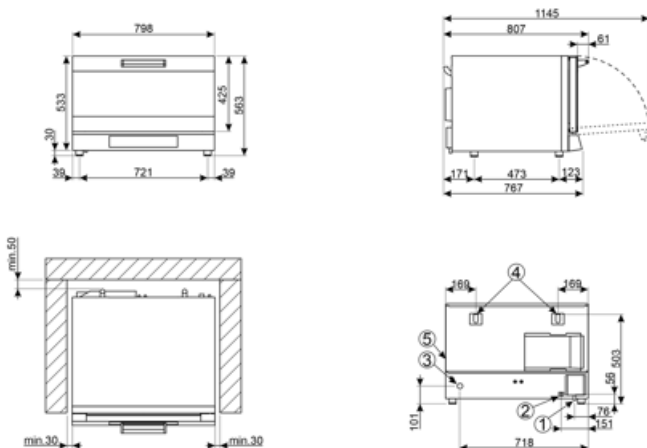
1	ALIMENTAZIONE ELETTRICA - POWER SUPPLY
2	MORSETTO EQUIPOTENZIALE - EARTH TERMINAL
3	INGRESSO ACQUA 3/4" GAS MASCHIO - WATER INLET 3/4" GAS MALE
4	USCITA FUMI CALDI - HOT EXHAUST OUTLET
5	TARGHETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL

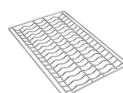# Compatible Accessories

3743

Flat aluminium tray

3751

Flat perforated aluminium tray

3805

Flat chrome-plated wire grid

3810

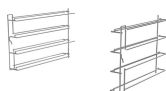Corrugated grid for baguettes

3927

Air flow reducer kit

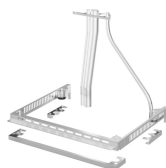**KITSC**

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

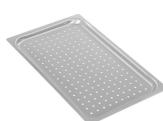4cm height GN1/1 non-stick tray for Galileo professional

T11XH20

2cm height aluminium GN1/1 tray for Galileo professional
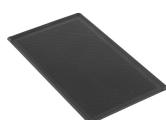
T11XH65

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	⊡	...
⊡	Core probe + Δ t	⊡	Double speed fan
⊡	...	⊡	...

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.