

ALFA420E1HDS



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



Target

Potential users	Bars/Cafes; Hotels; Restaurants/Catering; Bakery/Pastry making; Industrial pastry & bakery test kitchen; Butcher's shops; QSR	Suggested for	Bars/Cafes
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Aesthetics

Series	Alfa	Digital display colour	White
Colour	Stainless steel	Front panel	Yes
Door with stainless steel strip	Yes	Logo	Smeg printed
Display type	LCD Touch		

Controls

Number of recipes	100	Pre-heating	Yes
Adjustable timer	1 min - 99hrs + continuous	Adjustable chimney	On/off
Cooking steps	3 + pre-heating	HACCP data	Scheduled start H/12
Delayed start	Yes		

Options

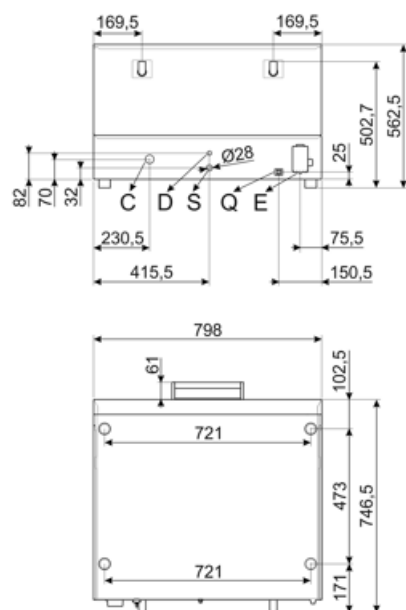
Condense hood	K4610X
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Construction

Oven material	Stainless steel/glass/plastics	Steam assisted levels	5 + manual
Cavity dimensions (WxDxH)	672x437x340mm	Exhaust exit	Back
Gross volume	670x560x420mm	Cooling system	Yes
Net volume	670x560x420mm	Time adjustment	Electronic timer
Internal net volume	75 lt	Temperature range	30-270°C
Cavity material	Stainless steel	End of cooking alarm	Yes
No. of shelves	4	Heating element interruption with open door	Yes
Tray support frame	Chrome	Manual safety thermostat reset	Yes
Distance between shelves	77 mm	Core probe cooking with Δt	Yes
Door construction	Yes	Removable deflector	Yes
Door opening	Drop down	No. of lights	2 Halogen lights
Handle type	Smeg	Light power	40 W
Inner glass	Removable	USB port	Yes
Fan type and number	2 contrarotating fans with time direction reversal	Water connection	Yes
Fan motor power	200W	Water inlet pressure	50-500 kPa (min-max)
Fan speed	Double speed	Power cable length	170 cm
Max motor speed (rpm)	2	Back panel	Galvanized
Low motor speed (rpm)	2	IPX protection	Scheduled start H/12
Humidification system on each fan	Yes		

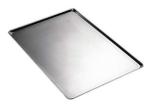
Logistic Information

Net weight (kg)	63.000 kg	Height (mm) packed	640 mm
Packed width	960 mm	Gross weight (kg)	71.000
Packaged depth	845 mm	Dimensions of the packed product (mm)	



Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CAVO 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



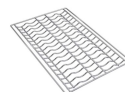
3751

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 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



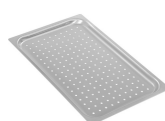
T11XH20

2cm height aluminium GN1/1 tray for Galileo professional



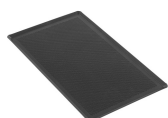
T11XH65

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

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



TVL425D

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

Symbols glossary



Electric



Core probe



Core probe + Δt



Double speed fan



Fan forced



Fan with humidification

Benefit

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

Intuitive interface for simple and precise adjustment of cooking parameters

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.