

ALFA420E1HDS

Family	Professional ovens
Subfamily	Convection oven 4 trays 600x400 mm o GN1/1
Oven type	Convection oven with humidification
Oven control	Electronic
Trays capacity	4 trays EN 600x400 mm or GN1/1 (excluding flat grids and trays)
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
Steam generation	Direct
Program storage with application	Not available
Maximum depth with open door	1145 mm
Adjustable feet	Yes
Net weight	63,000 kg
Product dimensions WxDxH	798x747x563 mm



Target

Solutions	Coffee shops/Wine bars; Hotels; Restaurants/Pubs; Bakery/Pastry making; Frozen bakery industry; Food retail; QSR	Suggested for	Bakery
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Aesthetics

Colour	Stainless steel	Digit display color	White
Door with stainless steel stripes	Yes	Front panel	Yes
Display type	Digital TFT	Logo	Smeg printed

Controls

Storable programs number	100	Cooking steps	3 + pre-heating
Timer setting range	1-99 minutes + endless	HACCP data	Yes

Programme / Functions

Backing functions



Convection



Convection with humidification



Core probe



Core probe + Δt

Adjustable fan speed



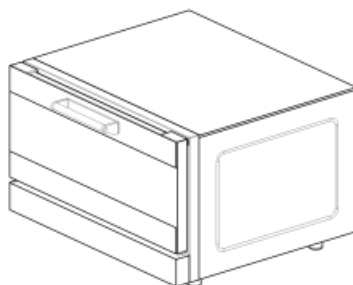
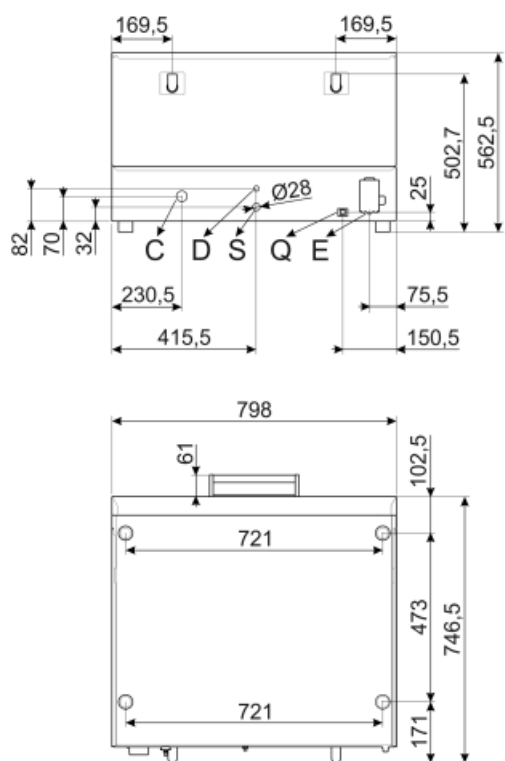
Double speed fan

Options

Combinable hood K4610X

Construction

Oven materials	Stainless steel / glass / plastics	Water injection on each fan	Yes
Cavity dimensions (wxdxh)	672x437x340 mm	Humidification levels	5 + manual
Gross volume	115,6 lt	Exhaust position	Back
Net volume	104,2 lt	Components cooling system	Yes
Internal net volume	75 lt	Timer type	Electrical
Cavity material	Stainless steel	Temperature range	50-280°C
Shelves number	4	End cooking signal	Yes
Tray frame support	Chromed wire	Safety switch with open door	Yes
Shelves distance	77 mm	Manual reset safety thermostat	Yes
Door construction	Double glass	Predisposition for core probe	Yes
Door opening	Tilting	Removable deflector	Yes
Handle type	Fixed	Lighting	2 LED lamps
Glass	With clip	Light power	40 W
Fan type and number	2 contrarotating with timed direction reversal	USB port	Yes
Fan motor power	200W	Water load pipe	Yes
Engine rpm	Dual speed	Power cable length	170 cm
Motor rpm in standard speed	2850 rpm	Back panel	Galvanized
Motor rpm in low speed	1450 rpm	IPX protection	IPX3



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 WATER SUPPLY MANUAL WASHING SYSTEM (on some models only)

Not included accessories



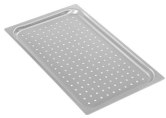
3805

Flat chrome-plated wire grid (4pcs)



3927

Air flow reducer kit for ovens
ALFA410, 420, 625, 1035



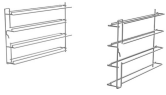
TF11XH2

Perforated aluminium GN1/1 tray for
Galileo professional



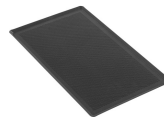
3743

Flat aluminium tray (4pcs)



RGN11-420-2

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



TMF11TH2

GN 1/1 non-sticking microperforated
tray



SVRPP625

Connector kit for two stacked ALFA625
or ALFA625+ALFA420/425 models and
hood



T11XH20

2cm height aluminium GN1/1 tray for
Galileo professional



SVRPP420-625

Connector kit for two stacked
ALFA420+420 or ALFA420+625 models
and hood



T11XH65

6,5cm height aluminium GN1/1 tray
for Galileo professional

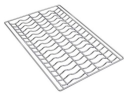
T11TH20

2cm height GN1/1 non-stick tray for
Galileo professional



3751

Flat perforated aluminium tray (4pcs)



3810

Waved grid for baguettes (4pcs)

SVRPP420

Conjunction kit between two stacked
ALFA420/425 models and hood



T8S11T

8 holes GN 1/1 non-sticking tray for
Galileo professional



T11TH40

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

Symbols glossary (TT)



Core probe



Fan forced heating



Fan forced heating with humidity injection



Double speed fan



Core probe baking by temperature difference (Δt)