

ALFA420E1HDS



Family	Professional ovens
Subfamily	Convection oven 4 trays EN 600x400 mm, GN 1/1 (min. H 20 mm)
Power supply	Electric
Oven type	Convection oven 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
Program storage with application	Not available
Humidity generation	Direct in cavity
Adjustable feet	Yes
Product dimensions (WxDxH)	798x747x563 mm
Maximum depth with open door	1145 mm



Target

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
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Aesthetics

Door with stainless steel stripes	Yes	Digit display color	White
Colour	Stainless steel	Front panel	Yes
Display type	LCD Touch	Series	Alfa

Controls

Storable programs number	100	Pre-heating	Yes
Timer setting range	from 1 minute to 99 hours + endless	Chimney regulation	Yes
Cooking steps	3 + pre-heating	HACCP data	Yes
Delayed start	Yes		

Options

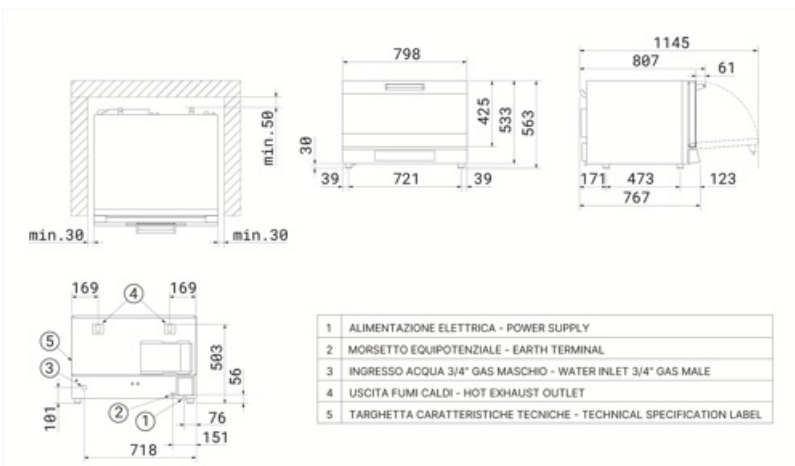
Combinable hood K4610X

Construction

Oven materials	Stainless steel / glass / plastics	Humidification levels	5 + manual
Cavity dimensions (WxDxH)	672x437x340 mm	Exhaust position	Back
Gross volume	115,6 lt	Components cooling system	Yes
Net volume	104,2 lt	Timer type	Electrical
Internal net volume	75 lt	Temperature range	30-270°C
Cavity material	Stainless steel	End cooking signal	Yes
Shelves number	4	Safety switch with open door	Yes
Tray frame support	Chromed wire	Manual reset safety thermostat	Yes
Shelves distance	77 mm	Predisposition for core probe	Yes
Door construction	Double glass	Removable deflector	Yes
Door opening	Tilting	Lighting	2 Halogen lamps
Handle type	Fixed	Light power	40 W
Glass	Openable with clip	USB port	Yes
Fan type and number	2 contrarotating with timed direction reversal	Water load pipe	Yes
Fan motor power	200 W	Water inlet pressure	50-500 kPa (min-max)
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
Water injection on each fan	Yes		

Logistic Information

Packed product dimensions (WxDxH)	960x845x640 mm	Net weight	59,300 kg
EAN code	8017709322939	Gross weight	71,200 kg



Compatible Accessories



3743

Kit of 4 flat aluminum trays EN 600×400 mm



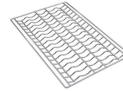
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Kit of 4 flat perforated aluminium tray EN 600×400 mm



3805

Kit of 4 chrome-plated wire grids EN 600×400 mm



3810

Kit of 4 wave wire grids for baguettes EN 600×400 mm



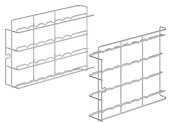
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Air flow reducer kit for ovens ALFA410, 420, 625, 1035



KITSC

Core temperature probe for EHDS oven series



RGN11-420-2

Support rack for GN 1/1 flat trays, suitable for ALFA420/425/410 models



RUTVL

Set of 4 wheels, fits all professional oven tables



SVRPP420-625

Connection kit for stacking two 4ltray EN 600×400 ovens with hood K4610X, one 4ltray EN 600×400 oven with one 6ltray EN 600×400 oven with hood K4610X, or two 6ltray EN 600×400 ovens without hood



T11TH20

GN1/1 non-stick tray, 20 mm height



T11TH40

GN1/1 non-stick tray, 40 mm height



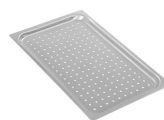
T11XH20

Aluminium GN1/1 tray, 20 mm height



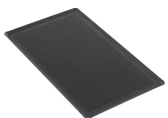
T11XH65

GN1/1 aluminium tray, 65 mm height



TF11XH2

GN 1/1 perforated aluminium tray, 20 mm height



TMF11TH2

GN 1/1 non-sticking microperforated tray, 20 mm height



TVL425







16-level tray holder rack for ALFA410/ALFA420/425 and ALFA625 ovens dim.(WxDxH) 800x800x900 mm (height with kit RUTVL: 998 mm)

TVL425D



4-level tray holder rack for
ALFA410/ALFA420/ALFA425 (stacked)
or ALFA1035 ovens, dim. (WxDxH)
800x800x504 mm (hieight with kit
RUTVL: 602 mm)

Symbols glossary

	Electric		Core probe
	Core probe baking by temperature difference (Δt)		Double speed fan
	Fan forced heating		Fan forced heating with humidity injection

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

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 humidity, 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.