smeg PROFESSIONAL

ALFA420E1HDS

Family	Professional ovens
Subfamily	Convection oven 4 trays EN 600x400 mm or 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

Aesthetics

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

Controls

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

Programme / Functions

Backing functions

Convection	Convection with humidification	Core probe
Core probe + Δ t		

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
		Exhaust position	Back
Gross volume	115,6 lt	**Components cooling system**	Yes
Net volume	104,2 lt		
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		
Door construction	Double glass	**Manual reset safety thermostat**	Yes
Door opening	Tilting		
Handle type	Fixed	**Predisposition for core probe**	Yes
Glass	With clip		
Fan type and number	2 contrarotating with timed direction reversal	**Removable deflector**	Yes
		Lighting	2 LED lamps
Fan motor power	200W	**Light power**	40 W
Engine rpm	Dual speed	**USB port**	Yes
Motor rpm in standard speed	2850 rpm	**Water load pipe**	Yes
		Power cable length	170 cm
Motor rpm in low speed	1450 rpm	**Back panel**	Galvanized
		IPX protection	IPX3

169,5   169,5

562,5
502,7
Ø28
25
82 70 32
C D S Q E
230,5
415,5
75,5
150,5

798
61
102,5
721
473 746,5
721
171
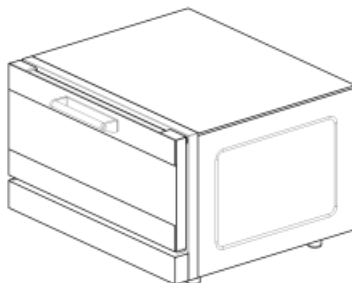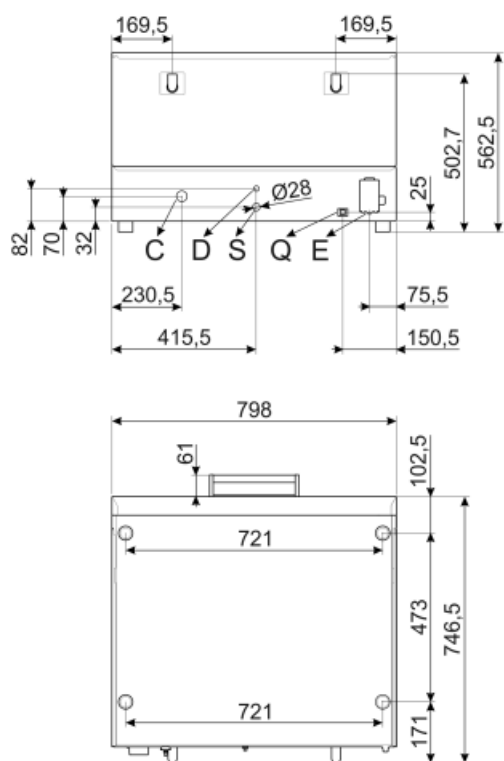
Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO FILLER HOSE
S	TUBO DI SCARICO *(solo su alcuni modelli)* DRAIN HOSE *(on some models only)*
D	TUBO DI CARICO PER DOCCETTA LAVAGGIO *(solo su alcuni modelli)* WATER SUPPLY MANUAL WASHING SYSTEM *(on some models only)*

![smeg professional logo]
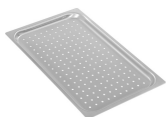
Not included accessories
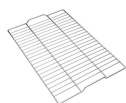
3805

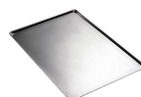Flat chrome-plated wire grid (4pcs)

3927

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

TF11XH2

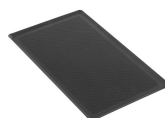Perforated aluminium GN1/1 tray for Galileo professional

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

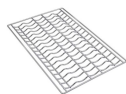6,5cm height aluminium GN1/1 tray for Galileo professional

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