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)
Default 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

Aesthetics

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

Controls

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

Options

Combinable hood	K4610X

Electrical Connection

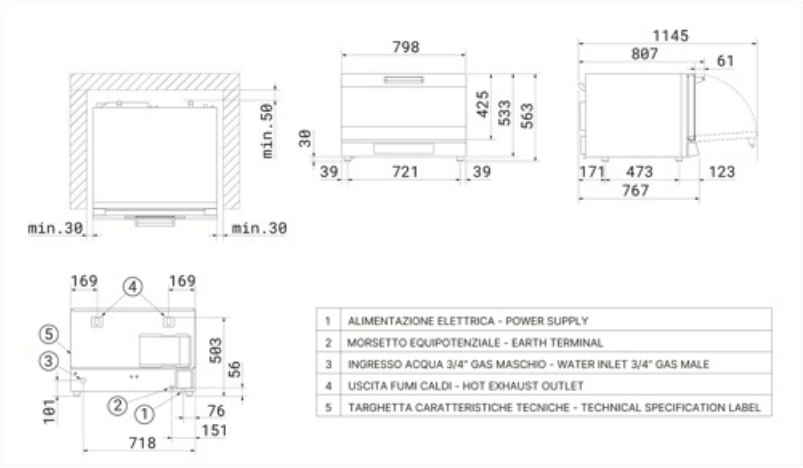
Potential equalisation	Yes

Construction

Oven materials	Stainless steel / glass / plastics
Cavity dimensions (WxDxH)	672x437x340 mm
Gross volume	115,6 lt
Net volume	104,2 lt
Internal net volume	75 lt
Cavity material	Stainless steel
Shelves number	4
Tray frame support	Chromed wire
Shelves distance	77 mm
Door construction	Double glass
Door opening	Tilting
Handle type	Fixed
Glass	Openable with clip
Fan type and number	2 contrarotating with timed direction reversal
Fan motor power	200 W
Engine rpm	Dual speed
Motor rpm in standard speed	2850 rpm
Motor rpm in low speed	1450 rpm
Water injection on each fan	Yes
Humidification levels	5 + manual
Exhaust position	Back
Components cooling system	Yes
Timer type	Electrical
Temperature range	30-270°C
End cooking signal	Yes
Safety switch with open door	Yes
Manual reset safety thermostat	Yes
Predisposition for core probe	Yes
Removable deflector	Yes
Lighting	2 Halogen lamps
Light power	40 W
USB port	Yes
Water load pipe	Yes
Water inlet pressure	50-500 kPa (min-max)
Power cable length	170 cm
Back panel	Galvanized
IPX protection	IPX3

Logistic Information

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



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

Kit of 4 flat aluminum trays EN 600×400 mm



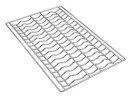
3751

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



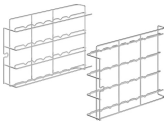
3927

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 4tray EN 600×400 ovens with hood K4610X, one 4tray EN 600×400 oven with one 6tray EN 600×400 oven with hood K4610X, or two 6tray EN 600×400 ovens without hood



T11TH20

GN1/1 non-stick tray, 20 mm height



T11TH40

GN1/1 non-stick tray, 40 mm height



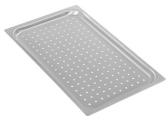
T11XH20

Aluminium GN1/1 tray, 20 mm height



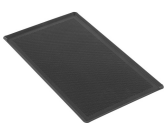
T11XH65

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


Fan forced heating


Double speed fan


Core probe


Fan forced heating with humidity injection


Core probe baking by temperature difference (Δ t)

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.