

# ALFA420E1HDS



Family Professional ovens

Subfamily Convection oven 4 trays EN 600x400

mm or GN1/1

Power supply Electric

Convection oven with humidification Oven type

Oven control

4 trays EN 600x400 mm, GN1/1 (min. Trays capacity

H 20 mm)

400 V 3N~ / 10 A / 6,9 kW / 50-60 Hz Power supply

230 V~ / 30 A / 6,9 kW / 50-60 Hz

Not available

application **Humidity** generation Direct in cavity

Adjustable feet Yes

Other electrical connection Program storage with

Product dimensions WxDxH 798x747x563 mm

Maximum depth with open door 1145 mm



## **Target**

Industries Bar / Cafeterias / Bistros / Suggested for

> Wine bars / Pubs; Hotels; Restaurants; Bakeries / Pastry shops; Butcher shops / Delicatessens; Catering; Care facilities; Commercial food services; Grocery shops / Food retail

Bakery

### **Aesthetics**

Door with stainless

steel stripes

Stainless steel Colour

Display type Digit display color LCD Touch White

Front panel Yes

Smeg printed

Series Alfa

### Controls

Storable programs

number

100

Yes

Pre-heating Chimney regulation Yes

Timer setting range

from 1 minute to 99 hours + endless

**HACCP** data

Logo

Yes Yes

Cooking steps

3 + pre-heating

**Delayed start** 

Yes

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## **Options**

K4610X Combinable hood

## Construction

Oven materials

plastics

**Cavity dimensions** 672x437x340 mm

(WxDxH)

Gross volume 115,6 lt Net volume 104,2 lt Internal net volume 75 lt

Cavity material Stainless steel

Shelves number

Tray frame support Shelves distance 77 mm GN1/1 - EN

**Door construction** 

Door opening **Tilting** 

Handle type

Glass

Fan type and number

Fan motor power Engine rpm

Motor rpm in standard

speed

Motor rpm in low speed

Water injection on each Yes

fan

Stainless steel / glass /

Chromed wire

600X400

Double glass

Fixed

Openable with clip

2 contrarotating with timed

direction reversal

200 W **Dual speed** 

2850 rpm

1450 rpm

**Humidification levels** 

**Exhaust position** Components cooling

system

Timer type Temperature range End cooking signal

Safety switch with open Yes

door

Manual reset safety

thermostat

Predisposition for core

probe

Removable deflector

Lighting

Light power **USB** port

Water load pipe

Water inlet pressure

Power cable length

Back panel **IPX** protection 5 + manual

Back

Yes

Electrical

30-270°C

Yes

Yes

Yes

Yes

2 Halogen lamps 40 W

Yes

50-500 kPa (min-max)

170 cm Galvanized

IPX3

# **Logistic Information**

Net weight 63,000 kg Packed width 960 mm 845 mm Packaged depth

Height (mm) packed Gross weight (kg) Packed product dimensions

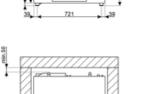
640 mm 71,000 kg

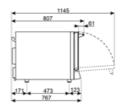
640x960x845 mm

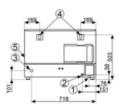
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- ALMENTAZIONE ELETTRICA POWER SUPPLY
  MORSETTO EGUPPOTRIALE EARTH TERMAL
  MORSEGO GOGIA 3ºF GAS MAGEOLO WATER NILET 3ºF GAS MALE
  GOGIA FURM CALDI HOT ESPANJST OUTLET
  MORSEGO CANATHERISTRICH ERECHEL ESCHNICAL SPECIFICATION LABEL
  MORSEGO CANATHERISTRICH ERECHEL ESCHNICAL SPECIFICATION LABEL

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# **Compatible Accessories**



#### 3743

Kit of 4 flat aluminum trays EN  $600\times400$  mm



#### 3751

Flat perforated aluminium tray (4pcs)



#### 3805

Kit of 4 chrome-plated wire grids EN  $600\times400$  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 ALFA410/420 and ALFA625 ovens with K4610X extraction 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.800x800x900 mm (hieight with kit RUTVL: 998 mm)





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

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# Symbols glossary

-Œ Electric

Core probe

Fan forced heating

Fan forced heating with humidity injection

Double speed fan

Core probe baking by temperature difference ( $\Delta$  t)

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## 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.

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