

ALFA420E1HDS



Família
Subfamily

Power supply
Tipo de forno

Controlo do forno
Capacidade de tabuleiro

Fonte de energia
Outras ligações eléctricas

Sistema do vapor

Memória de programas

Humidity generation

Profundidade máxima com a porta aberta

Pés reguláveis em altura

Peso líquido (kg)

Product dimensions WxDxH

EAN code

Fornos
Convection oven 4 trays EN 600x400 mm or GN1/1

Electric

Forno de convecção com humidificação

Controlo eletrónico da temperatura

4 trays EN 600x400 mm, GN1/1 (min. H 20 mm)

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

230 V~ / 30 A / 6.9 kW / 50-60 Hz

No

Não disponível

Direct in cavity

1145 mm

Sim

63,000 kg

798x747x563 mm

8017709322939



Mercado

Soluções	Bares/ Coffee shops/ Wine bars; Hotelaria; Restaurantes/ Pubs; Padarias e pastelarias; Indústria de comida congelada; Retalho alimentar; QSR	Indicado para	Padaria / Pastelaria
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Design

Cor	Aço inox	Cor dos dígitos no display	Branco
Porta com tiras em aço inox	Sim	Painel frontal	Sim
Display	LCD Touch	Logótipo	Logótipo em cunho

Comandos

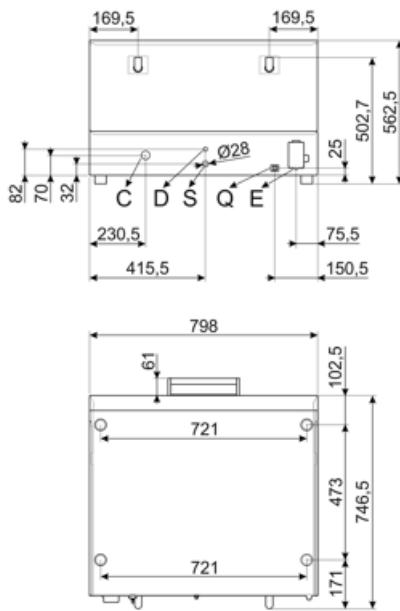
Nº de programas em memória	100	Cozinha Multipasso HACCP data	3 + pré-aquecimento
Temporizador	1-99 min + Sem fim		Sim

Opções

Exaustor compatível K4610X (com kit de conexão KITPO45)

ESPECIFICAÇÕES TÉCNICAS

Material do forno	Aço Inox / Vidro / Plástico	Injeção de água em cada ventoinha	Sim
Dimensões da cavidade (LxPxA)	672x437x340 mm	Níveis de humidificação	5 + manual
Volume bruto	115,6 lt	Posição de exaustão	Traseira
Volume útil	104,2 lt	Sistema de arrefecimento	Sim
Volume útil interno	75 lt	Tipo de temporizador	Elétrico
Material da cavidade	Aço inox	Temperaturas	50-280°C
Níveis de tabuleiros	4	Aviso de final de cozedura	Sim
Suporte dos tabuleiros	Cromado	Reset de segurança do termostato	Sim
Distância entre tabuleiros	77 mm GN1/1 - EN 600X400	Opção para sonda	Sim
Material da porta	Vidro duplo	Deflector removível	Sim
Abertura da porta	Basculante	Illuminação	2 lâmpadas de halogéneo
Tipo de puxador	Fixo	Potência das lâmpadas	40 W
Vidro	Abre com clip	Porta USB	Sim
Tipologia da ventoinha	2 com rotação reversível temporizada	Tubo de carga de água	Sim
Potência da ventoinha	200W	Water inlet pressure	50-500 kPa (min-max)
RPM da ventoinha	Velocidade dupla	Comprimento do cabo de alimentação	170 cm
RPM standard da ventoinha	2850 rpm	Painel traseiro	Porta galvanizada
RPM da ventoinha na velocidade inferior	1450 rpm	Proteção IPX	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 (only some models only)
D	TUBO DI CARICO PER DOCCETTA LAVAGGIO (solo su alcuni modelli) WASHING SYSTEM (on some models only)

Acessórios Compatíveis



3743



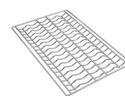
3751

Flat perforated aluminium tray (4pcs)



3805

Flat chrome-plated wire grid (4pcs)



3810



3927

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

KITSC

Core temperature probe for EHDS
models



RGN11-420-2

Support kit for grids or flat trays GN1/1
suitable for ALFA420/425/410 models



SVRPP420-625

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



T11TH20

GN1/1 non-stick tray, 20 mm height



T11TH40

GN1/1 non-stick tray, 40 mm height



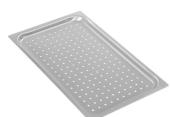
T11XH20

Aluminium GN1/1 tray, 20 mm height



T11XH65

GN1/1 aluminium tray, 65 mm height



TF11XH2

Perforated aluminium GN1/1 tray, 20
mm height



TMF11TH2

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

Symbols glossary



Elétrico: a fonte de energia do forno é a eletricidade.



Core probe



Core probe baking by temperature difference (Δt)



Ventoinha de velocidade dupla



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.