ALFA420E1HDS

Família	Fornos
Subfamília	Convection oven 4 trays EN 600x400 mm, GN 1/1 (min. H 20 mm)
Tipo de energia	Elétrico
Tipo de forno	Forno de convecção com humidificação
Controlo do forno	Controlo eletrónico da temperatura
Capacidade de tabuleiro	4 tabuleiros EN 600x400 mm, GN1/1 (mín. H 20 mm)
Fonte de energia	400 V 3N~ / 10 A / 6,9 kW / 50-60 Hz
Outras ligações eléctricas	230 V~ / 30 A / 6,9 kW / 50-60 Hz
Memória de programas	Não disponível
Geração de humidade	Direto na cavidade
Pés reguláveis em altura	Sim
Dimensões do produto (LxPxA)	798x747x563 mm
Profundidade máxima com a porta aberta	1145 mm



Mercado

Indústrias	Bares, Cafés e Pubs, Hotelaria, Restaurantes, Padarias / Pastelarias, Talhos, Catering, Estabelecimentos de Cuidados, Indústrias Alimentares, Supermercados / Comércio de alimentos

Design

Porta com tiras em aço inox	Sim	**Cor dos dígitos no display**	Branco
Cor	Aço inox	**Painel frontal**	Sim
Display	Touch LCD	**Design**	Alfa

Comandos

Nº de programas em memória	100	**Pré-aquecimento**	Sim
Temporizador	de 1 min até 99 h + sem fim	**Regulação da chaminé**	Sim
Função MultiStep	3 + pré-aquecimento	**HACCP data**	Sim
Início diferido	Sim		

Opções

Exaustor compatível	K4610X (com kit de conexão KITPO45)

Ligação elétrica

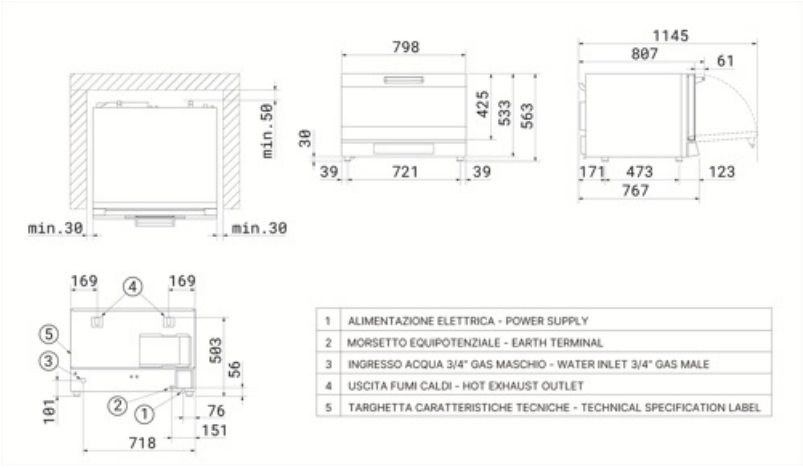
Potential equalisation	Yes

ESPECIFICAÇÕES TÉCNICAS

Material do forno	Aço Inox / Vidro / Plástico
Dimensões da cavidade (LxPxA)	672x437x340 mm
Volume bruto	115,6 lt
Volume útil	104,2 lt
Volume útil interno	75 lt
Material da cavidade	Aço inox
Níveis de tabuleiros	4
Suporte dos tabuleiros	Cromado
Distância entre tabuleiros	77 mm
Material da porta	Vidro duplo
Abertura da porta	Basculante
Tipo de puxador	Fixo
Vidro	Abre com clip
Tipologia da ventoinha	2 com rotação reversível temporizada
Potência da ventoinha	200 W
RPM da ventoinha	Velocidade dupla
RPM standard da ventoinha	2850 rpm
RPM da ventoinha na velocidade inferior	1450 rpm
Injeção de água em cada ventoinha	Sim
Níveis de humidificação	5 + manual
Posição de exaustão	Traseira
Sistema de arrefecimento	Sim
Tipo de temporizador	Elétrico
Temperaturas	30-270°C
Aviso de final de cozedura	Sim
Interruptor de segurança com porta aberta	Sim
Reset de segurança do termostato	Sim
Opção para sonda	Sim
Deflector removível	Sim
Iluminação	2 lâmpadas de halogéneo
Potência das lâmpadas	40 W
Porta USB	Sim
Tubo de carga de água	Sim
Pressão da entrada de água	50-500 kPa (min-max)
Comprimento do cabo de alimentação	170 cm
Painel traseiro	Porta galvanizada
Proteção IPX	IPX3

Dados de logística

Dimensões do produto embalado (LxPxA)	960x845x640 mm
Código EAN	8017709322939
Peso líquido (kg)	59.200 kg
Peso bruto (kg)	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

Acessórios Compatíveis



3743



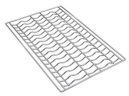
3751

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



3805

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



3810



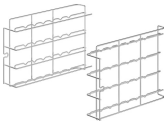
3927

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



T11TH20

GN1/1 non-stick tray, 20 mm height



T11TH40

GN1/1 non-stick tray, 40 mm height



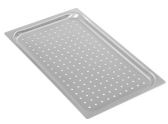
T11XH20

Aluminium GN1/1 tray, 20 mm height



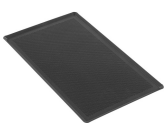
T11XH65

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



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



Fan forced heating



Ventoinha de velocidade dupla



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.