

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 humedificação
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	Indicado para	Padaria / Pastelaria
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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

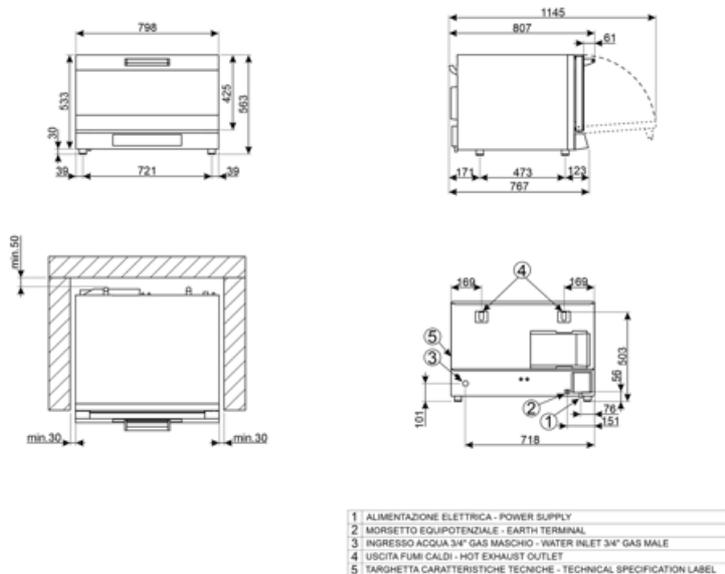
Exaustor compatível K4610X (com kit de conexão KITPO45)

ESPECIFICAÇÕES TÉCNICAS

Material do forno	Aço Inox / Vidro / Plástico	Níveis de humificação	5 + manual
Dimensões da cavidade (LxPxA)	672x437x340 mm	Posição de exaustão	Traseira
Volume bruto	115,6 lt	Sistema de arrefecimento	Sim
Volume útil	104,2 lt	Tipo de temporizador	Elétrico
Volume útil interno	75 lt	Temperaturas	30-270°C
Material da cavidade	Aço inox	Aviso de final de cozedura	Sim
Níveis de tabuleiros	4	Interruptor de segurança com porta aberta	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	Iluminação	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	200 W	Pressão da entrada de água	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
Injeção de água em cada ventoinha	Sim		

Dados de logística

Dimensões do produto embalado (LxPxA)	960x845x640 mm	Peso líquido (kg)	59.100 kg
Código EAN	8017709322939	Peso bruto (kg)	71.000 kg



Acessórios Compatíveis



3743



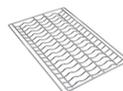
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Kit of 4 flat perforated aluminium tray
EN 600×400 mm



3805

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



3810



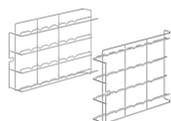
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Air flow reducer kit for ovens ALFA410,
420, 625, 1035



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



T11TH20

GN1/1 non-stick tray, 20 mm height



T11TH40

GN1/1 non-stick tray, 40 mm height



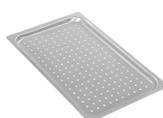
T11XH20

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)
800×800×900 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.		Core probe
	Fan forced heating		Fan forced heating with humidity injection
	Ventoinha de velocidade dupla		Core probe baking by temperature difference (Δt)

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.