

# ALFA420EHDS

Product Family	Ovens
Subfamily	4 trays 600x400 mm o GN1/1
Oven type	Fan with humidification
Default power supply	400 V 3N~ / 10 A / 6,9 kW / 50-60 Hz
Other electrical connections	230 V~ / 30 A / 6,9 kW / 50-60 Hz
App for recipe development and upload	Not available
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; Food Industries; Butcher's shops; QSR	Suggested for	Bars/Cafes
------------	---	---------------	------------

## Aesthetics

Colour	Stainless steel	Digital display colour	White
Door with stainless steel strip	Yes	Front panel	Yes
Display type	LCD Touch	Logo	Smeg printed

## Controls

Number of recipes	99	Cooking steps	9
Adjustable timer	1 min - 99hrs + continuous	HACCP data	Scheduled start H/12

## Options

Condense hood	K4610X
---------------	--------

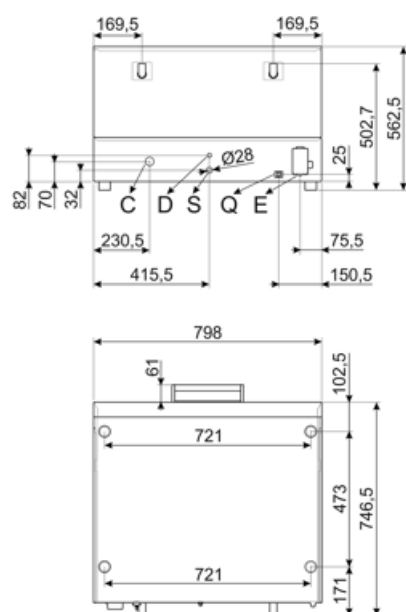
## Construction

Steam assisted levels	5 + manual
-----------------------	------------

Oven material	Stainless steel/glass/plastics	Exhaust exit	Back
Cavity dimensions (WxDxH)	672x437x340mm	Cooling system	Yes
Gross volume	670x560x420mm	Time adjustment	Electronic timer
Net volume	670x560x420mm	Temperature range	50-280°C
Internal net volume	75 lt	End of cooking alarm	Yes
Cavity material	Stainless steel	Heating element interruption with open door	Yes
No. of shelves	4	Manual safety thermostat reset	Yes
Tray support frame	Chrome	Core probe cooking with $\Delta t$	Yes
Distance between shelves	77 mm	Removable deflector	Yes
Door construction	Yes	No. of lights	2 LED lights
Door opening	Drop down	Light power	40 W
Handle type	Smeg	USB port	Yes
Inner glass	Removable	Water connection	Yes
Fan motor power	200W	Power cable length	170 cm
Max motor speed (rpm)	2	Back panel	Galvanized
Low motor speed (rpm)	2	IPX protection	Scheduled start H/12
Humidification system on each fan	Yes		

## Logistic Information

Net weight (kg)	62,000 kg	Height (mm) packed	640 mm
Packed width	960 mm	Gross weight (kg)	72,000
Packaged depth	845 mm	Dimensions of the packed product (mm)	640x960x845

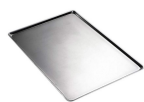


Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CABLO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO FILLER HOSE
S	TUBO DI SCARICO (solo su alcuni modelli) DRAIN HOSE (on some models only)
D	TUBO DI CARICO PER DOCCETTA LAVAGGIO (solo su alcuni modelli) WATER SUPPLY MANUAL WASHING SYSTEM (on some models only)

---

## Compatible Accessories

---



**3743**

Flat aluminium tray



**3751**

Flat perforated aluminium tray



**3805**

Flat chrome-plated wire grid



**3810**

Corrugated grid for baguettes



**3927**

Air flow reducer kit



**KITSC**

Lower and upper shelf kit



**RGN11-420-2**

Support rack for GN 1/1 flat trays,  
suitable for ALFA420/425/410 models

---

## Symbols glossary

---



Core probe



Fan forced



Fan with humidification



Double speed fan



Core probe +  $\Delta t$

---

## Benefit

---

### 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.