ALFA420H-2

Family	Ovens
Subfamily	Convection oven 4 trays EN 600x400 mm or GN1/1
Power supply	Electric
Oven type	Fan with humidification
Oven control	Mechanical
Trays capacity	4 trays EN 600x400 mm, GN1/1 (min. H 20 mm)
Power supply	400 V 3N~ / 10 A / 6,9 kW / 50 Hz
Other electrical connection	230 V~ / 30 A / 6.9 kW / 50 Hz
WiFi connection	Not available
Humidity generation	Direct in cavity
Maximum depth with open door	1145 mm
Adjustable feet	Yes
Net weight	61,000 kg
Product dimensions WxDxH	798x747x563 mm
EAN code	8017709270117

Distribution

Solutions	Bars/Cafes; Hotels; Restaurants/Catering; Bakery/Pastry making; Industrial pastry&bakery laboratories; Buthcher's shops; QSR	**Suggested for**	Bars/Cafes

Aesthetics

Colour	Stainless steel	**Front panel**	Yes
Door with stainless steel stripes	Yes	**Logo**	Smeg printed

Controls

Timer setting range	1-60 minutes + endless

Options

Solutions	K4610X

Construction

Oven materials	Ever Clean enamel	**Humidification levels**	Manual
Cavity dimensions (lxdxh)	672x437x340mm	**Exhaust position**	Back
		Timer type	Electromecanical timer
Gross volume	670x560x420mm	**Temperature range**	50-270°C
Net volume	670x560x420mm	**End cooking signal**	Yes
Internal net volume	670x560x420mm	**Orange light indicator t° achievement**	Yes
Cavity material	Stainless steel		
Shelves number	4	**Green light indicator t° achievement**	Yes
Tray frame support	Chrome		
Shelves distance	77 mm	**Manual reset safety thermostat**	Yes
Door construction	Double glass		
Door opening	Tilting	**Removable deflector**	Yes
Handle type	Smeg	**Lighting**	2 Halogen lamps
Openable glass	Removable	**Light power**	40 W
Fan type and number	2 contrarotating fans with time direction reversal	**Water load pipe**	Yes
		Water inlet pressure	50-500 kPa (min-max)
Engine speed	Ever Clean enamel	**Power cable length**	170 cm
Engine speed	Single speed	**Back panel**	Galvanized
Max standard speed motor rpm	2	**IPX protection**	Scheduled start H/12
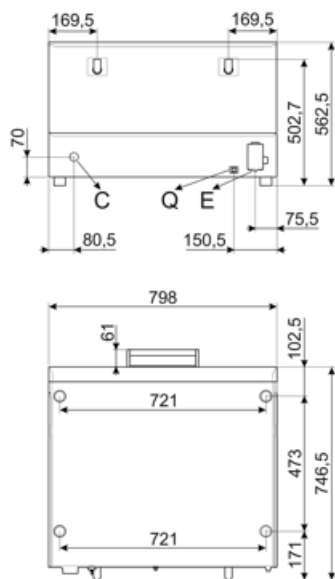
Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO (solo su alcuni modelli) FILLER HOSE (on some models only)

Compatible Accessories
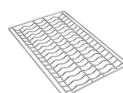
3743

Flat aluminium tray

3751

Flat perforated aluminium tray

3805
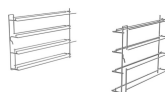
Flat chrome-plated wire grid

3810

Corrugated grid for baguettes

3927

Air flow reducer kit

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

2cm height GN1/1 non-stick tray for Galileo professional

T11TH40

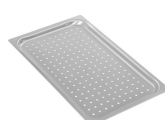4cm height GN1/1 non-stick tray for Galileo professional

T11XH20

2cm height aluminium GN1/1 tray for Galileo professional
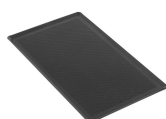
T11XH65

6,5cm height aluminium GN1/1 tray for Galileo professional

TF11XH2

Perforated aluminium GN1/1 tray for Galileo professional

TMF11TH2

GN 1/1 non-sticking microperforated tray

Symbols glossary

⊟	Electric		⊛	...
⊛	...			

Benefit (TT)

Mechanical control panel

Ease of use and effortless control of the essential cooking parameters

The control panel, equipped with practical knobs, allows for simple, intuitive, and effortless management of the main functions. Using the buttons, you can adjust the cooking time, temperature, and, in selected models, the level of humidification. By turning the knob to position 1, steam will be delivered until it is released.
In multifunction ovens with a mechanical control panel, there is also a dedicated button for selecting different oven functions based on the desired cooking mode.

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.

Humidity management

Impeccable cooking thanks to precise humidity control

Thanks to the effective management of small amounts of steam, 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.