

ALFA420H-2



Family Ovens

Subfamily Convection oven 4 trays EN 600x400

mm or GN1/1

Power supply Electric

Fan with humidification Oven type

Oven control Mechanical

4 trays EN 600x400 mm, GN1/1 (min. Trays capacity

H 20 mm)

400 V 3N~ / 10 A / 6,9 kW / 50 Hz Power supply

Other electrical connection 230 V~/30 A/6,9 kW/50 Hz

WiFi connection Not available **Humidity** generation Direct in cavity

Adjustable feet Yes

Product dimensions WxDxH 798x747x563 mm

Maximum depth with open door 1145 mm



Distribution

Industries Bar / Cafeterias / Bistros /

> Wine bars / Pubs; Hotels; Restaurants; Bakeries / Pastry shops; Butcher shops / Delicatessens; Catering; Care facilities; Commercial food services; Grocery shops / Food retail

Suggested for

Bars/Cafes

Aesthetics

Door with stainless

steel stripes

Yes

Logo Serie Smeg printed

Alfa

Stainless steel Colour Yes

Front panel

Controls

1-60 minutes + endless Timer setting range

Options

K4610X **Solutions**

Construction

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Oven materials Ever Clean enamel
Cavity dimensions
(lxdxh)
Gross volume 670x560x420mm
Net volume 670x560x420mm
Internal net volume 670x560x420mm
Cavity material Stainless steel
Shelves number 4

Tray frame support
Shelves distance
Door construction
Double glass
Door opening
Handle type

Chrome
77 mm
Double glass
Tilting
Smeg

Openable glass Removable

Fan type and number 2 contrarotating fans with time direction reversal

Engine speed Ever Clean enamel

Single speed

2

Engine speed Max standard speed motor rpm **Humidification levels** Manual **Exhaust position** Back Electromecanical timer Timer type Temperature range 50-270°C End cooking signal Yes Orange light indicator to Yes achievement Green light indicator to Yes achievement Manual reset safety Yes thermostat

Removable deflector Yes
Lighting 2 Halogen lamps

Light power 40 W
Water load pipe Yes
Water inlet pressure 50-50

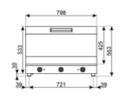
Water inlet pressure 50-500 kPa (min-max)
Power cable length 170 cm
Back panel Galvanized

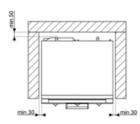
IPX protection Scheduled start H/12

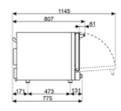
Logistic Information

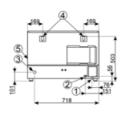
Net weight 61,000 kg
Packed width 960 mm
Packaged depth 845 mm

Height (mm) packed Gross weight (kg) Packed product dimensions 640 mm 69,000 640x960x845









ALMENTADONE ELETTRICA - POWER SUPPLY
 MORSETTO EQUIPOTRICALE - EARTH TERMINAL
 INCRESSO ACQUIA 34" GAS MAGEOLO - WATER INLET 34" GAS MALE
 IUDITA FUMI CALDI - HOT EXHAUST CUTLET
 TO TRANSMIT CARREST TECHNICA IN ECHNICAL SPECIFICATION LABEL

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Compatible Accessories



3743

Flat aluminium tray



3751

Flat perforated aluminium tray



3805

Flat chrome-plated wire grid



3810

Corrugated grid for baquettes



3927

Air flow reducer kit



RGN11-420-2

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



RUTVL

Wheels kit for all oven table models (4pcs)



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 trav



TVL425

Oven stand for 16 trays for models ALFA420/425 and ALFA625, 800x800x900/950mm



TVL425D

Oven stand for 4 trays for models ALFA1035 and ALFA420/425 stackable, 800x800x504mm

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Symbols glossary



Electric





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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.

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