

ALFA420H-2



Product Family	Ovens
Subfamily	Convection oven 4 trays EN 600x400 mm or GN1/1
Power supply	Electric
Oven type	Fan with humidification
Oven controls	Mechanical
Tray capacity	4 trays EN 600x400 mm, GN1/1 (min. H 20 mm)
Default power supply	400 V 3N~ / 10 A / 6,9 kW / 50 Hz
Other electrical connections	230 V~ / 30 A / 6,9 kW / 50 Hz
App for recipe development and upload	Not available
Humidity generation	Direct in cavity
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; Butcher shops / Delicatessens; Catering; Care facilities; Commercial food services; Grocery shops / Food retail	Suggested for	Bars/Cafes
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Aesthetics

Door with stainless steel strip	Yes	Front panel Series	Yes Alfa
Colour	Stainless steel		

Controls

Adjustable timer	1-60 minutes + continuous
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Options

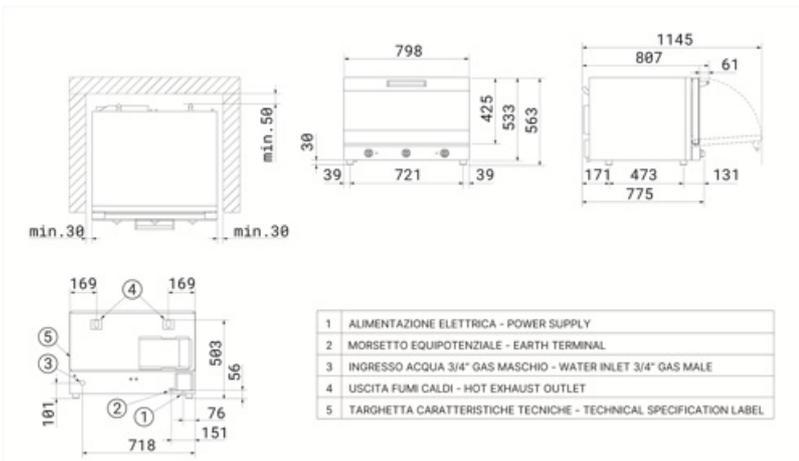
Condense hood	K4610X
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Construction

Oven material	Stainless steel/glass/plastics	Steam assisted levels	Manual
Cavity dimensions (WxDxH)	672x437x340mm	Exhaust exit	Back
Gross volume	670x560x420mm	Time adjustment	Electromechanical timer
Net volume	670x560x420mm	Temperature range	50-270°C
Internal net volume	75 lt	End of cooking alarm	Yes
Cavity material	Stainless steel	Orange light indicator when t° achieved	Yes
No. of shelves	4	Green light indicator when time achieved	Yes
Tray support frame	Chrome	Heating element interruption with open door	Yes
Distance between shelves	77 mm	Manual safety thermostat reset	Yes
Door construction	Yes	Removable deflector	Yes
Door opening	Drop down	No. of lights	2 Halogen lights
Handle type	Smeg	Light power	40 W
Inner glass	Removable	Water connection	Yes
Fan type and number	2 contrarotating fans with time direction reversal	Water inlet pressure	50-500 kPa (min-max)
Fan motor power	180W	Power cable length	170 cm
Fan speed	Single speed	Back panel	Galvanized
Max motor speed (rpm)	2	IPX protection	IPX3

Logistic Information

Packed product dimensions (WxDxH)	960x845x640 mm	Net weight (kg)	58.500 kg
EAN code	8017709270117	Gross weight (kg)	70.400 kg



Compatible Accessories



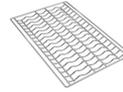
3743
Flat aluminium tray



3751
Flat perforated aluminium tray



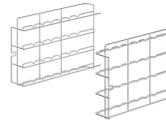
3805
Flat chrome-plated wire grid



3810
Corrugated grid for baguettes



3927
Air flow reducer kit



RGN11-420-2
Support 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



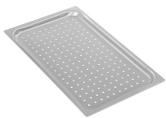
T11TH40
4cm height GN1/1 non-stick tray for
Galileo professional



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
tray



TVL425
16-level tray holder rack for
ALFA410/ALFA420/425 and ALFA625
ovens dim.800x800x900 mm (height
with kit RUTVL: 998 mm)



TVL425D
4-level tray holder rack for
ALFA410/ALFA420/ALFA425
(stacked) or ALFA1035 ovens, dim.
800x800x504 mm (height with kit
RUTVL: 602 mm)

Symbols glossary



Electric



Fan forced



Fan with humidification

Benefit

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.