

ALFA420H-2



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|-----------------------------------------|------------------------------------------------|
| Family | Professional ovens |
| Subfamily | Convection oven 4 trays EN 600x400 mm or GN1/1 |
| Power supply | Electric |
| Oven type | Convection oven with humidification |
| Oven control | Manual |
| 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 |
| Program storage with application | 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 | Bakery |
|-------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------|--------|

Aesthetics

| | | | |
|------------------------------------------|-----------------|---------------------------|-------------|
| Door with stainless steel stripes | Yes | Front panel Series | Yes Alfa |
| Colour | Stainless steel | | |

Controls

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|----------------------------|------------------------|
| Timer setting range | 1-60 minutes + endless |
|----------------------------|------------------------|

Options

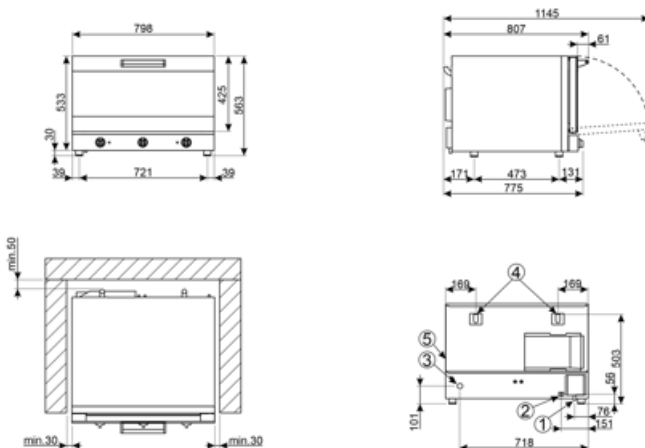
| | |
|------------------------|--------|
| Combinable hood | K4610X |
|------------------------|--------|

Construction

| | | | |
|------------------------------------|------------------------------------------------|-----------------------------------------------|----------------------|
| Oven materials | Stainless steel / glass / plastics | Humidification levels | Manual |
| Cavity dimensions (wxdxh) | 672x437x340 mm | Exhaust position | Back |
| Gross volume | 115,6 lt | Timer type | Electric |
| Net volume | 104,2 lt | Temperature range | 50-270°C |
| Internal net volume | 75 lt | End cooking signal | Yes |
| Cavity material | Stainless steel | Orange light indicator t° achievement | Yes |
| Shelves number | 4 | Green light indicator time achievement | Yes |
| Tray frame support | Chromed wire | Safety switch with open door | Yes |
| Shelves distance | 77 mm | Manual reset safety thermostat | Yes |
| Door construction | Double glass | Removable deflector | Yes |
| Door opening | Tilting | Lighting | 2 Halogen lamps |
| Handle type | Fixed | Light power | 40 W |
| Glass | Openable with clip | Water load pipe | Yes |
| Fan type and number | 2 contrarotating with timed direction reversal | Water inlet pressure | 50-500 kPa (min-max) |
| Fan motor power | 180W | Power cable length | 170 cm |
| Engine rpm | Single speed | Back panel | Galvanized |
| Motor rpm in standard speed | 2850 rpm | IPX protection | IPX3 |

Logistic Information

| | | | |
|------------------------------------------|----------------|--------------------------|-----------|
| Packed product dimensions (WxDxH) | 960x845x640 mm | Net weight | 58,500 kg |
| EAN code | 8017709270117 | Gross weight (kg) | 70,400 kg |



| | |
|---|--------------------------------------------------------------------|
| 1 | ALIMENTAZIONE ELETTRICA - POWER SUPPLY |
| 2 | MORSETTO EQUIPOTENZIALE - EARTH TERMINAL |
| 3 | INGRESSO ACQUA 3/4" GAS MASCHIO - WATER INLET 3/4" GAS MALE |
| 4 | USCITA FUMI CALDI - HOT EXHAUST OUTLET |
| 5 | TARGHETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL |

Compatible Accessories



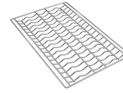
3743
Flat aluminium tray (4pcs)



3751
Flat perforated aluminium tray (4pcs)



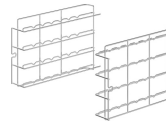
3805
Flat chrome-plated wire grid (4pcs)



3810
Waved grid for baguettes (4pcs)



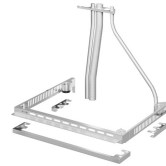
3927
Air flow reducer kit for ovens ALFA410, 420, 625, 1035



RGN11-420-2
Support kit for grids or flat trays GN1/1 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
GN1/1 non-stick tray, 20 mm height



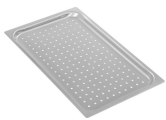
T11TH40
GN1/1 non-stick tray, 40 mm height



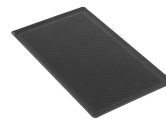
T11XH20
2cm height aluminium GN1/1 tray, 20 mm height



T11XH65
GN1/1 aluminium tray, 65 mm height



TF11XH2
Perforated aluminium GN1/1 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.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 heating



Fan forced heating with humidity injection

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.