ALFA420H-2

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

Aesthetics

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

Controls

Timer setting range	1-60 minutes + endless

Options

Combinable hood	K4610X

Construction

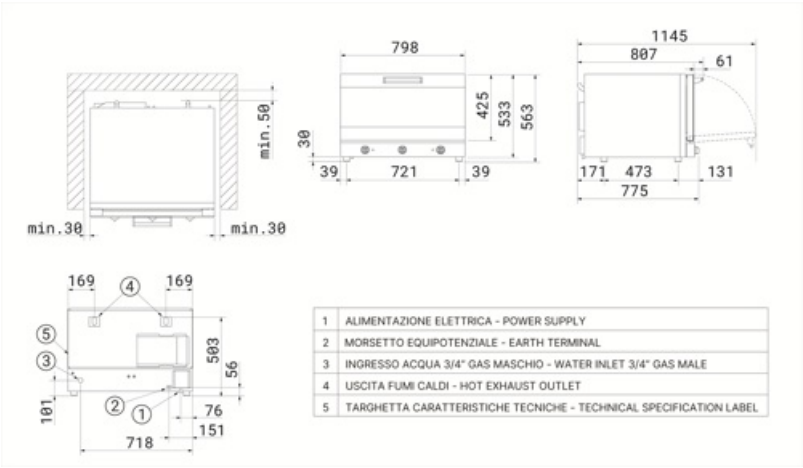
Oven materials	Stainless steel / glass / plastics
Cavity dimensions (wxdxh)	672x437x340 mm
Gross volume	115,6 lt
Net volume	104,2 lt
Internal net volume	75 lt
Cavity material	Stainless steel
Shelves number	4
Tray frame support	Chromed wire
Shelves distance	77 mm
Door construction	Double glass
Door opening	Tilting
Handle type	Fixed
Glass	Openable with clip
Fan type and number	2 contrarotating with timed direction reversal
Fan motor power	180W
Engine rpm	Single speed
Motor rpm in standard speed	2850 rpm

Humidification levels	Manual
Exhaust position	Back
Timer type	Electric
Temperature range	50-270°C
End cooking signal	Yes
Orange light indicator t° achievement	Yes
Green light indicator time achievement	Yes
Safety switch with open door	Yes
Manual reset safety thermostat	Yes
Removable deflector	Yes
Lighting	2 Halogen lamps
Light power	40 W
Water load pipe	Yes
Water inlet pressure	50-500 kPa (min-max)
Power cable length	170 cm
Back panel	Galvanized
IPX protection	IPX3

Logistic Information

Packed product dimensions (WxDxH)	960x845x640 mm
EAN code	8017709270117

Net weight	58,500 kg
Gross weight (kg)	70,400 kg



Compatible Accessories



3743

Flat aluminium tray (4pcs)



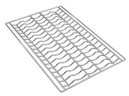
3751

Flat perforated aluminium tray (4pcs)



3805

Flat chrome-plated wire grid (4pcs)



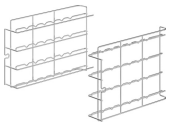
3810

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



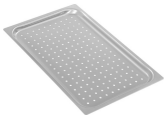
T11XH20

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



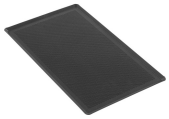
T11XH65

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 (hieight with kit RUTVL: 998 mm)



TVL425D

4-level tray holder rack for ALFA410/ALFA420/ALFA425 (stacked) or ALFA1035 ovens, dim. 800x800x504 mm (hieight 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.