

ALFA420H-2



Family

Subfamily

Power supply Oven type Oven control

Trays capacity

Power supply

Other electrical connection

Program storage with

application

Humidity generation

Adjustable feet

Product dimensions WxDxH

Maximum depth with open door

Professional ovens

Convection oven 4 trays EN 600x400

mm or GN1/1

Electric

Convection oven with humidification

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

H 20 mm)

400 V 3N~ / 10 A / 6,9 kW / 50 Hz 230 V~/30 A/6,9 kW/50 Hz

Not available

Direct in cavity

Yes

798x747x563 mm

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

Colour

Front panel

Yes

Stainless steel

Yes

Logo Smeg printed Alfa Series

Controls

Timer setting range

1-60 minutes + endless

Options

Combinable hood

K4610X

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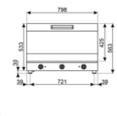


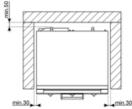
Construction

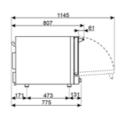
Oven materials	Stainless steel / glass / plastics	Humidification levels Exhaust position	1 Manual Back
Cavity dimensions (WxDxH)	672x437x340 mm	Timer type Temperature range	Electric 50-270°C
Gross volume Net volume	115,6 lt 104,2 lt	End cooking signal	Yes
Internal net volume	75 lt	Orange light indicator for t° achievement	Yes
Cavity material Shelves number	Stainless steel 4	Green light indicator time achievement	Yes
Tray frame support Shelves distance	Chromed wire 77 mm GN1/1 - EN	Safety switch with open door	Yes
	600X400	Manual reset safety	Yes
Door construction Door opening	Double glass Tilting	Removable deflector	Yes
Handle type Glass	Fixed	Lighting Light power	2 Halogen lamps 40 W
Fan type and number	Openable with clip 2 contrarotating with timed direction reversal	Water load pipe Water inlet pressure	Yes 50-500 kPa (min-max)
Fan motor power	180 W	Power cable length	170 cm
Engine rpm	Single speed	Back panel	Galvanized
Motor rpm in standard speed	2850 rpm	IPX protection	IPX3

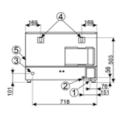
Logistic Information

Net weight61,000 kgHeight (mm) packed640 mmPacked width960 mmGross weight (kg)69,000 kgPackaged depth845 mmPacked product dimensions640x960x845 mm









ALMENTAZIONE ELETTRICA - POWER SUPPLY
 MORSITTO EQUIPOTENZIALE - EARTH TERMINAL.
 MORSITO EQUIPOTENZIALE - EARTH TERMINAL
 MORSITO EQUIPA OF MORSITO - WATER RILET MY GAS MALE
 USCITA FUME CALDI - HOT EXPAUST OUTLET
 TARGETER CARAFTERISTICAL FERENCHE - TECHNICAL SPECIFICATION LAREL

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Compatible Accessories



3743

Kit of 4 flat aluminum trays EN 600×400



3751

Flat perforated aluminium tray (4pcs)



3805

Kit of 4 chrome-plated wire grids EN 600×400 mm



3810

Kit of 4 wave wire grids for baquettes EN 600×400 mm



3927

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



RGN11-420-2

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



RUTVL

Set of 4 wheels, fits all professional oven



SVRPP420-625

Connection kit for ALFA410/420 and ALFA625 ovens with K4610X extraction hood



T11TH20

GN1/1 non-stick tray, 20 mm height



T11TH40

GN1/1 non-stick tray, 40 mm height



T11XH20

Aluminium GN1/1 tray, 20 mm height



T11XH65

GN1/1 aluminium tray, 65 mm height



TF11XH2

GN 1/1 perforated aluminium 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)

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Symbols glossary

- Electric



Fan forced heating



Fan forced heating with humidity injection

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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 humidity, 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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