

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, GN 1/1 (min. H 20 mm)

Electric

Convection oven with humidification

Manual

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	Yes	Front panel Series	Yes
Colour	Stainless steel		Alfa

Controls

Timer setting range 1-60 minutes + endless

Options

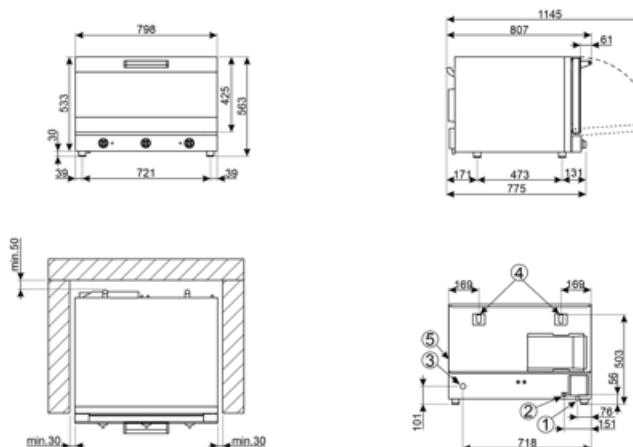
Combinable hood K4610X

Construction

Oven materials	Stainless steel / glass / plastics	Humidification levels	1 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 for 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 GN1/1 - EN 600X400	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	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

Packed product dimensions (WxDxH)	640x960x845 mm	Net weight	65,200 kg
EAN code	8017709270117	Gross weight	69,000 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

Kit of 4 flat aluminum trays EN 600×400 mm



3751

Kit of 4 flat perforated aluminium tray EN 600×400 mm



3805

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



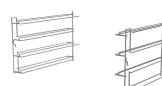
3810

Kit of 4 wave wire grids for baguettes 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 tables



SVRPP420-625

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



T11TH20

GN1/1 non-stick tray, 20 mm height



T11TH40

GN1/1 non-stick tray, 40 mm height



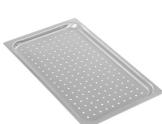
T11XH20

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.(WxDxH) 800x800x900 mm (height with kit RUTVL: 998 mm)



TVL425D

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