

# ALFA420H-2



<b>Familia</b>	Hornos
<b>Subfamilia</b>	Horno de convección 4 bandejas EN 600x400 mm, GN 1/1 (mín. H 20 mm)
<b>Power supply</b>	Eléctrico
<b>Tipo de horno</b>	Ventilador con humidificación
<b>Control del horno</b>	Mecánico
<b>Capacidad de bandejas</b>	4 bandejas EN 600x400 mm, GN1/1 (min. H 20 mm)
<b>Fuente de alimentación</b>	400 V 3N~ / 10 A / 6,9 kW / 50 Hz
<b>Otra conexión eléctrica</b>	230 V~ / 30 A / 6,9 kW / 50 Hz
<b>Almacenamiento de programas con aplicación</b>	No disponible
<b>Humidity generation</b>	Directo en cavidad
<b>Pies ajustables</b>	Sí
<b>Product dimensions (WxDxH)</b>	798x747x563 mm
<b>Profundidad máxima con puerta abierta</b>	1145 mm



## Distribución

<b>Industries</b>	Bar / Cafeterías / Bistrós / Vinotecas / Pubs; Hoteles; Restaurantes; Panaderías / Pastelerías; Butcher shops / Delicatessens; Catering; Centros asistenciales; Commercial food services; Grocery shops / Food retail	<b>Usuarios potenciales</b>	Panadería
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## Estética

<b>Puerta con bandas de acero inoxidable</b>	Sí	<b>Panel frontal en relieve Serie</b>	Sí Alfa
<b>Color</b>	Acero inoxidable		

## Mandos

<b>Minutos programables</b>	0-60 + sin fin
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## Opciones

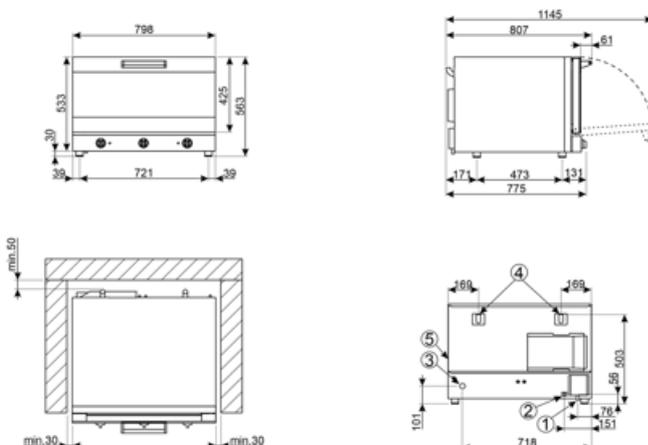
<b>Usuarios potenciales</b>	K4610X
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## Construcción

<b>Material del horno</b>	Acero inoxidable/vidrio/plástico	<b>Niveles de humidificación</b>	Manual
<b>Dimensiones de la cámara (LxWxH)</b>	672x437x340mm	<b>Posición chimenea</b>	Trasera
<b>Gross volume</b>	115,6 l	<b>Tipo temporizador</b>	Temporizador electromecánico
<b>Net volume</b>	104,2 l	<b>Rango de temperatura</b>	50-270°C
<b>Internal net volume</b>	75 l	<b>Alarma fin de cocción</b>	Sí
<b>Material de la cavidad</b>	Acero inoxidable AISI 304	<b>Indicador de luz naranja t° logro</b>	Sí
<b>Número de estantes</b>	4	<b>Indicador de luz verde t° logro</b>	Sí
<b>Soporte de bandeja</b>	Cromado	<b>Interrupción del calefactor al abrir la puerta</b>	Sí
<b>Distancia entre los estantes</b>	75 mm	<b>Rearme manual del termostato de seguridad</b>	Sí
<b>Puerta fría con doble cristal completamente abatible</b>	Doble vidrio	<b>Deflector extraíble</b>	Sí
<b>Puerta abierta</b>	Inclinación	<b>Número de luz</b>	2 lámparas halógenas
<b>Tipo de mango</b>	Fija	<b>Potencia de luz</b>	40 W
<b>Cristal interior</b>	Desmontable	<b>Tubo de carga de agua</b>	Sí
<b>Número y tipo de ventiladores</b>	2 ventiladores con inversión de giro	<b>Water inlet pressure</b>	50-500 kPa (mín-máx)
<b>Potencia motor del ventilador</b>	180W	<b>Longitud del cable de alimentación</b>	170 cm
<b>RPM del motor</b>	Velocidad única	<b>Panel trasero</b>	Galvanizado
<b>Motor rpm in standard speed</b>	2850 rpm	<b>IPX protection</b>	IPX3

## Datos logísticos

<b>Packed product dimensions (WxDxH)</b>	960x845x640 mm	<b>Peso neto</b>	58.500 kg
<b>EAN code</b>	8017709270117	<b>Peso bruto</b>	70.400 kg



1	ALIMENTAZIONE ELETTRICA - POWER SUPPLY
2	INORSETTO 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

## Accesorios Compatible



**3743**  
Bandeja plana de aluminio (4uds)



**3751**  
Bandeja de aluminio perforada plana (4uds)



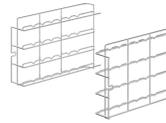
**3805**  
Rejilla de alambre cromada plana (4 piezas)



**3810**  
Rejilla ondulada para palillos (4uds)



**3927**  
Kit reductor de caudal de aire para hornos ALFA410, 420, 625, 1035



**RGN11-420-2**  
Kit soporte para rejillas o bandejas planas GN1/1 apto para modelos ALFA420/425



**RUTVL**  
Set of 4 wheels, fits all professional oven tables



**SVRPP420-625**  
Connection kit for stacking two 4ltray EN 600x400 ovens with hood K4610X, one 4ltray EN 600x400 oven with one 6ltray EN 600x400 oven with hood K4610X, or two 6ltray EN 600x400 ovens without 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

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Electric



Calentamiento forzado por ventilador



Fan forced heating with humidity injection

## Benefit (TT)

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### **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.