

ALFA420H-2

Product Family	Ovens
Subfamily	Convection oven 4 trays EN 600x400 mm or GN1/1
Oven type	Fan with humidification
Oven controls	Mechanical
Tray capacity	4 trays 600x400 mm - GN1/1
Default power supply	400 V 3N~ / 10 A / 6,9 kW / 50 Hz
Other electrical connections	230 V~ / 30 A / 6.9 kW / 50 Hz
Steam technology	Direct
App for recipe development and upload	Not available
Maximum depth with open door	1145 mm
Adjustable feet	Yes
Net weight (kg)	61,000 kg
Product dimensions WxDxH	798x747x563 mm



Target

Potential users	Bars/Cafes; Hotels; Restaurants/Catering; Bakery/Pastry making; Industrial pastry & bakery test kitchen; Butcher's shops; QSR	Suggested for	Bars/Cafes
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Aesthetics

Colour	Stainless steel	Front panel	Yes
Door with stainless steel strip	Yes	Logo	Smeg printed

Controls

Adjustable timer	1-60 minutes + continuous
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Programs / Functions

Cooking functions



Fan assisted



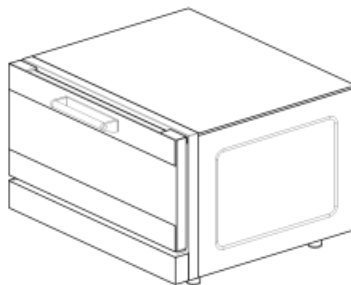
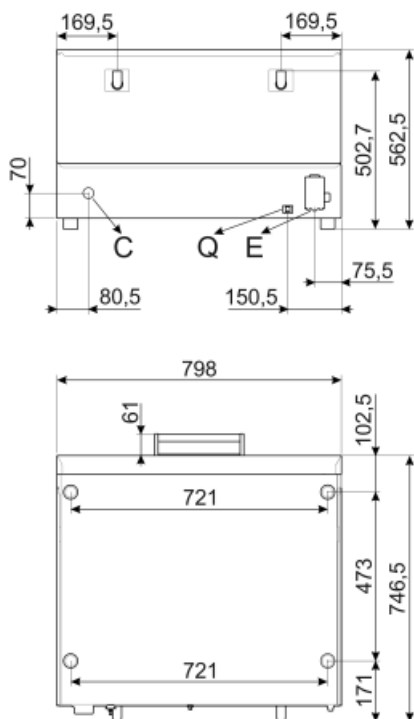
Fan assisted with humidification

Options

Condense hood K4610X

Construction

Oven material	Stainless steel/glass/plastics	Steam assisted levels	Manual
Cavity dimensions (WxDxH)	672x437x340mm	Exhaust exit	Back
Gross volume	670x560x420mm	Time adjustment	Electromechanical timer
Net volume	670x560x420mm	Temperature range	50-270°C
Internal net volume	75 lt	End of cooking alarm	Yes
Cavity material	Stainless steel	Orange light indicator when t° achieved	Yes
No. of shelves	4	Green light indicator when time achieved	Yes
Tray support frame	Chrome	Heating element interruption with open door	Yes
Distance between shelves	77 mm	Manual safety thermostat reset	Yes
Door construction	Yes	Removable deflector	Yes
Door opening	Drop down	No. of lights	2 LED lights
Handle type	Smeg	Light power	40 W
Inner glass	Removable	Water connection	Yes
Fan type and number	2 contrarotating fans with time direction reversal	Power cable length	170 cm
Fan motor power	180W	Back panel	Galvanized
Fan speed	Single speed	IPX protection	Scheduled start H/12
Max motor speed (rpm)	2		



Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO (solo su alcuni modelli) FILLER HOSE (on some models only)

Not included accessories



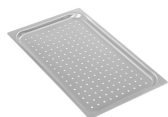
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Flat chrome-plated wire grid



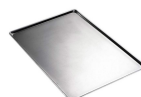
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Air flow reducer kit



TF11XH2

Perforated aluminium GN1/1 tray for Galileo professional



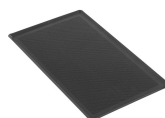
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Flat aluminium tray



RGN11-420-2

Support kit for grids or flat trays GN1/1 suitable for ALFA420/425 models



TMF11TH2

GN 1/1 non-sticking microperforated tray

SVRPP625

Conjunction kit for 2 ovens series 625/420 and hood



T11XH20

2cm height aluminium GN1/1 tray for Galileo professional



SVRPP420-625

Connector kit for two stacked ALFA420+420 or ALFA420+625 models and hood



T11XH65

6,5cm height aluminium GN1/1 tray for Galileo professional



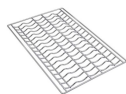
T11TH20

2cm height GN1/1 non-stick tray for Galileo professional



3751

Flat perforated aluminium tray



3810

Corrugated grid for baguettes

SVRPP420

Conjunction kit between 2 ovens series 420/425 and hood



T8S11T

8 holes GN 1/1 non-sticking tray for Galileo professional



T11TH40

4cm height GN1/1 non-stick tray for Galileo professional

Symbols glossary



Fan forced



Fan with humidification