

ALFA420H-2

Family	Professional ovens
Subfamily	Convection oven 4 trays EN 600x400 mm or GN1/1
Oven type	Convection oven with humidification
Oven control	Manual
Trays capacity	4 trays EN 600x400 mm or GN1/1 (excluding flat grids and trays)
Power supply	400 V 3N~ / 10 A / 6,9 kW / 50 Hz
Other electrical connection	230 V~ / 30 A / 6.9 kW / 50 Hz
Steam generation	Direct
Program storage with application	Not available
Maximum depth with open door	1145 mm
Adjustable feet	Yes
Net weight	61.000 kg
Product dimensions WxDxH	798x747x563 mm



Target

Solutions	Coffee shops/Wine bars; Hotels; Restaurants/Pubs; Bakery/Pastry making; Frozen bakery industry; Food retail; QSR	Suggested for	Bakery
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Aesthetics

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

Controls

Timer setting range	1-60 minutes + endless
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Programme / Functions

Backing functions



Convection



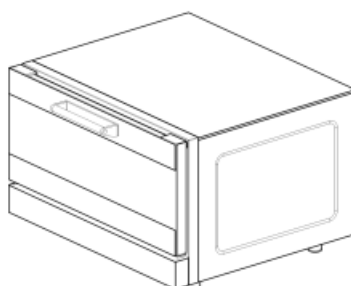
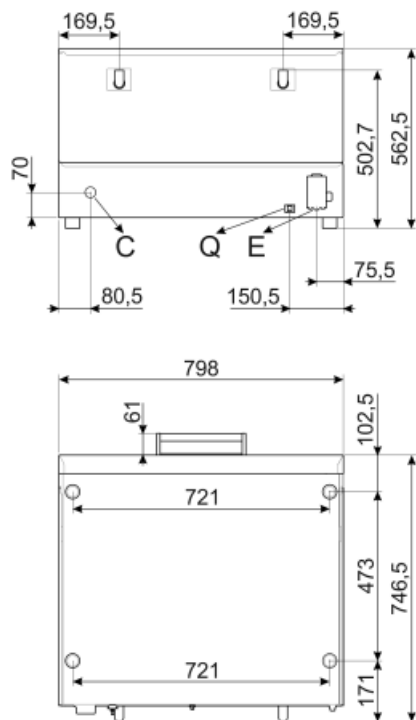
Convection with humidification

Options

Combinable hood	K4610X
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Construction

Oven materials	Stainless steel / glass / plastics	Humidification levels	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 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	Manual reset safety thermostat	Yes
Door construction	Double glass	Removable deflector	Yes
Door opening	Tilting	Lighting	2 LED lamps
Handle type	Fixed	Light power	40 W
Glass	With clip	Water load pipe	Yes
Fan type and number	2 contrarotating with timed direction reversal	Power cable length	170 cm
Fan motor power	Progressive %	Back panel	Galvanized
Engine rpm	Single speed	IPX protection	IPX3
Motor rpm in standard speed	2850 rpm		



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



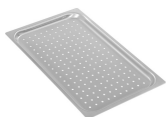
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Flat chrome-plated wire grid (4pcs)



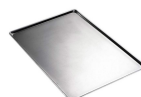
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Air flow reducer kit for ovens
ALFA410, 420, 625, 1035



TF11XH2

Perforated aluminium GN1/1 tray for
Galileo professional



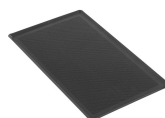
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Flat aluminium tray (4pcs)



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

Connector kit for two stacked ALFA625
or ALFA625+ALFA420/425 models and
hood



T11XH20

2cm height aluminium GN1/1 tray for
Galileo professional



T11XH65

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



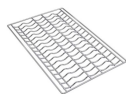
T11TH20

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



3751

Flat perforated aluminium tray (4pcs)



3810

Waved grid for baguettes (4pcs)



T8S11T

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



T11TH40

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

SVRPP420

Conjunction kit between two stacked
ALFA420/425 models and hood

Symbols glossary (TT)



Fan forced heating



Fan forced heating with humidity
injection