

# ALFA420MFH-2



Product Family	Ovens
Subfamily	Convection oven 4 trays EN 600x400 mm or GN1/1
Power supply	Electric
Oven type	Convection multifunction oven with humidifier
Oven controls	Mechanical
Tray capacity	4 trays EN 600x400 mm, GN1/1 (min. H 20 mm)
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
App for recipe development and upload	Not available
Humidity generation	Direct in cavity
Adjustable feet	Yes
Product dimensions WxDxH	798x747x563 mm
Maximum depth with open door	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	Bars/Cafes
------------	---	---------------	------------

## Aesthetics

Door with stainless steel strip	Yes	Front panel Series	Yes Alfa
Colour	Stainless steel		

## Controls

Adjustable timer	1-60 minutes + continuous
------------------	---------------------------

## Options

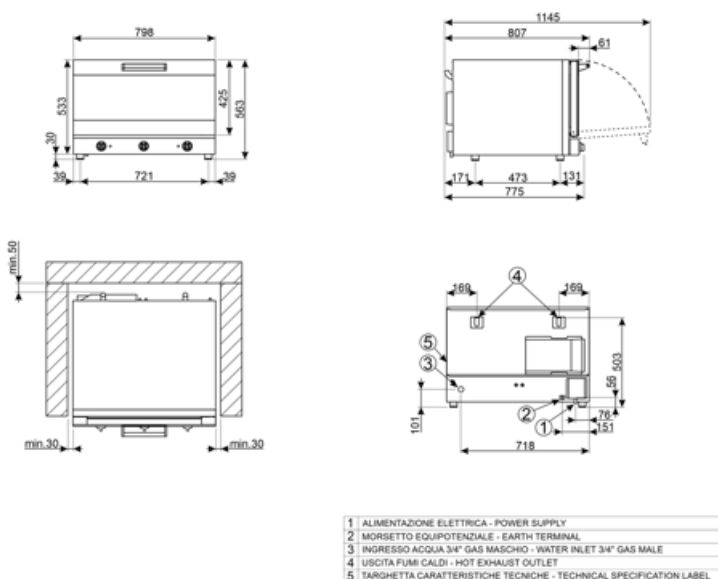
Condense hood	K4610X
---------------	--------

## Construction

<b>Oven material</b>	Stainless steel/glass/plastics	<b>Exhaust exit</b>	Back
<b>Cavity dimensions (WxDxH)</b>	672x437x340mm	<b>Cooling system</b>	Yes
<b>Gross volume</b>	670x560x420mm	<b>Time adjustment</b>	Electromechanical timer
<b>Net volume</b>	670x560x420mm	<b>Temperature range</b>	70-270°C
<b>Internal net volume</b>	75 lt	<b>End of cooking alarm</b>	Yes
<b>Cavity material</b>	Stainless steel	<b>Orange light indicator when t° achieved</b>	Yes
<b>No. of shelves</b>	4	<b>Green light indicator when time achieved</b>	Yes
<b>Tray support frame</b>	Chrome	<b>Heating element interruption with open door</b>	Yes
<b>Distance between shelves</b>	77 mm	<b>Manual safety thermostat reset</b>	Yes
<b>Door construction</b>	Yes	<b>Removable deflector</b>	Yes
<b>Door opening</b>	Drop down	<b>No. of lights</b>	2 Halogen lights
<b>Handle type</b>	Smeg	<b>Light power</b>	40 W
<b>Inner glass</b>	Removable	<b>Water connection</b>	Yes
<b>Fan type and number</b>	2 contrarotating fans with time direction reversal	<b>Water inlet pressure</b>	50-500 kPa (min-max)
<b>Fan motor power</b>	180W	<b>Power cable length</b>	170 cm
<b>Fan speed</b>	Single speed	<b>Back panel</b>	Galvanized
<b>Max motor speed (rpm)</b>	2	<b>IPX protection</b>	Scheduled start H/12
<b>Steam assisted levels</b>	Manual		

## Logistic Information

<b>Packed product dimensions (WxDxH)</b>	640x950x840 mm	<b>Net weight (kg)</b>	63.000 kg
<b>EAN code</b>	8017709270124	<b>Gross weight (kg)</b>	73.000 kg



## Compatible Accessories



**3743**

Flat aluminium tray



**3751**

Flat perforated aluminium tray



**3805**

Flat chrome-plated wire grid



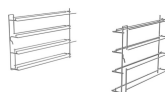
**3810**

Corrugated grid for baguettes



**3927**

Air flow reducer kit



**RGN11-420-2**

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



**RUTVL**

Wheels kit for all oven table models (4pcs)



**SVRPP420-625**

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



**T11TH20**

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



**T11TH40**

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



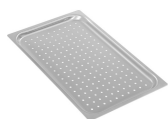
**T11XH20**

2cm height aluminium GN1/1 tray for Galileo professional



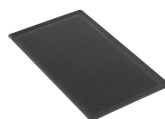
**T11XH65**

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



**TF11XH2**

Perforated aluminium GN1/1 tray for Galileo professional



**TMF11TH2**

GN 1/1 non-sticking microperforated tray



**TVL425**

16-level tray holder rack for ALFA410/ALFA420/425 and ALFA625 ovens dim.800x800x900 mm (height with kit RUTVL: 998 mm)



**TVL425D**

4-level tray holder rack for ALFA410/ALFA420/ALFA425 (stacked) or ALFA1035 ovens, dim. 800x800x504 mm (height with kit RUTVL: 602 mm)

---

## Symbols glossary

---



Electric



Fan with lower element



Fan forced



Fan with humidification



Large grill



Upper and lower elements

## Benefit

---

### **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 steam, 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.