

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 $400 \lor 3N \sim /10 \land /6.9 \text{ kW} /50 \text{ Hz}$

Other electrical connections $230 \text{ V} \sim /30 \text{ A} / 6.9 \text{ kW} / 50 \text{ Hz}$ App for recipe development and Not available

upload

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

Logo Series Smeg printed

Alfa

Colour Stainless steel

Front panel Yes

Controls

Adjustable timer 1-60 minutes + continuous

Options

Condense hood K4610X

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Construction

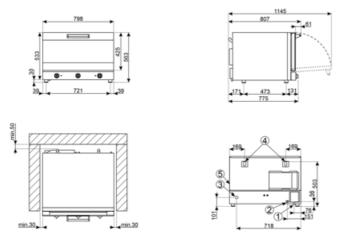
Back Oven material **Stainless** Exhaust exit steel/glass/plastics Cooling system Yes Cavity dimensions 672x437x340mm Time adjustment Electromechanical timer (WxDxH) 70-270°C Temperature range Gross volume 670x560x420mm End of cooking alarm Yes Net volume 670x560x420mm Orange light indicator Yes Internal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

Logistic Information

Net weight (kg) 63.000 kg Height (mm) packed 640 mm

Packed width 950 mm Gross weight (kg) 73.000 kg

Packaged depth 840 mm Dimensions of the packed product (mm)



ALIMENTAZIONE ELETTRICA - POWER SUPPLY
 MORRISTO GOUPOTENZIALE - EARTH TERMINAL
 MORRESSO ACQUA 3VF GAS MASCHO - WATER RUET 3VF GAS MALE
 USCITA FUNE CALDI - HOT EDWAST OUTLET
 MAGHETTA CAPATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL



Compatible Accessories



3743

Flat aluminium tray



3751

Flat perforated aluminium tray



3805

Flat chrome-plated wire grid



3810

Corrugated grid for baquettes



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



TVL425

Oven stand for 16 trays for models ALFA420/425 and ALFA625, 800x800x900/950mm



TVL425D

Oven stand for 4 trays for models ALFA1035 and ALFA420/425 stackable, 800x800x504mm

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Symbols glossary

Electric Fan with lower element

Fan forced Fan with humidification

Large grill Upper and lower elements

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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.

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