smeg
PROFESSIONAL

ALFA420MFH-2

Family	Professional ovens
Subfamily	Convection oven 4 trays EN 600x400 mm or GN1/1
Power supply	Electric
Oven type	Convection multifunction oven with humidifier
Oven control	Manual
Trays capacity	4 trays EN 600x400 mm, GN1/1 (min. H 20 mm)
Power supply	400 V 3N~ / 10 A / 6,9 kW / 50 Hz
Other electrical connection	230 V~ / 30 A / 6,9 kW / 50 Hz
Program storage with application	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**	Bakery

Aesthetics

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

Controls

Timer setting range	1-60 minutes + endless

Options

Combinable hood	K4610X

Construction

Oven materials	Stainless steel / glass / plastics	Exhaust position	Back
Cavity dimensions (wxdxh)	672x437x340 mm	Components cooling system	Yes
		Timer type	Electric
Gross volume	115,6 lt	Temperature range	70-270°C
Net volume	104,2 lt	End cooking signal	Yes
Internal net volume	75 lt	Orange light indicator t° achievement	Yes
Cavity material	Stainless steel		
Shelves number	4	Green light indicator time achievement	Yes
Tray frame support	Chromed wire		
Shelves distance	77 mm	Safety switch with open door	Yes
Door construction	Double glass		
Door opening	Tilting	Manual reset safety thermostat	Yes
Handle type	Fixed		
Glass	Openable with clip	Removable deflector	Yes
Fan type and number	2 contrarotating with timed direction reversal	Lighting	2 Halogen lamps
		Light power	40 W
Fan motor power	180W	Water load pipe	Yes
Engine rpm	Single speed	Water inlet pressure	50-500 kPa (min-max)
Motor rpm in standard speed	2850 rpm	Power cable length	170 cm
		Back panel	Galvanized
Humidification levels	Manual	IPX protection	IPX3

Logistic Information

Net weight	63.000 kg	Height (mm) packed	640 mm
Packed width	950 mm	Gross weight (kg)	73.000
Packaged depth	840 mm	Packed product dimensions	

1	ALIMENTAZIONE ELETTRICA - POWER SUPPLY
2	MORSETTO 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

Compatible Accessories

3743

Flat aluminium tray (4pcs)

3751

Flat perforated aluminium tray (4pcs)

3805
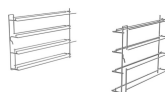
Flat chrome-plated wire grid (4pcs)

3810

Waved grid for baguettes (4pcs)

3927

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

RGN11-420-2

Support kit for grids or flat trays GN1/1 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

GN1/1 non-stick tray, 20 mm height

T11TH40

GN1/1 non-stick tray, 40 mm height

T11XH20

2cm height aluminium GN1/1 tray, 20 mm height

T11XH65

GN1/1 aluminium tray, 65 mm height
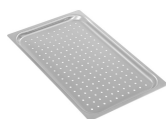
TF11XH2

Perforated aluminium GN1/1 tray, 20 mm height
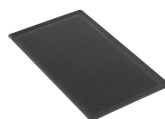
TMF11TH2

GN 1/1 non-sticking microperforated tray, 20 mm height

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

Symbols glossary

Electric		Fan with lower element	
Fan forced heating		Fan forced heating with humidity injection	
Large grill heating element		Static heating with upper and lower elements	

Benefit (TT)

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.