

# 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

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

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
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## Options

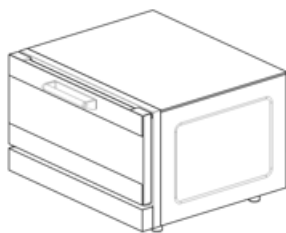
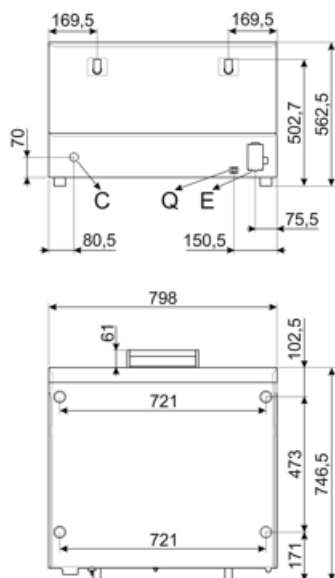
Combinable hood	K4610X
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## Construction

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

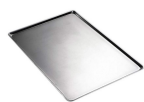
## Logistic Information

<b>Net weight</b>	63,000 kg	<b>Height (mm) packed</b>	640 mm
<b>Packed width</b>	950 mm	<b>Gross weight (kg)</b>	73,000
<b>Packaged depth</b>	840 mm	<b>Packed product dimensions</b>	



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)

## Compatible Accessories



**3743**

Flat aluminium tray (4pcs)



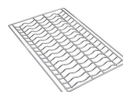
**3751**

Flat perforated aluminium tray (4pcs)



**3805**

Flat chrome-plated wire grid (4pcs)



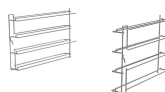
**3810**

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



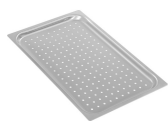
**T11XH20**

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



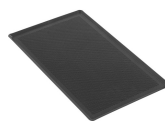
**T11XH65**

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)

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### **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.