

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 Manua

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

230 V~ / 30 A / 6,9 kW / 50 Hz

Not available

application
Humidity generation Direct in cavity

Adjustable feet Yes

Other electrical connection Program storage with

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

Door with stainless

steel stripes

Colour

Yes

Front panel Series Yes Alfa

Stainless steel

Controls

Timer setting range 1-60 minutes + endless

Options

Combinable hood K4610X

Construction



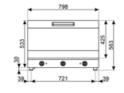
Oven materials	Stainless steel / glass / plastics	Exhaust position Components cooling	Back Yes
Cavity dimensions (wxdxh)	672x437x340 mm	system Timer type	Electric
Gross volume Net volume Internal net volume	115,6 lt 104,2 lt 75 lt	Temperature range End cooking signal Orange light indicator t°	70-270°C Yes
Cavity material	Stainless steel	achievement	165
Shelves number Tray frame support	4 Chromed wire	Green light indicator time achievement	Yes
Shelves distance Door construction	77 mm Double glass	Safety switch with open door	Yes
Door opening	Tilting	Manual reset safety thermostat	Yes
Handle type Glass	Fixed Openable with clip	Removable deflector	Yes
Fan type and number	2 contrarotating with timed direction reversal	Lighting Light power	2 Halogen lamps 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 Back panel	170 cm Galvanized
Humidification levels	Manual	IPX protection	IPX3

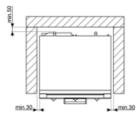
Logistic Information

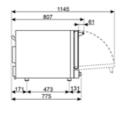
 Packed product
 640x950x840 mm
 Gross weight (kg)
 73.000 kg

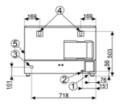
 dimensions (WxDxH)
 EAN code
 8017709270124

 Net weight
 63.000 kg









ALMENTAZIONE ELETTRICA - POWER SUPPLY
 MORSETTO EQUIPOTENZALE - EARTH TERMINAL
 MORSETTO EQUIPOTENZALE - EARTH TERMINAL
 MORSESTO ACQUA NAY GAS MAGNO-I WARTER RILET SH' GAS MALE
 USCITA FUMI CALDI - HOT EXPAUST OUTLET
 SUPPLIES AND EXPENSION OF EXPONENTIAL SPECIFICATION LABEL
 MORSESTO EXPONENTIAL 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 baquettes (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

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



TVL425D

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



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.