

ALFA420MFH-2



Family	Professional ovens
Subfamily	Convection oven 4 trays EN 600x400 mm or GN1/1
Power supply	Electric
Oven type	Multifunction convection oven with humidiifer
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
Maximum depth with open door	1145 mm
Adjustable feet	Yes
Net weight	63,000 kg
Product dimensions WxDxH	798x747x563 mm
EAN code	8017709270124



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

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

Controls

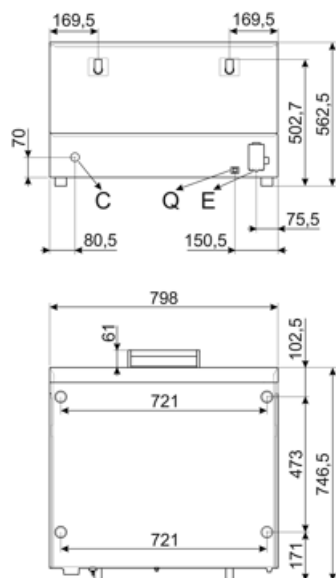
Timer setting range	1-60 minutes + endless
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Options

Combinable hood	K4610X
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Construction

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



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



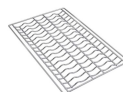
3743
Flat aluminium tray (4pcs)



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



SVRPP420-625
Connector kit for two stacked
ALFA420+420 or ALFA420+625 models
and hood



T11TH20
GN1/1 non-stick tray, 20 mm height



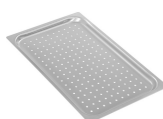
T11TH40
GN1/1 non-stick tray, 40 mm height



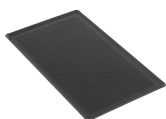
T11XH20
2cm height aluminium GN1/1 tray, 20
mm height



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

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.