ALFA420MFH-2

Family	Professional ovens
Subfamily	Convection oven 4 trays EN 600x400 mm or GN1/1
Power supply	Electric
Oven type	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
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

Aesthetics

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

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
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 for t° achievement**	Yes
Shelves number	4	**Green light indicator time achievement**	Yes
Tray frame support	Chromed wire		
Shelves distance	77 mm GN1/1 - EN 600X400	**Safety switch with open door**	Yes
Door construction	Double glass	**Manual reset safety thermostat**	Yes
Door opening	Tilting	**Removable deflector**	Yes
Handle type	Fixed	**Lighting**	2 Halogen lamps
Glass	Openable with clip	**Light power**	40 W
Fan type and number	2 contrarotating with timed direction reversal	**Water load pipe**	Yes
		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	1 Manual		
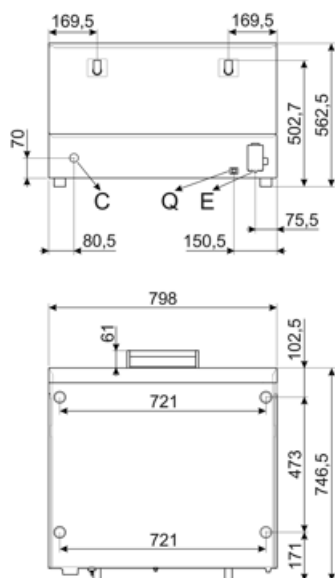
Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO *(solo su alcuni modelli)* FILLER HOSE *(on some models only)*

Compatible Accessories

3743

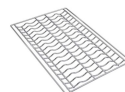Kit of 4 flat aluminum trays EN 600×400 mm

3751

Flat perforated aluminium tray (4pcs)

3805

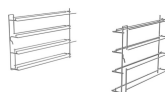Kit of 4 chrome-plated wire grids EN 600×400 mm

3810

Kit of 4 wave wire grids for baguettes EN 600×400 mm

3927

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

RGN11-420-2

Support rack for GN 1/1 flat trays, 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
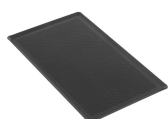
T11XH20

Aluminium GN1/1 tray, 20 mm height

**T11XH65**

GN1/1 aluminium tray, 65 mm height
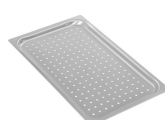
TF11XH2

GN 1/1 perforated aluminium 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 humidity, 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.