

ALFA420MFH-2



Family Professional ovens

Subfamily Convection oven 4 trays EN 600x400

mm, GN 1/1 (min. H 20 mm)

Power supply

Convection multifunction oven with Oven type

humidifier

Oven control

4 trays EN 600x400 mm, GN1/1 (min. Trays capacity

H 20 mm)

400 V 3N~ / 10 A / 6,9 kW / 50 Hz Power supply

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

Not available

application

Program storage with

Humidity generation Direct in cavity

Adjustable feet Yes

Product dimensions (WxDxH) 798x747x563 mm

Maximum depth with open door 1145 mm



Target

Bar / Cafeterias / Bistros / **Industries**

> 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

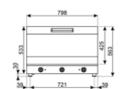
Combinable hood K4610X

Construction

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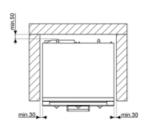


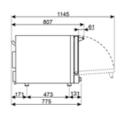
Oven materials	Stainless steel / glass / plastics	Exhaust position Components cooling	Back Yes
Cavity dimensions (WxDxH)	672x437x340 mm	system Timer type	Electric
Gross volume Net volume	115,6 lt 104,2 lt	Temperature range End cooking signal	70-270°C Yes
Internal net volume Cavity material	75 lt Stainless steel	Orange light indicator for to achievement	Yes
Shelves number Tray frame support	4 Chromed wire	Green light indicator time achievement	Yes
Shelves distance	77 mm GN1/1 - EN 600X400	Safety switch with open door	Yes
Door construction Door opening	Double glass Tilting	Manual reset safety thermostat	Yes
Handle type Glass	Fixed Openable with clip	Removable deflector Lighting	Yes 2 Halogen lamps
Fan type and number	2 contrarotating with timed direction reversal	Light power Water load pipe	40 W Yes
Fan motor power Engine rpm	180 W Single speed	Water inlet pressure Power cable length	50-500 kPa (min-max) 170 cm
Motor rpm in standard speed	2850 rpm	Back panel IPX protection	Galvanized IPX3

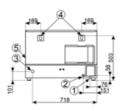


1 Manual

Humidification levels







ALMENTAZIONE ELETTRICA - POWER SUPPLY
 MORSETTO EQUIPOTENZALE - EARTH TERMINAL
 I MORSETO EQUIPOTENZALE - EARTH TERMINAL
 I MORSESO ACQUA NAY GAS MAGENO - MATER RALET MY GAS MALE
 I MORTAT FUMI CALDI - HOT EXPANJET OUTLET
 I MORDETTA FUMI CALDI - HOT EXPANJET OUTLET
 I MORDETTA ELEMINAL EXPENSION EXCENSION.
 I MORDETTA ELEMINAL EXPENSION.

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Compatible Accessories



3743

Kit of 4 flat aluminum trays EN 600×400



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 baquettes 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



RUTVL

Set of 4 wheels, fits all professional oven



SVRPP420-625

Connection kit for ALFA410/420 and ALFA625 ovens with K4610X extraction 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



TVL425

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



TVL425D

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

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Symbols glossary

Electric

ric

Fan forced heating with humidity injection

Fan with lower element

Large grill heating element Static heating with upper and lower elements

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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.

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