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

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

Options

Combinable hood	K4610X

Construction

Oven materials	Stainless steel / glass / plastics	**Exhaust position**	Back
		Components cooling system	Yes
Cavity dimensions (WxDxH)	672x437x340 mm		
		Timer type	Electric
Gross volume	115,6 lt	**Temperature range**	70-270°C
Net volume	104,2 lt	**End cooking signal**	Yes
Internal net volume	75 lt	**Orange light indicator for t° achievement**	Yes
Cavity material	Stainless steel		
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		
Handle type	Fixed	**Removable deflector**	Yes
Glass	Openable with clip	**Lighting**	2 Halogen lamps
Fan type and number	2 contrarotating with timed direction reversal	**Light power**	40 W
		Water load pipe	Yes
Fan motor power	180W	**Water inlet pressure**	50-500 kPa (min-max)
Engine rpm	Single speed	**Power cable length**	170 cm
Motor rpm in standard speed	2850 rpm	**Back panel**	Galvanized
		IPX protection	IPX3
Humidification levels	1 Manual		

Logistic Information

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

1 ALIMENTAZIONE ELETTRICA - POWER SUPPLY
2 MORSETTO EQUIPOTENZIALE - EARTH TERMINAL
3 INGRESSO ACQUA 3/4" GAS MASCHIO - WATER INLET 3/4" GAS MALE
4 USCITA FUMI CALDI - HOT EXHAUST OUTLET
5 TARGHETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL
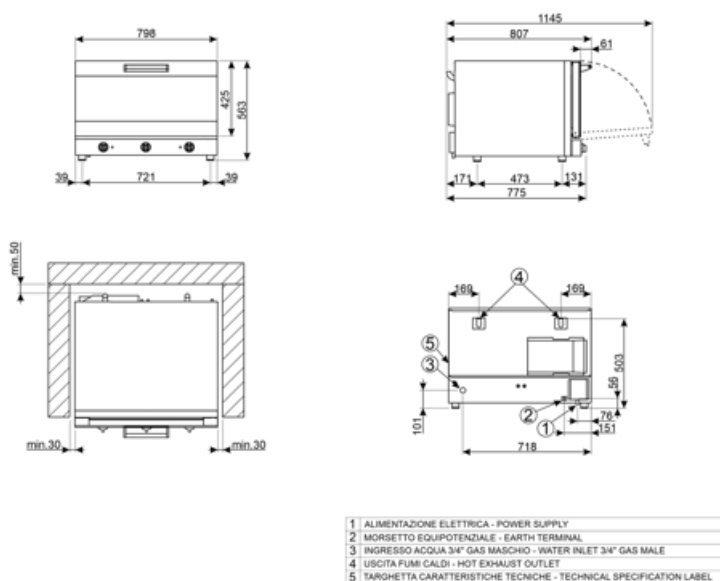
Compatible Accessories

3743

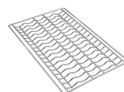Kit of 4 flat aluminum trays EN 600×400 mm

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

RUTVL

Set of 4 wheels, fits all professional oven tables

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
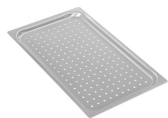
GN1/1 non-stick tray, 40 mm height

T11XH20

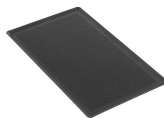Aluminium GN1/1 tray, 20 mm height

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

TVL425

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

TVL425D

4-level tray holder rack for 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 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.