ALFA420MFH-2

Family	Professional ovens
Subfamily	Convection oven 4 trays EN 600x400 mm, GN 1/1 (min. H 20 mm)
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

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	Yes	Front panel	Yes
		Series	Alfa
Colour	Stainless steel		

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		
Tray frame support	Chromed wire	Green light indicator time achievement	Yes
Shelves distance	77 mm GN1/1 - EN 600X400	Safety switch with open door	Yes
Door construction	Double glass		
Door opening	Tilting	Manual reset safety thermostat	Yes
Handle type	Fixed		
Glass	Openable with clip	Removable deflector	Yes
Fan type and number	2 contrarotating with timed direction reversal	Lighting	2 Halogen lamps
		Light power	40 W
Fan motor power	180 W	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	170 cm
		Back panel	Galvanized
Humidification levels	1 Manual	IPX protection	IPX3

Logistic Information

Packed product dimensions (WxDxH)	640x950x840 mm	Net weight	63,000 kg
		Gross weight	73,000 kg
EAN code	8017709270124		
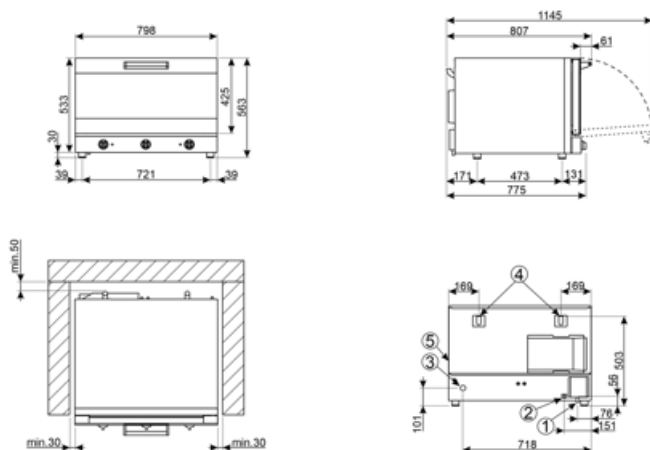
1	ALIMENTAZIONE ELETTRICA - POWER SUPPLY
2	MORSETTO EQUIPOTENZIALE - EARTH TERMINAL
3	INGRESSO ACQUA 3/4" GAS MASCHIO - WATER INLET 3/4" GAS MALE
4	USCITA FUMI CALDI - HOT EXHAUST OUTLET
5	TARGHETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL

Compatible Accessories
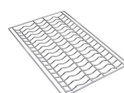
3743

Kit of 4 flat aluminum trays EN 600×400 mm

3751

Kit of 4 flat perforated aluminium tray EN 600×400 mm

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

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

T11TH20

GN1/1 non-stick tray, 20 mm height
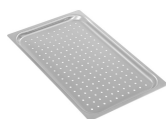
T11TH40

GN1/1 non-stick tray, 40 mm height

T11XH20

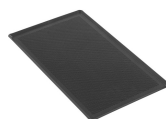Aluminium GN1/1 tray, 20 mm height

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)

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.