

ALFA420MFH-2

Family Professional ovens

Subfamily Convection oven 4 trays EN 600x400

mm or GN1/1

Multifunction convection oven with Oven type

humidiifer

Oven control Manual

4 trays EN 600x400 mm or GN1/1 Trays capacity

(excluding flat grids and trays)

400 V 3N~ / 10 A / 6,9 kW / 50 Hz Power supply 230 V~/30 A/6.9 kW/50 Hz Other electrical connection

Program storage with Not available

application

1145 mm Maximum depth with open door Yes Adjustable feet Net weight 63.000 kg

Product dimensions WxDxH 798x747x563 mm



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

Programme / Functions

Backing functions

Convection with humidification Convection

Fan assisted base Large grill

Options

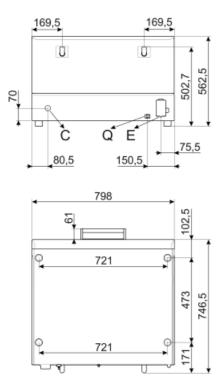
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Combinable hood K4610X

Construction

Oven materials	Stainless steel / glass / plastics	Humidification levels Exhaust position	Manual 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°	Yes
Shelves number	4	achievement	
Tray frame support	Chromed wire	Green light indicator	Yes
Shelves distance	77 mm	time achievement	
Door construction	Double glass	Safety switch with open	Yes
Door opening	Tilting	door	
Handle type	Fixed	Manual reset safety thermostat	Yes
Glass	With clip	Removable deflector	Yes
Fan type and number	2 contrarotating with timed		
	direction reversal	Lighting	2 LED lamps
Fan motor power	Progressive %	Light power	40 W
Engine rpm	Single speed	Water load pipe	Yes
Motor rpm in standard	2850 rpm	Power cable length	170 cm
speed	F	Back panel	Galvanized
•		IPX protection	IPX3





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Not included accessories



3805

Flat chrome-plated wire grid (4pcs)



3927

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



TF11XH2

Perforated aluminium GN1/1 tray for Galileo professional



3743

Flat aluminium tray (4pcs)



RGN11-420-2

Support kit for grids or flat trays GN1/1 suitable for ALFA420/425 models



TMF11TH2

GN 1/1 non-sticking microperforated tray



SVRPP625

Connector kit for two stacked ALFA625 or ALFA625+ALFA420/425 models and hood



T11XH20

2cm height aluminium GN1/1 tray for Galileo professional



SVRPP420-625

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



T11XH65

6,5cm height aluminium GN1/1 tray for Galileo professional



T11TH20

2cm height GN1/1 non-stick tray for Galileo professional



3751

Flat perforated aluminium tray (4pcs)



3810

Waved grid for baguettes (4pcs)



SVRPP420

Conjunction kit between two stacked ALFA420/425 models and hood



T8S11T

8 holes GN 1/1 non-sticking tray for Galileo professional



T11TH40

4cm height GN1/1 non-stick tray for Galileo professional

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Symbols glossary (TT)

Fan with lower element

®

Fan forced heating

®,

Fan forced heating with humidity injection

Large grill heating element

Static heating with upper and lower elements

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