

# ALFA425EHDS

<b>Familie</b>	Professional ovens
<b>Subfamily</b>	Convection oven 4 trays EN 600x400 mm or GN1/1
<b>Oven type</b>	Convection oven with humidification
<b>Electrische aansluiting</b>	400 V 3N~ / 10 A / 6,9 kW / 50-60 Hz
<b>Andere elektrische aansluitmogelijkheden</b>	230 V~ / 30 A / 6.9 kW / 50-60 Hz
<b>Program storage with application</b>	Not available
<b>Diepte open deur verstelbare poten</b>	1145 mm
<b>Netto gewicht</b>	61,000 kg
<b>Product dimensions WxDxH</b>	798x747x563 mm
<b>EAN code</b>	8017709291150



## Target

<b>Solutions</b>	Coffee shops/Wine bars; Hotels; Restaurants/Pubs; Bakery/Pastry making; Frozen bakery industry; Food retail; QSR	<b>Suggested for</b>	Bakery
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## Design

<b>Kleur</b>	Roestvrij staal	<b>Led kleur</b>	Wit
<b>Deur met roestvrijstalen delen</b>	Ja	<b>Front paneel met relief Logo</b>	Ja Smeg gedrukt
<b>Digitaal TFT display</b>	Ja		

## Bediening

<b>Programmeerbare minuten</b>	1-99 minutes + endless	<b>Timer optie</b>	Ja
<b>Bakken in fases</b>	9	<b>Timer optie</b>	Ja

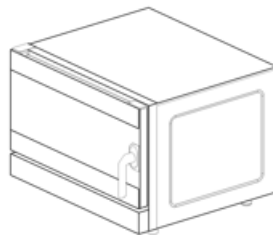
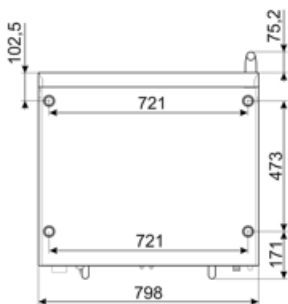
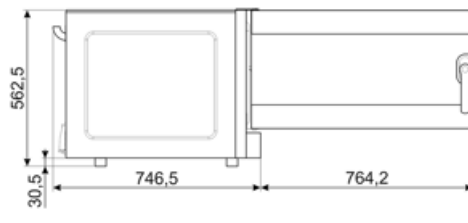
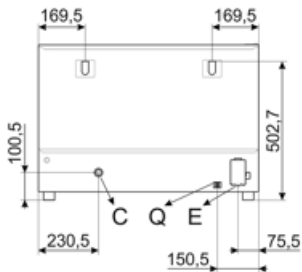
## Opties

<b>Combinable hood</b>	K4610X
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## Construction

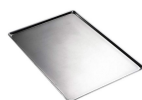
<b>Materiaal bakruimte</b>	Ever Clean emaille	<b>Vochtigheidsniveaus</b>	5 + manual
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<b>Afmetingen bakruimte (BxDxH)</b>	672x437x340 mm	<b>Water aansluiting</b>	Back
<b>Afmetingen bakruimte (BxDxH)</b>	115,6 lt	<b>Koelsysteem</b>	Ja
<b>Afmetingen bakruimte (BxDxH)</b>	104,2 lt	<b>Tijd instellen</b>	Electrical
<b>Afmetingen bakruimte (BxDxH)</b>	199,1 lt	<b>Temperatuur bereik</b>	50-280°C
<b>Materiaal bakruimte</b>	Roestvrij staal	<b>Einde baktijd alarm</b>	Ja
<b>Aantal kookniveau's</b>	4	<b>Verwarmingselement schakelt uit bij open deur</b>	Ja
<b>Frame bakplaat geleiders</b>	Verchroomd	<b>Handmatige reset van thermostaat</b>	Ja
<b>Afstand tussen bakniveaus</b>	77 mm GN1/1 - EN 600X400	<b>Bakken met kern thermometer</b>	Ja
<b>Goed geïsoleerde deur met compleet te openen binnenruit</b>	Double glass	<b>Water aansluiting</b>	Ja
<b>Deur openen</b>	Lateraal	<b>Verlichting</b>	2 LED lamps
<b>Type handvat</b>	Rotating	<b>Vermogen lamp</b>	40 W
<b>Binnenruit</b>	Openable with clip	<b>USB port</b>	Ja
<b>Materiaal bakruimte</b>	Dual speed	<b>Water aansluiting</b>	Ja
<b>Materiaal bakruimte</b>	2850 rpm	<b>Lengte voedingskabel</b>	170 cm
<b>Materiaal bakruimte</b>	1450 rpm	<b>Achterwand</b>	Verzinkt
<b>Bevochtiging op elke ventilator</b>	Ja	<b>Timer optie</b>	IPX3



Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO FILLER HOSE

## Compatibile Accessores



**3743**  
Flat aluminium tray (4pcs)



**3751**  
Flat perforated aluminium tray (4pcs)



**3805**  
Flat chrome-plated wire grid (4pcs)



**3810**  
Waved grid for baguettes (4pcs)



**3927**  
Air flow reducer kit for ovens ALFA410, 420, 625, 1035



**RGN11-420-2**  
Support kit for grids or flat trays GN1/1 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



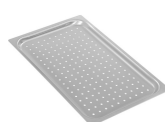
**T11TH40**  
GN1/1 non-stick tray, 40 mm height



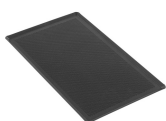
**T11XH20**  
Aluminium GN1/1 tray, 20 mm height



**T11XH65**  
GN1/1 aluminium tray, 65 mm height



**TF11XH2**  
Perforated aluminium GN1/1 tray, 20 mm height



**TMF11TH2**  
GN 1/1 non-sticking microperforated tray, 20 mm height

## Symbols glossary

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Core probe



Double speed fan



Fan forced heating



Fan forced heating with humidity injection