

# ALFA425H-2



<b>Family</b>	Ovens
<b>Subfamily</b>	Convection oven 4 trays EN 600x400 mm or GN1/1
<b>Power supply</b>	Electric
<b>Oven type</b>	Fan with humidification
<b>Oven control</b>	Mechanical
<b>Trays capacity</b>	4 trays EN 600x400 mm, GN1/1 (min. H 20 mm)
<b>Power supply</b>	400 V 3N~ / 10 A / 6,9 kW / 50 Hz
<b>Other electrical connection</b>	230 V~ / 30 A / 6,9 kW / 50 Hz
<b>WiFi connection</b>	Not available
<b>Humidity generation</b>	Direct in cavity
<b>Maximum depth with open door</b>	1511 mm
<b>Adjustable feet</b>	Yes
<b>Net weight</b>	60.000 kg
<b>Product dimensions WxDxH</b>	798x747x563 mm
<b>EAN code</b>	8017709270131



## Distribution

<b>Solutions</b>	Bars/Cafes; Hotels; Restaurants/Catering; Bakery/Pastry making; Industrial pastry&bakery laboratories; Butcher's shops; QSR	<b>Suggested for</b>	Bars/Cafes
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## Aesthetics

<b>Colour</b>	Stainless steel	<b>Front panel</b>	Yes
<b>Door with stainless steel stripes</b>	Yes	<b>Logo</b>	Smeg printed

## Controls

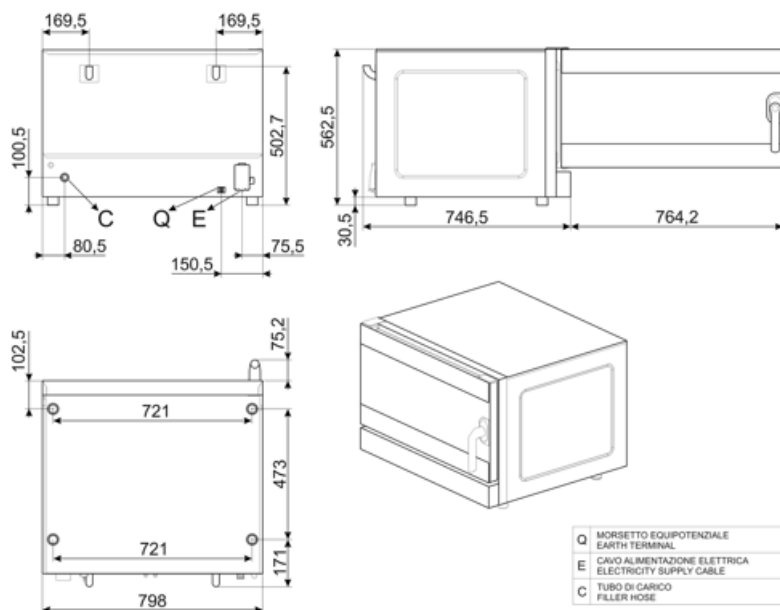
<b>Timer setting range</b>	1-60 minutes + endless
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## Options

<b>Solutions</b>	K4610X
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## Construction

<b>Oven materials</b>	Ever Clean enamel	<b>Humidification levels</b>	Manual
<b>Cavity dimensions (lxdxh)</b>	672x437x340mm	<b>Exhaust position</b>	Back
<b>Gross volume</b>	670x560x420mm	<b>Components cooling system</b>	Yes
<b>Net volume</b>	670x560x420mm	<b>Timer type</b>	Electromechanical timer
<b>Internal net volume</b>	670x560x420mm	<b>Temperature range</b>	50-270°C
<b>Cavity material</b>	Stainless steel	<b>End cooking signal</b>	Yes
<b>Shelves number</b>	4	<b>Orange light indicator t° achievement</b>	Yes
<b>Tray frame support</b>	Chrome	<b>Green light indicator t° achievement</b>	Yes
<b>Shelves distance</b>	77 mm	<b>Manual reset safety thermostat</b>	Yes
<b>Door construction</b>	Double glass	<b>Removable deflector</b>	Yes
<b>Door opening</b>	Lateral	<b>Lighting</b>	2 Halogen lamps
<b>Handle type</b>	New ergonomics	<b>Light power</b>	40 W
<b>Openable glass</b>	Openable	<b>Water load pipe</b>	Yes
<b>Fan type and number</b>	2 contrarotating fans with time direction reversal	<b>Water inlet pressure</b>	50-500 kPa (min-max)
<b>Engine speed</b>	Ever Clean enamel	<b>Power cable length</b>	170 cm
<b>Engine speed</b>	Single speed	<b>Back panel</b>	Galvanized
<b>Max standard speed motor rpm</b>	2	<b>IPX protection</b>	Scheduled start H/12



## Compatible Accessories



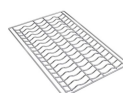
**3743**  
Flat aluminium tray



**3751**  
Flat perforated aluminium tray



**3805**  
Flat chrome-plated wire grid



**3810**  
Corrugated grid for baguettes



**3927**  
Air flow reducer kit



**RGN11-420-2**  
Support rack for GN 1/1 flat trays,  
suitable for ALFA420/425/410 models



**SVRPP420-625**  
Connector kit for two stacked  
ALFA420+420 or ALFA420+625 models  
and hood



**T11TH20**  
2cm height GN1/1 non-stick tray for  
Galileo professional



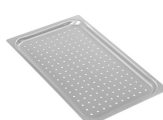
**T11TH40**  
4cm height GN1/1 non-stick tray for  
Galileo professional



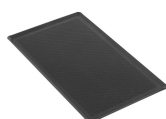
**T11XH20**  
2cm height aluminium GN1/1 tray for  
Galileo professional



**T11XH65**  
6,5cm height aluminium GN1/1 tray for  
Galileo professional



**TF11XH2**  
Perforated aluminium GN1/1 tray for  
Galileo professional



**TMF11TH2**  
GN 1/1 non-sticking microperforated  
tray

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## Symbols glossary

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Electric



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## Benefit (TT)

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### **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.

### **Hinged opening**

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 steam, 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.