ALFA425H-2

Product Family	Ovens
Subfamily	Convection oven 4 trays EN 600x400 mm or GN1/1
Power supply	Electric
Oven type	Fan with humidification
Oven controls	Mechanical
Tray capacity	4 trays EN 600x400 mm, GN1/1 (min. H 20 mm)
Default power supply	400 V 3N~ / 10 A / 6,9 kW / 50 Hz
Other electrical connections	230 V~ / 30 A / 6,9 kW / 50 Hz
App for recipe development and upload	Not available
Humidity generation	Direct in cavity
Adjustable feet	Yes
Product dimensions WxDxH	798x747x563 mm
Maximum depth with open door	1511 mm

Target

Potential users	Bars/Cafes; Hotels; Restaurants/Catering; Bakery/Pastry making; Industrial pastry & bakery test kitchen; Butcher's shops; QSR	**Suggested for**	Bars/Cafes

Aesthetics

Colour	Stainless steel	**Front panel**	Yes
Door with stainless steel strip	Yes	**Logo**	Smeg printed

Controls

Adjustable timer	1-60 minutes + continuous

Options

Condense hood	K4610X

Construction

		Exhaust exit	Back

Oven material	Stainless steel/glass/plastics	Cooling system	Yes
		Time adjustment	Electromechanical timer
Cavity dimensions (WxDxH)	672x437x340mm	Temperature range	50-270°C
Gross volume	670x560x420mm	End of cooking alarm	Yes
Net volume	670x560x420mm	Orange light indicator when t° achieved	Yes
Internal net volume	75 lt	Green light indicator when time achieved	Yes
Cavity material	Stainless steel		
No. of shelves	4	Heating element interruption with open door	Yes
Tray support frame	Chrome		
Distance between shelves	77 mm		
		Manual safety thermostat reset	Yes
Door construction	Yes		
Door opening	Lateral	Removable deflector	Yes
Handle type	New ergonomics	No. of lights	2 Halogen lights
Inner glass	Openable	Light power	40 W
Fan type and number	2 contrarotating fans with time direction reversal	Water connection	Yes
		Water inlet pressure	50-500 kPa (min-max)
Fan motor power	180W	Power cable length	170 cm
Fan speed	Single speed	Back panel	Galvanized
Max motor speed (rpm)	2	IPX protection	Scheduled start H/12
Steam assisted levels	Manual		

Logistic Information

Net weight (kg)	60,000 kg	Height (mm) packed	640 mm
Packed width	960 mm	Gross weight (kg)	70,000
Packaged depth	845 mm	Dimensions of the packed product (mm)	

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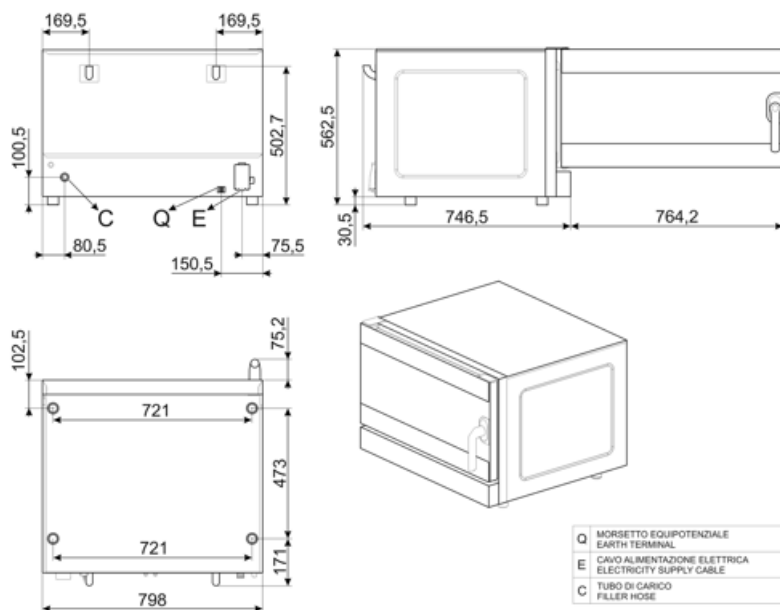
Compatible Accessories

3743
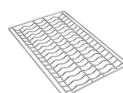
Flat aluminium tray

3751

Flat perforated aluminium tray
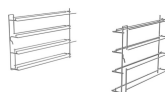
3805

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

RUTVL

Wheels kit for all oven table models (4pcs)

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

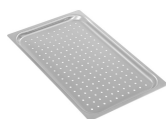4cm height GN1/1 non-stick tray for Galileo professional

T11XH20

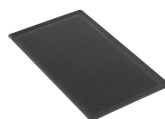2cm height aluminium GN1/1 tray for Galileo professional

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

TVL425

Oven stand for 16 trays for models ALFA420/425 and ALFA625, 800x800x900/950mm

TVL425D

Oven stand for 4 trays for models ALFA1035 and ALFA420/425 stackable, 800x800x504mm

Symbols glossary

Electric

Fan forced

Fan with humidification

Benefit

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.