

# 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  $400 \text{ V } 3N^{\sim} / 10 \text{ A } / 6.9 \text{ kW } / 50 \text{ Hz}$  Other electrical connections  $230 \text{ V}^{\sim} / 30 \text{ A } / 6.9 \text{ kW } / 50 \text{ Hz}$ 

App for recipe development and Not available

upload

Humidity generation Direct in cavity

Adjustable feet Yes

Product dimensions WxDxH 798x747x563 mm

 ${\bf Maximum\ depth\ with\ open\ door} \quad 1511\ {\bf mm}$ 



## **Target**

Industries Bar / Cafeterias / Bistros / S

Wine bars / Pubs; Hotels; Restaurants; Bakeries / Pastry shops; Butcher shops / Delicatessens; Catering; Care facilities; Commercial food services; Grocery shops / Food retail Suggested for

Bars/Cafes

### **Aesthetics**

Door with stainless

steel strip

Colour

Yes

Stainless steel

Front panel

Series

Yes Alfa

Controls

Adjustable timer 1-60 minutes + continuous

**Options** 

Condense hood K4610X

Construction

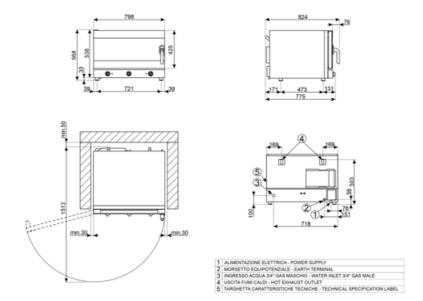


Steam assisted levels

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

IPX protection

Scheduled start H/12



Manual



## **Compatible Accessories**



3743

Flat aluminium tray



### 3751

Flat perforated aluminium tray



### 3805

Flat chrome-plated wire grid



### 3810

Corrugated grid for baquettes



### 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



### **TVL425**

16-level tray holder rack for ALFA410/ALFA420/425 and ALFA625 ovens dim.800x800x900 mm (hieight with kit RUTVL: 998 mm)



### TVL425D

4-level tray holder rack for ALFA410/ALFA420/ALFA425 (stacked) or ALFA1035 ovens, dim. 800x800x504 mm (hieight with kit RUTVL: 602 mm)



# 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.