

# ALFA425H-2



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



## Target

<b>Industries</b>	Bar / Cafeterias / Bistros / Wine bars / Pubs; Hotels; Restaurants; Bakeries / Pastry shops; Butcher shops / Delicatessens; Catering; Care facilities; Commercial food services; Grocery shops / Food retail	<b>Suggested for</b>	Bars/Cafes
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## Aesthetics

<b>Door with stainless steel strip</b>	Yes	<b>Front panel Series</b>	Yes Alfa
<b>Colour</b>	Stainless steel		

## Controls

<b>Adjustable timer</b>	1-60 minutes + continuous
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## Options

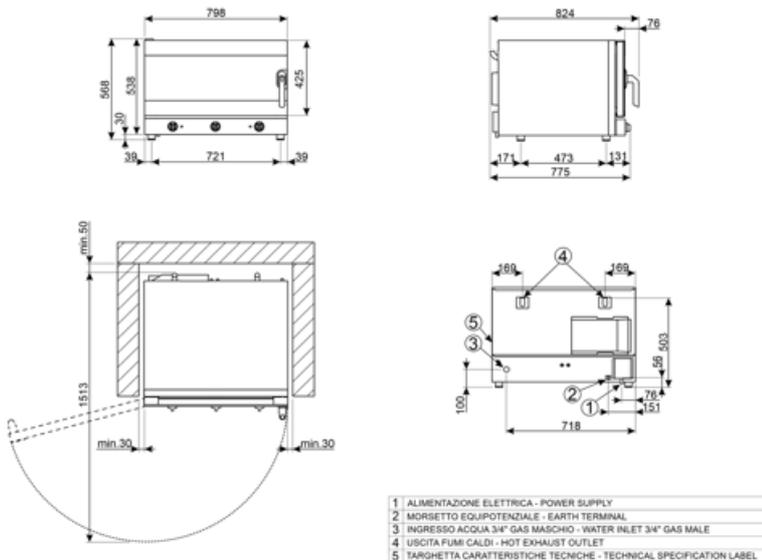
<b>Condense hood</b>	K4610X
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## Construction

Oven material	Stainless steel/glass/plastics	Exhaust exit	Back
Cavity dimensions (WxDxH)	672x437x340mm	Cooling system	Yes
Gross volume	670x560x420mm	Time adjustment	Electromechanical timer
Net volume	670x560x420mm	Temperature range	50-270°C
Internal net volume	75 lt	End of cooking alarm	Yes
Cavity material	Stainless steel	Orange light indicator when t° achieved	Yes
No. of shelves	4	Green light indicator when time achieved	Yes
Tray support frame	Chrome	Heating element interruption with open door	Yes
Distance between shelves	77 mm	Manual safety thermostat reset	Yes
Door construction	Yes	Removable deflector	Yes
Door opening	Lateral	No. of lights	2 Halogen lights
Handle type	New ergonomics	Light power	40 W
Inner glass	Openable	Water connection	Yes
Fan type and number	2 contrarotating fans with time direction reversal	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	IPX3
Steam assisted levels	Manual		

## Logistic Information

Packed product dimensions (WxDxH)	960x845x640 mm	Net weight (kg)	57,400 kg
EAN code	8017709270131	Gross weight (kg)	70,000 kg



## Compatible Accessories



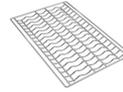
**3743**  
Flat aluminium tray



**3751**  
Flat perforated aluminium tray



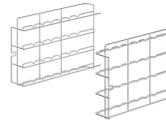
**3805**  
Flat chrome-plated wire grid



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



**TVL425D**  
4-level tray holder rack for  
ALFA410/ALFA420/ALFA425  
(stacked) or ALFA1035 ovens, dim.  
800x800x504 mm (height with kit  
RUTVL: 602 mm)

## Symbols glossary

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Electric



Fan forced



Fan with humidification

## Benefit

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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.