

# ALFA425H-2



<b>Family</b>	Professional ovens
<b>Subfamily</b>	Convection oven 4 trays EN 600x400 mm or GN1/1
<b>Power supply</b>	Electric
<b>Oven type</b>	Convection oven with humidification
<b>Oven control</b>	Manual
<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>Program storage with application</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



## 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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## 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

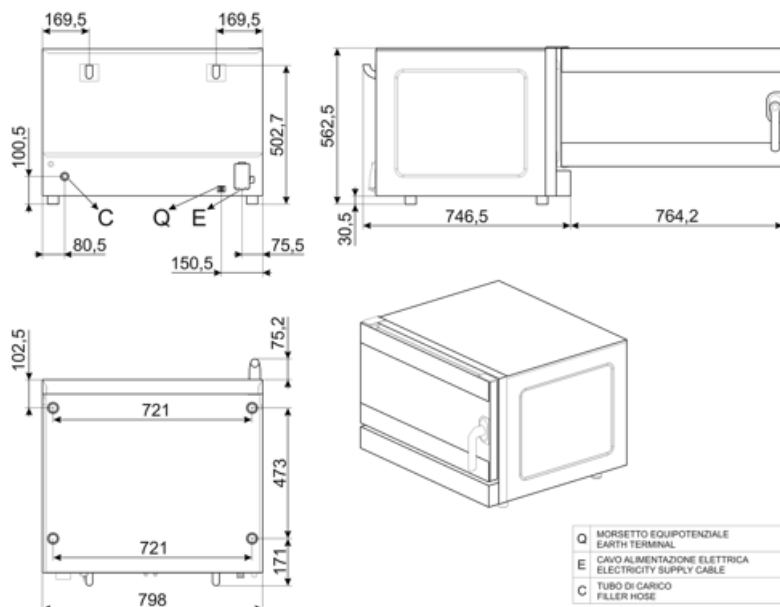
<b>Timer setting range</b>	1-60 minutes + endless
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## Options

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

<b>Oven materials</b>	Stainless steel / glass / plastics	<b>Exhaust position</b>	Back
<b>Cavity dimensions (wxdxh)</b>	672x437x340 mm	<b>Components cooling system</b>	Yes
<b>Gross volume</b>	115,6 lt	<b>Timer type</b>	Electric
<b>Net volume</b>	104,2 lt	<b>Temperature range</b>	50-270°C
<b>Internal net volume</b>	75 lt	<b>End cooking signal</b>	Yes
<b>Cavity material</b>	Stainless steel	<b>Orange light indicator t° achievement</b>	Yes
<b>Shelves number</b>	4	<b>Green light indicator time achievement</b>	Yes
<b>Tray frame support</b>	Chromed wire	<b>Safety switch with open door</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 - left hinge	<b>Lighting</b>	2 Halogen lamps
<b>Handle type</b>	Rotating	<b>Light power</b>	40 W
<b>Glass</b>	Openable with hinge	<b>Water load pipe</b>	Yes
<b>Fan type and number</b>	2 contrarotating with timed direction reversal	<b>Water inlet pressure</b>	50-500 kPa (min-max)
<b>Fan motor power</b>	180W	<b>Power cable length</b>	170 cm
<b>Engine rpm</b>	Single speed	<b>Back panel</b>	Galvanized
<b>Motor rpm in standard speed</b>	2850 rpm	<b>IPX protection</b>	IPX3
<b>Humidification levels</b>	Manual		



## Compatible Accessories



**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



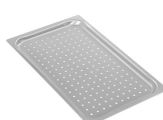
**T11XH20**

2cm height aluminium GN1/1 tray, 20  
mm height



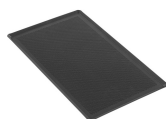
**T11XH65**

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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Electric



Fan forced heating



Fan forced heating with humidity injection

## 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.