

ALFA425H-2



Familia	Hornos
Subfamilia	Horno de convección 4 bandejas EN 600x400 mm, GN 1/1 (mín. H 20 mm)
Power supply	Eléctrico
Tipo de horno	Ventilador con humidificación
Control del horno	Mecánico
Capacidad de bandejas	4 bandejas EN 600x400 mm, GN1/1 (min. H 20 mm)
Fuente de alimentación	400 V 3N~ / 10 A / 6,9 kW / 50 Hz
Otra conexión eléctrica	230 V~ / 30 A / 6,9 kW / 50 Hz
Almacenamiento de programas con aplicación	No disponible
Humidity generation	Directo en cavidad
Pies ajustables	Sí
Product dimensions (WxDxH)	798x747x563 mm
Profundidad máxima con puerta abierta	1511 mm



Distribución

Industries	Bar / Cafeterías / Bistrós / Vinotecas / Pubs; Hoteles; Restaurantes; Panaderías / Pastelerías; Butcher shops / Delicatessens; Catering; Centros asistenciales; Commercial food services; Grocery shops / Food retail	Usuarios potenciales	Panadería
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Estética

Puerta con bandas de acero inoxidable	Sí	Panel frontal en relieve Serie	Sí Alfa
Color	Acero inoxidable		

Mandos

Minutos programables	0-60 + sin fin
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Opciones

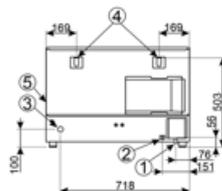
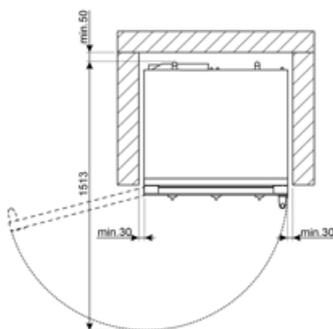
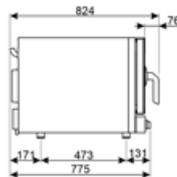
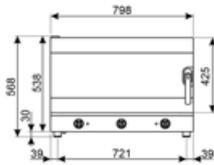
Usuarios potenciales	K4610X
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Construcción

Material del horno	Acero inoxidable/vidrio/plástico	Posición chimenea	Trasera
Dimensiones de la cámara (LxWxH)	672x437x340mm	Sistema de refrigeración	Sí
Gross volume	115,6 l	Tipo temporizador	Temporizador electromecánico
Net volume	104,2 l	Rango de temperatura	50-270°C
Internal net volume	75 l	Alarma fin de cocción	Sí
Material de la cavidad	Acero inoxidable AISI 304	Indicador de luz naranja t° logro	Sí
Número de estantes	4	Indicador de luz verde t° logro	Sí
Soporte de bandeja	Cromado	Interrupción del calefactor al abrir la puerta	Sí
Distancia entre los estantes	77 mm	Rearme manual del termostato de seguridad	Sí
Puerta fría con doble cristal completamente abatible	Doble vidrio	Deflector extraíble	Sí
Puerta abierta	Lateral	Número de luz	2 lámparas halógenas
Tipo de mango	Giratorio	Potencia de luz	40 W
Cristal interior	Se puede abrir	 tubo de carga de agua	Sí
Número y tipo de ventiladores	2 ventiladores con inversión de giro	Water inlet pressure	50-500 kPa (mín-máx)
Potencia motor del ventilador	180W	Longitud del cable de alimentación	170 cm
RPM del motor	Velocidad única	Panel trasero	Galvanizado
Motor rpm in standard speed	2850 rpm	IPX protection	IPX3
Niveles de humidificación	Manual		

Datos logísticos

Packed product dimensions (WxDxH)	960x845x640 mm	Peso neto	57.400 kg
EAN code	8017709270131	Peso bruto	70.000 kg



1	ALIMENTAZIONE ELETTRICA - POWER SUPPLY
2	MORSETTO EQUIPOTENZIALE - EARTH TERMINAL
3	INGRESSO ACQUA 3/4" GAS MASCHIO - WATER INLET 3/4" GAS MALE
4	USCITA FUMI CALDI - HOT EXHAUST OUTLET
5	TARGHETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL

Accesorios Compatible



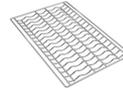
3743
Bandeja plana de aluminio (4uds)



3751
Bandeja de aluminio perforada plana (4uds)



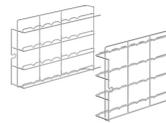
3805
Rejilla de alambre cromada plana (4 piezas)



3810
Rejilla ondulada para palillos (4uds)



3927
Kit reductor de caudal de aire para hornos ALFA410, 420, 625, 1035



RGN11-420-2
Kit soporte para rejillas o bandejas planas GN1/1 apto para modelos ALFA420/425



RUTVL
Set of 4 wheels, fits all professional oven tables



SVRPP420-625
Connection kit for stacking two 4ltray EN 600×400 ovens with hood K4610X, one 4ltray EN 600×400 oven with one 6ltray EN 600×400 oven with hood K4610X, or two 6ltray EN 600×400 ovens without hood



T11TH20
GN1/1 non-stick tray, 20 mm height



T11TH40
GN1/1 non-stick tray, 40 mm height



T11XH20
Aluminium GN1/1 tray, 20 mm height



T11XH65
GN1/1 aluminium tray, 65 mm height



TF11XH2
GN 1/1 perforated aluminium tray, 20 mm height



TMF11TH2
GN 1/1 non-sticking microperforated tray, 20 mm height



TVL425
16-level tray holder rack for ALFA410/ALFA420/425 and ALFA625 ovens dim. (WxDxH) 800x800x900 mm (height with kit RUTVL: 998 mm)



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

Symbols glossary



Electric



Calentamiento forzado por ventilador



Fan forced heating with humidity injection

Benefit (TT)

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 humidity, 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.