ALFA425H-2

Family	Professional ovens
Subfamily	Convection oven 4 trays EN 600x400 mm or GN1/1
Oven type	Convection oven with humidification
Oven control	Manual
Trays capacity	4 trays EN 600x400 mm or GN1/1 (excluding flat grids and trays)
Power supply	400 V 3N~ / 10 A / 6,9 kW / 50 Hz
Other electrical connection	230 V~ / 30 A / 6.9 kW / 50 Hz
Steam generation	Direct
Program storage with application	Not available
Maximum depth with open door	1511 mm
Adjustable feet	Yes
Net weight	60,000 kg
Product dimensions WxDxH	xx mm

Target

Solutions	Coffee shops/Wine bars; Hotels; Restaurants/Pubs; Bakery/Pastry making; Frozen bakery industry; Food retail; QSR	**Suggested for**	Bakery

Aesthetics

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

Controls

Timer setting range	1-60 minutes + endless

Programme / Functions

Backing functions

🌀	Convection	🌀	Convection with humidification

Options

Combinable hood	K4610X

Construction

Oven materials	Stainless steel / glass / plastics	**Humidification levels**	Manual
		Exhaust position	Back
Cavity dimensions (wxdxh)	672x437x340 mm	**Components cooling system**	Yes
Gross volume	115,6 lt	**Timer type**	Electric
Net volume	104,2 lt	**Temperature range**	50-270°C
Internal net volume	75 lt	**End cooking signal**	Yes
Cavity material	Stainless steel	**Orange light indicator t° achievement**	Yes
Shelves number	4		
Tray frame support	Chromed wire	**Green light indicator time achievement**	Yes
Shelves distance	77 mm		
Door construction	Double glass	**Safety switch with open door**	Yes
Door opening	Lateral - left hinge		
Handle type	Rotating	**Manual reset safety thermostat**	Yes
Glass	Openable with hinge		
Fan type and number	2 contrarotating with timed direction reversal	**Removable deflector**	Yes
		Lighting	2 LED lamps
Fan motor power	Progressive %	**Light power**	40 W
Engine rpm	Single speed	**Water load pipe**	Yes
Motor rpm in standard speed	2850 rpm	**Power cable length**	170 cm
		Back panel	Galvanized
		IPX protection	IPX3

Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO FILLER HOSE
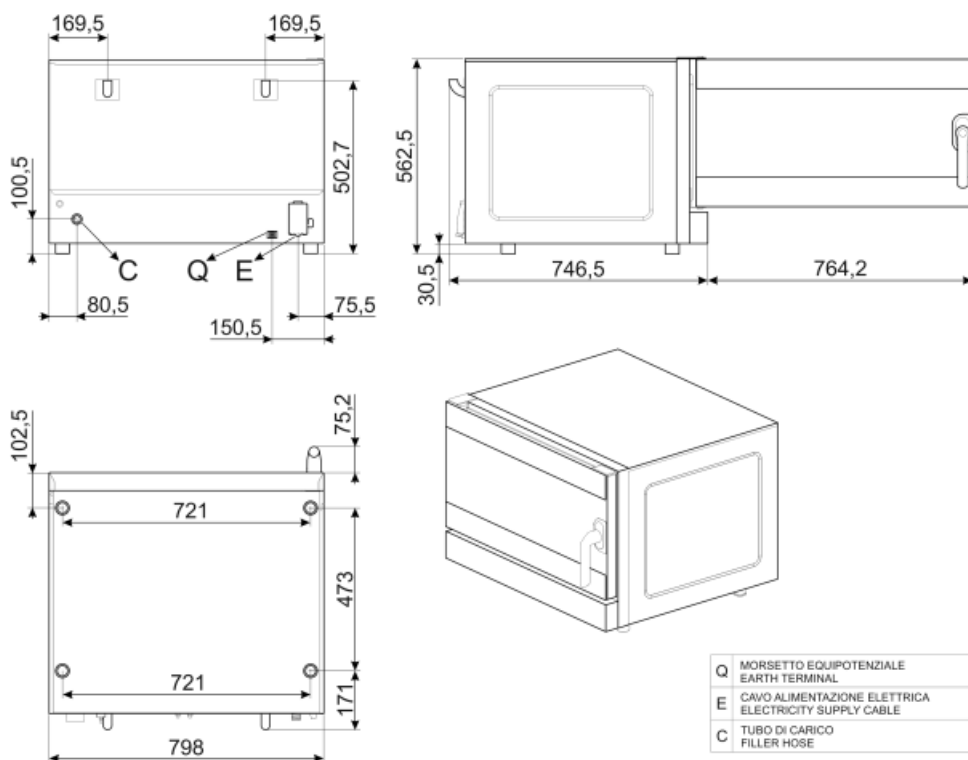
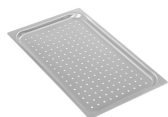## Not included accessories

3805

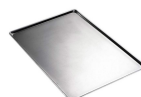Flat chrome-plated wire grid (4pcs)

3927

Air flow reducer kit for ovens ALFA410, 420, 625, 1035

TF11XH2

Perforated aluminium GN1/1 tray for Galileo professional
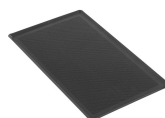
3743

Flat aluminium tray (4pcs)

RGN11-420-2

Support kit for grids or flat trays GN1/1 suitable for ALFA420/425 models

TMF11TH2

GN 1/1 non-sticking microperforated tray

SVRPP625

Connector kit for two stacked ALFA625 or ALFA625+ALFA420/425 models and hood

T11XH20

2cm height aluminium GN1/1 tray for Galileo professional

SVRPP420-625

Connector kit for two stacked ALFA420+420 or ALFA420+625 models and hood

T11XH65

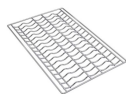6,5cm height aluminium GN1/1 tray for Galileo professional

T11TH20

2cm height GN1/1 non-stick tray for Galileo professional

3751

Flat perforated aluminium tray (4pcs)

3810

Waved grid for baguettes (4pcs)

SVRPP420

Conjunction kit between two stacked ALFA420/425 models and hood

T8S11T

8 holes GN 1/1 non-sticking tray for Galileo professional

T11TH40

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

Symbols glossary (TT)

	Fan forced heating		Fan forced heating with humidity injection