ALFA43X



Product Family	Ovens
Subfamily	Convection oven 4 trays 435x320 mm
Power supply	Electric
Oven type	Convection oven
Oven controls	Mechanical
Tray capacity	4 trays 435x320 mm
Default power supply	230 V~ / 13 A / 3,0 kW / 50 Hz
Adjustable feet	Yes
Product dimensions WxDxH	602x580x537 mm
Maximum depth with open door	993 mm

Target

Industries	Bar / Cafeterias / Bistros / Wine bars / Pubs, Hotels, Restaurants, Bakeries / Pastry shops, Butcher shops / Delicatessens, Catering, Care facilities, Commercial food services, Grocery shops / Food retail

Aesthetics

Door with stainless steel strip	Yes	**Front panel**	Yes
Colour	Stainless steel	**Series**	Alfa

Controls

Adjustable timer	1-60 minutes + continuous

Options

Other versions	ALFA43UK version with English plug, ALFA43K version 60Hz, ALFA43KSA version 60Hz with English plug	**Condense hood**	Restaurants/Catering

Accessories Included

Flat aluminium tray 3820	4 x trays

Electrical Connection

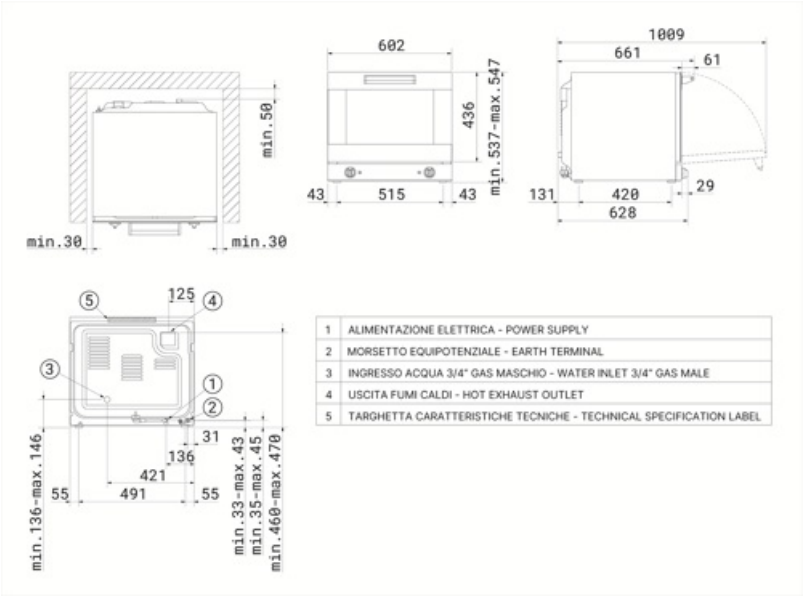
Plug	(F;E) Schuko

Construction

Oven material	Stainless steel/glass/plastics
Cavity dimensions (WxDxH)	460x360x425mm
Internal net volume	54.5 lt
Cavity material	Easy clean enamel
No. of shelves	4
Tray support frame	Chrome
Distance between shelves	80 mm
Door construction	Yes
Door opening	Drop down
Handle type	Smeg
Inner glass	Removable
Fan type and number	1
Fan motor power	Double speed
Fan speed	Single speed
Max motor speed (rpm)	2700 rpm
Exhaust exit	Back
Time adjustment	Electromechanical timer
Temperature range	50-250°C
End of cooking alarm	Yes
Orange light indicator when t° achieved	Yes
Green light indicator when time achieved	Yes
Manual safety thermostat reset	Yes
Removable deflector	Yes
No. of lights	1 Halogen light
Light power	40 W
Power cable length	115 cm
Back panel	Galvanized
IPX protection	IPX3

Logistic Information

Packed product dimensions (WxDxH)	625x695x610 mm
EAN code	8017709236731
Net weight (kg)	32,800 kg
Gross weight (kg)	34,900 kg



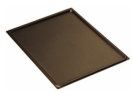
1	ALIMENTAZIONE ELETTRICA - POWER SUPPLY
2	MORSETTO EQUIPOTENZIALE - EARTH TERMINAL
3	INGRESSO ACQUA 3/4" GAS MASCHIO - WATER INLET 3/4" GAS MALE
4	USCITA FUMI CALDI - HOT EXHAUST OUTLET
5	TARGHETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL

Compatible Accessories



3755

Flat perforated aluminium tray



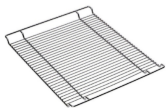
3780

Flat non-stick trays



3820

Flat aluminium tray



3900

Flat chrome-plated wire grid (4pcs)



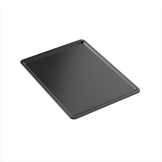
3926

Air flow reducer kit



4730

External tank kit 5 lt.



K4TNS43



RUTVL

Wheels kit for all oven table models (4pcs)



SVRPP43

Connection kit for stacking ovens ALFA3



TVL40

8-level tray holder rack for ALFA43 ovens, dim. 600x600x900 mm (hieight with kit RUTVL: 998 mm)

Symbols glossary

 Electric

 Fan forced

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.

Clip-open

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.