ALFA43X

Family	Professional ovens
Subfamily	Convection oven 4 trays 435x320 mm
Power supply	Electric
Oven type	Convection oven
Oven control	Manual
Trays capacity	4 trays 435x320 mm
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 stripes	Yes	**Front panel**	Yes
Colour	Stainless steel	**Series**	Alfa

Controls

Timer setting range	1-60 minutes + endless

Options

Other versions	ALFA43UK versione con spina inglese, ALFA43K versione 60Hz, ALFA43KSA versione 60Hz con spina inglese	**Combinable hood**	K43X

Accessories Included

Aluminized tray 3820	kit of 4 pieces

Electrical Connection

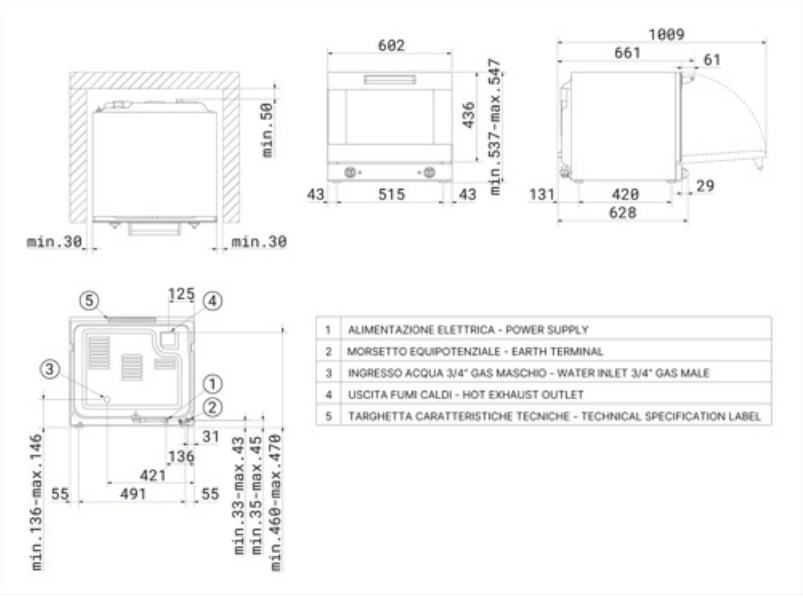
Plug	(F;E) Schuko

Construction

Oven materials	Stainless steel / glass / plastics
Cavity dimensions (wxdxh)	460x360x425 mm
Internal net volume	54,5 lt
Cavity material	Ever Clean enamel
Shelves number	4
Tray frame support	Chromed wire
Shelves distance	80 mm
Door construction	Double glass
Door opening	Tilting
Handle type	Fixed
Glass	Openable with clip
Fan type and number	Fan with fixed rotation
Fan motor power	80W
Engine rpm	Single speed
Motor rpm in standard speed	2700 rpm
Exhaust position	Back
Timer type	Electric
Temperature range	50-250°C
End cooking signal	Yes
Orange light indicator t° achievement	Yes
Green light indicator time achievement	Yes
Manual reset safety thermostat	Yes
Removable deflector	Yes
Lighting	1 Halogen lamp
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	32.800 kg
Gross weight (kg)	34.900 kg

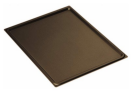


1	ALIMENTAZIONE ELETTRICA - POWER SUPPLY
2	MORSETTO EQUIPOTENZIALE - EARTH TERMINAL
3	INGRESSO ACQUA 3/4" GAS MASCHIO - WATER INLET 3/4" GAS MALE
4	USCITA FUMI CALDI - HOT EXHAUST OUTLET
5	TARGHETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL

Compatible Accessories

3755

Flat perforated aluminium tray (4pcs)

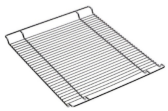


3780

Flat non-stick trays (4pcs)

3820

Flat aluminised steel tray (4pcs)



3900

Flat chrome-plated wire grid (4pcs)

3926

Air flow reducer kit for ALFA43 ovens

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 heating

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.

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.