

ALFA43XE

Family

Convection oven 4 trays 435x320 mm Subfamily

Professional ovens

Convection oven Oven type

230 V~ / 13 A / 3,0 kW / 50-60 Hz Power supply

Not available Program storage with

application

Maximum depth with open door 993 mm Adjustable feet Yes

Net weight 32.800 kg Product dimensions WxDxH 602x580x537 mm

EAN code 8017709142872



Target

Solutions Coffee shops/Wine bars;

Hotels; Restaurants/Pubs; Bakery/Pastry making; Frozen bakery industry;

Food retail; QSR

Destination

Convection oven 4 trays 435x320 mm

Aesthetics

Colour

Door with stainless

steel stripes

Digit display color

Stainless steel

Yes

Red

Front panel Logo

Yes

Smeg printed

Controls

Timer setting range 1-99 minutes + endless

Options

60Hz version Yes Combinable hood K43X

Accessories Included

Aluminized tray 3820 kit of 4 pieces



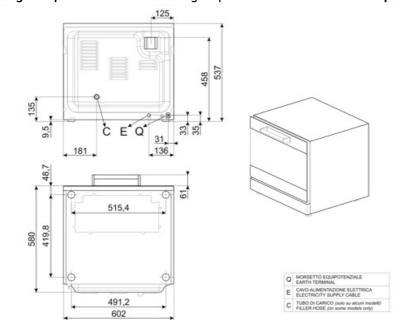
Electrical Connection

Plug (F;E) Schuko

Construction

Oven materials Stainless steel / glass / plastics **Cavity dimensions** 460x360x425 mm (WxDxH) 54,5 lt Internal net volume Cavity material Ever Clean enamel Shelves number Tray frame support Chromed wire Shelves distance 80 mm **Door construction** Double glass Door opening Tilting Handle type Fixed Glass With clip Fan motor power Dual speed Engine rpm Single speed

Motor rpm in standard 2700 rpm speed **Humidification levels** None **Exhaust position** Back Timer type Electrical Temperature range 50-250°C End cooking signal Yes Manual reset safety Yes thermostat Removable deflector Yes Lighting 1 Halogen lamp Light power 40 W Power cable length 115 cm Back panel Galvanized **IPX** protection IPX3





Compatible Accessories



3755

Flat perforated aluminium tray (4pcs)



3780

Flat non-stick trays (4pcs)





Air flow reducer kit for ALFA43 ovens



4730

External tank kit 5 lt.



Symbols glossary



Fan forced heating



Benefit (TT)

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.