

ALFA43XE1HDS



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|-------------------------------------|---------------------------------------|
| Family | Ovens |
| Subfamily | Multifunction oven 4 trays 435x320 mm |
| Power supply | Electric |
| Oven type | Multifunction |
| Oven control | Electronic |
| Trays capacity | 4 trays 435x320 mm - GN2/3 |
| Power supply | 230 V~ / 13 A / 3,0 kW / 50 Hz |
| WiFi connection | Not available |
| Humidity generation | Direct in cavity |
| Maximum depth with open door | 1178 mm |
| Adjustable feet | Yes |
| Net weight | 38,100 kg |
| Product dimensions WxDxH | 608x600x537 mm |
| EAN code | 8017709294366 |



Distribution

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| Solutions | Bars/Cafes; Hotels; Restaurants/Catering; Bakery/Pastry making; Industrial pastry&bakery laboratories; Butcher's shops; QSR |
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Aesthetics

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|--|-------------------|----------------------------|--------------|
| Colour | Stainless steel | Digit display color | White |
| Door with stainless steel stripes | Yes | Front panel | Yes |
| Display type | LCD Touch compact | Logo | Smeg printed |

Controls

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|----------------------------|-------------------------------------|------------------------|---------------------------|
| Recipes number | 99 | Pre-heating | Boiler 71°C/Tank 60°C-50" |
| Timer setting range | from 1 minute to 99 hours + endless | Haccp data | Scheduled start H/12 |
| Cooking steps | 3 + pre-heating | Self diagnostic | Yes |
| Delayed start | Boiler 71°C/Tank 60°C-50" | | |

Options

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| Solutions | Restaurants/Catering |
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Accessories Included

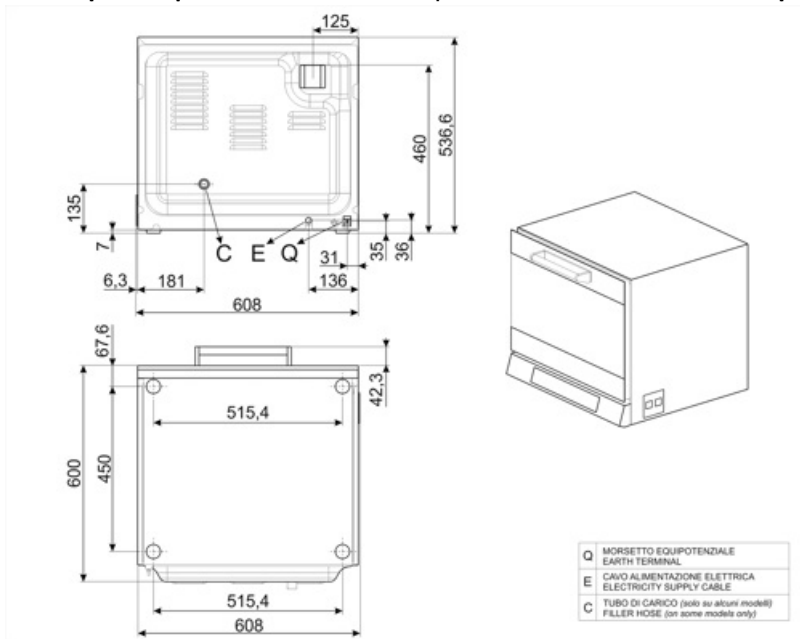
Aluminized tray 3820 kit of 4 pieces

Electrical Connection

Plug (F;E) Schuko

Construction

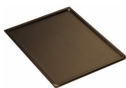
| | | | |
|------------------------------|-------------------|--------------------------------|----------------------|
| Oven materials | Ever Clean enamel | Water injection on each fan | Yes |
| Cavity dimensions (lxdxh) | 460x360x425mm | Humidification levels | 3 + manual |
| Internal net volume | 54,5 lt | Exhaust position | Back |
| Cavity material | Ever Clean enamel | Timer type | Electronic timer |
| Shelves number | 4 | Temperature range | 30-270°C |
| Tray frame support | Chrome | End cooking signal | Yes |
| Shelves distance | 80 mm | Manual reset safety thermostat | Yes |
| Door construction | Yes | Removable deflector | Yes |
| Door opening | Tilting | Lighting | 1 Halogen lamp |
| Handle type | Smeg | Light power | 40 W |
| Openable glass | Removable | USB port | Si |
| Fan type and number | 1 | Water load pipe | Yes |
| Engine speed | 2 | Water inlet pressure | 50-500 kPa (min-max) |
| Engine speed | 2 | Power cable length | 115 cm |
| Max standard speed motor rpm | 2700 rpm | Back panel | Galvanized |
| Low speed rpm | 2100 rpm | IPX protection | Scheduled start H/12 |



Compatible Accessories



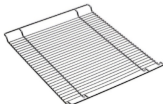
3755
Flat perforated aluminium tray



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.

Symbols glossary



Electric



Double speed fan



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Lower heating element



Upper and lower element heating with fan



Fan grill 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.

Two-speed fan

Perfect ventilation for the ideal cooking of the most delicate dishes

The fan speed adjustment function allows you to tailor the ventilation intensity to the specific needs of each dish, ensuring consistently flawless results. Thanks to the dual-speed setting, you can create the perfect conditions for delicate preparations such as meringues, profiteroles, and soufflés, enveloping them in a gentler, more even airflow that preserves their lightness and structure.

LCD Touch compact

Interfaccia intuitiva per una regolazione semplice e precisa dei parametri di cottura

The compact LCD display provides a clear and immediate view of the main cooking parameters, such as time, temperature, and, on selected models, humidity level. Additionally, a set of intuitive and well-organised icons allows for effortless management of various features. These include fan speed adjustment, cooking steps or manual cooking, recipe selection and saving, as well as many other options for even more detailed customisation of cooking modes.

3 cooking stages

Flexibility and precision in every cooking stage

The ability to set multiple cooking steps in addition to preheating provides extraordinary versatility, perfectly adapting to the varying needs of each preparation. Each phase of the process can be customised with precision, optimising the cooking to achieve flawless results, whether it's a slow cook at low temperature or a perfect final browning. Thanks to this precise control of parameters, it is possible to achieve even cooking on every surface, significantly improving the quality of the finished product.

Humidity management

Impeccable cooking thanks to precise humidity control

Thanks to the effective management of small amounts of steam, 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.