ALFA43XE1HDS



Family	Ovens
Subfamily	Multifunction oven 4 trays 435x320 mm
Power supply	Electric
Oven type	Convection multifunction oven with humidifier
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
Adjustable feet	Yes
Product dimensions WxDxH	608x600x537 mm
Maximum depth with open door	1178 mm

Distribution

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	**Digit display color**	White
Colour	Stainless steel	**Front panel**	Yes
Display type	LCD Touch compact	**Serie**	Alfa

Controls

Recipes number	99	**Pre-heating**	Yes
Timer setting range	from 1 minute to 99 hours + endless	**Haccp data**	Yes
Cooking steps	3 + pre-heating	**Self diagnostic**	Yes
Delayed start	Yes		

Options

Solutions	Restaurants/Catering

Accessories Included

Aluminized tray 3820	kit of 4 pieces

Electrical Connection

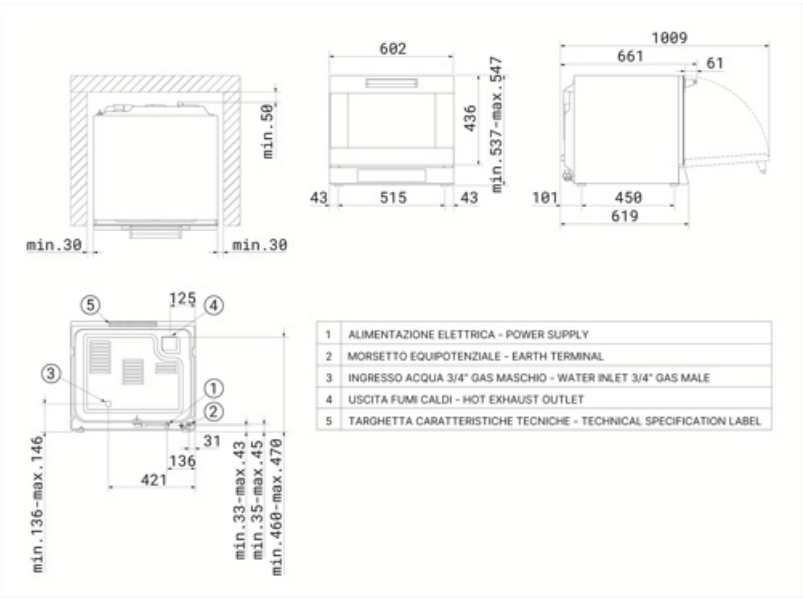
Potential equalisation	Yes	**Plug**	(F;E) Schuko

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**	Yes
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**	IPX3

Logistic Information

Packed product dimensions (WxDxH)	625x695x610 mm	**Net weight**	38,100 kg
EAN code	8017709294366	**Gross weight (kg)**	40,200 kg



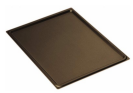
1	ALIMENTAZIONE ELETTRICA - POWER SUPPLY
2	MORSETTO EQUIPOTENZIALE - EARTH TERMINAL
3	INGRESSO ACQUA 3/4" GAS MASCHIO - WATER INLET 3/4" GAS MALE
4	USCITA FUMI CALDI - HOT EXHAUST OUTLET
5	TARGHETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL

Compatible Accessories



3755

Flat perforated aluminium tray



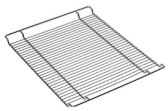
3780

Flat non-stick trays



3820

Flat aluminium tray



3900

Flat chrome-plated wire grid (4pcs)



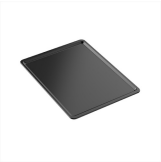
3926

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 with lower element


Fan forced heating with humidity injection


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Lower heating element


Fan grill heating


Double speed fan


Fan forced heating


Fan assisted upper grill


Static heating with upper and lower elements.


Upper and lower element heating with fan

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.