

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

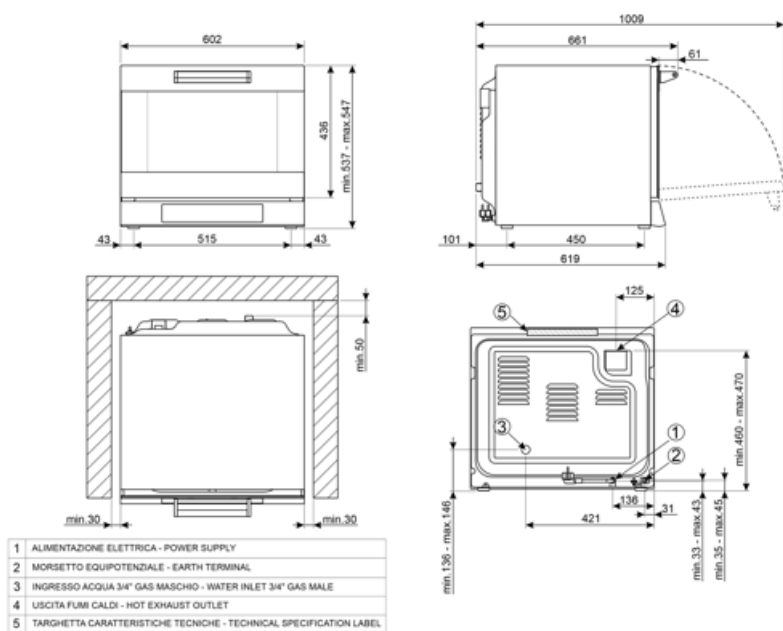
Door with stainless steel stripes	Yes	Digit display color	White
Colour	Stainless steel	Front panel	Yes
Display type	LCD Touch compact	Serie	Alfa

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

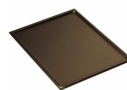
Solutions	Restaurants/Catering
------------------	----------------------



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.



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 (height
with kit RUTVL: 998 mm)

Symbols glossary

	Electric		Double speed fan
	Fan with lower element		Fan forced heating
	Fan forced heating with humidity injection		Fan assisted upper grill
	...		Static heating with upper and lower elements.
	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.