

# **ALFA43XE1HDS**



**Family** Ovens

Subfamily Multifunction oven 4 trays 435x320

Power supply Electric

Convection multifunction oven with Oven type

humidifier

Oven control Electronic

Trays capacity 4 trays 435x320 mm - GN2/3 230 V~ / 13 A / 3,0 kW / 50 Hz Power supply

WiFi connection Not available **Humidity** generation Direct in cavity

Adjustable feet Yes

608x600x537 mm Product dimensions WxDxH

Maximum depth with open door 1178 mm



## Distribution

Bar / Cafeterias / Bistros / Industries

> 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 Smeg printed

Colour Display type Stainless steel

Logo Serie

Alfa

Digit display color

LCD Touch compact White

## **Controls**

Recipes number Timer setting range 99

from 1 minute to 99 hours +

3 + pre-heating

Boiler 71°C/Tank 60°C-50" **Delayed start** 

Pre-heating Haccp data Self diagnostic Boiler 71°C/Tank 60°C-50" Scheduled start H/12

Yes

## Options

Cooking steps



**Solutions** 

Restaurants/Catering

## 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 Yes

Cavity dimensions 460x360x425mm

(lxdxh)

Internal net volume 54,5 lt Exhaust position Back

Cavity materialEver Clean enamelTimer typeElectronic timerShelves number4Temperature range30-270°C

**Humidification levels** 

3 + manual

Tray frame supportChromeEnd cooking signalYesShelves distance80 mmManual reset safetyYes

Door constructionYesthermostatDoor openingTiltingRemovable deflectorYes

Handle type Smeg Lighting 1 Halogen lamp

Openable glassRemovableLight power40 WFan type and number1USB portYesEngine speed2Water load pipeYes

Engine speed 2 Water inlet pressure 50-500 kPa (min-max)

Max standard speed2700 rpmPower cable length115 cmmotor rpmBack panelGalvanized

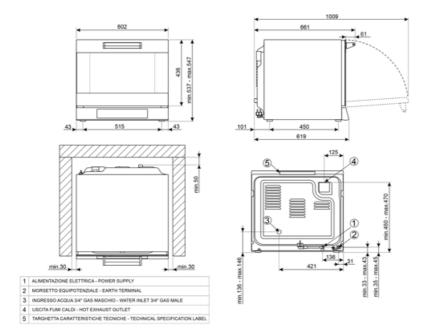
Low speed rpm2100 rpmIPX protectionScheduled start H/12

dimensions

## **Logistic Information**

Net weight38,100 kgHeight (mm) packed610 mmPacked width625 mmGross weight (kg)40,200Packaged depth695 mmPacked product610x625x695







## **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)



## TVL40

Oven stand for 8 trays - 600x600x900/950mm



# Symbols glossary

Fan grill heating

Double speed fan

Lower heating element

Double speed fan

Double speed fan

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Double speed fan

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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.