

ALFA43XE1HDS



Product Family

Subfamily

Power supply

Oven type

Oven controls

Tray capacity

Default power supply

App for recipe development and upload

Humidity generation

Adjustable feet

Product dimensions WxDxH

Maximum depth with open door

Ovens

Multifunction oven 4 trays 435x320 mm

Electric

Convection multifunction oven with humidifier

Electronic

4 trays 435x320 mm - GN2/3

230 V~ / 13 A / 3,0 kW / 50 Hz

Not available

Direct in cavity

Yes

608x600x537 mm

1178 mm



Target

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 strip

Yes

Digital display colour

White

Front panel

Yes

Series

Alfa

Colour

Stainless steel

Display type

LCD Touch compact

Controls

Number of recipes

99

Pre-heating

Yes

Adjustable timer

from 1 minute to 99 hours +
endless

HACCP data

Scheduled start H/12

Cooking steps

3 + pre-heating

Self diagnostic

Yes

Delayed start

Yes

Options

Condense hood

Restaurants/Catering

Accessories Included

Flat aluminium tray 4 x trays
3820

Electrical Connection

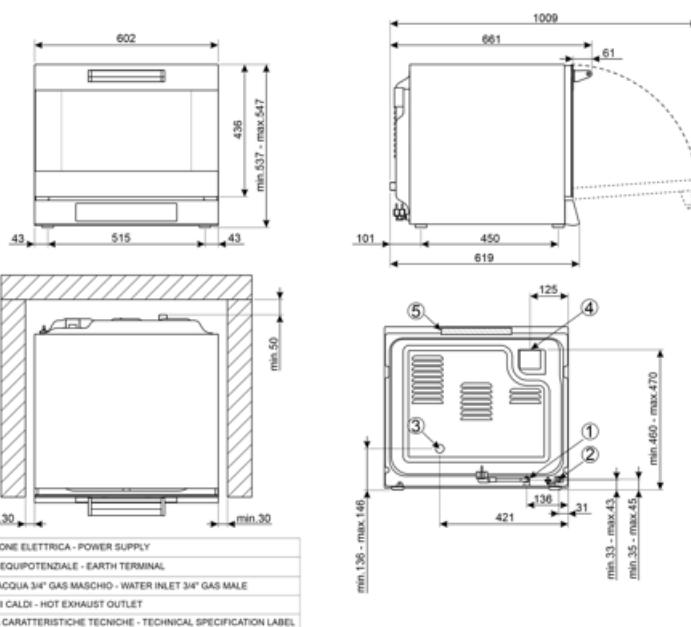
Plug (F;E) Schuko

Construction

Oven material	Stainless steel/glass/plastics	Steam assisted levels	5 + manual
Cavity dimensions (WxDxH)	460x360x425mm	Exhaust exit	Back
Internal net volume	54.5 lt	Time adjustment	Electronic timer
Cavity material	Easy clean enamel	Temperature range	30-270°C
No. of shelves	4	End of cooking alarm	Yes
Tray support frame	Chrome	Heating element interruption with open door	Yes
Distance between shelves	80 mm	Manual safety thermostat reset	Yes
Door construction	Yes	Removable deflector	Yes
Door opening	Drop down	No. of lights	1 Halogen light
Handle type	Smeg	Light power	40 W
Inner glass	Removable	USB port	Yes
Fan type and number	1	Water connection	Yes
Fan motor power	Double speed	Water inlet pressure	50-500 kPa (min-max)
Fan speed	Double speed	Power cable length	115 cm
Max motor speed (rpm)	2700 rpm	Back panel	Galvanized
Low motor speed (rpm)	2100 rpm	IPX protection	Scheduled start H/12
Humidification system on each fan	Yes		

Logistic Information

Packed product dimensions (WxDxH)	610x625x695 mm	Net weight (kg)	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.



RUTVL

Wheels kit for all oven table models
(4pcs)



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
	Fan with humidification		Fan with large grill
	Large grill		Upper and lower elements
	Lower heating element		Upper and lower element heating with fan
	Fan grill heating		

Benefit

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

Intuitive interface for simple and precise adjustment of cooking parameters

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.