

ALFA43XE1HDS



Product Family Ovens

Subfamily Multifunction oven 4 trays 435x320

Power supply Electric

Convection multifunction oven with Oven type

humidifier

Not available

Oven controls Electronic

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

App for recipe development and

upload

Humidity generation Direct in cavity

Adjustable feet

608x600x537 mm Product dimensions WxDxH

Maximum depth with open door 1178 mm



Target

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 strip

Colour

Display type

Yes

Stainless steel

LCD Touch compact

Digital display colour

Front panel

Series

White

Yes Alfa

Controls

Number of recipes Adjustable timer

99

from 1 minute to 99 hours +

endless

3 + pre-heating

Delayed start Yes Pre-heating Yes

HACCP data Scheduled start H/12

Self diagnostic Yes

Options

Cooking steps



Condense hood

Restaurants/Catering

Accessories Included

Flat aluminium tray

4 x trays

3820

Electrical Connection

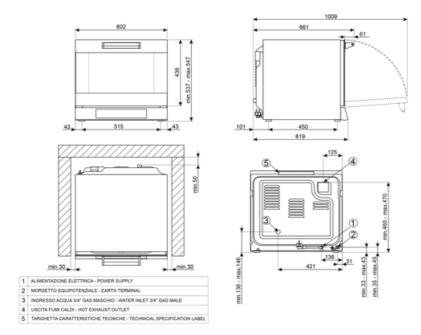
Plug (F;E) Schuko

Construction

on each fan

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







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 (hieight with kit RUTVL: 998 mm)



Symbols glossary

Electric

Fan with lower element

Fan with large grill

Large grill

Upper and lower elements

Double speed fan

Lower heating element

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.