

# ALFA43XE1HDS



<b>Family</b>	Professional ovens
<b>Subfamily</b>	Multifunction oven 4 trays 435x320 mm
<b>Power supply</b>	Electric
<b>Oven type</b>	Multifunction convection oven with humidity
<b>Oven control</b>	Electronic
<b>Trays capacity</b>	4 trays 435x320 mm or GN2/3
<b>Power supply</b>	230 V~ / 13 A / 3,0 kW / 50 Hz
<b>Program storage with application</b>	Not available
<b>Humidity generation</b>	Direct in cavity
<b>Maximum depth with open door</b>	1178 mm
<b>Adjustable feet</b>	Yes
<b>Net weight</b>	38,100 kg
<b>Product dimensions WxDxH</b>	608x600x537 mm
<b>EAN code</b>	8017709294366



## Target

<b>Solutions</b>	Coffee shops/Wine bars; Hotels; Restaurants/Pubs; Bakery/Pastry making; Frozen bakery industry; Food retail; QSR
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## Aesthetics

<b>Colour</b>	Stainless steel	<b>Digit display color</b>	White
<b>Door with stainless steel stripes</b>	Yes	<b>Front panel</b>	Yes
<b>Display type</b>	LCD Touch compact	<b>Logo</b>	Smeg printed

## Controls

<b>Storable programs number</b>	99	<b>HACCP data</b>	Yes
<b>Timer setting range</b>	from 1 minute to 99 hours + endless	<b>Self diagnostic</b>	Yes
<b>Cooking steps</b>	3 + pre-heating		

## Options

<b>Combinable hood</b>	K43X
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## Accessories Included

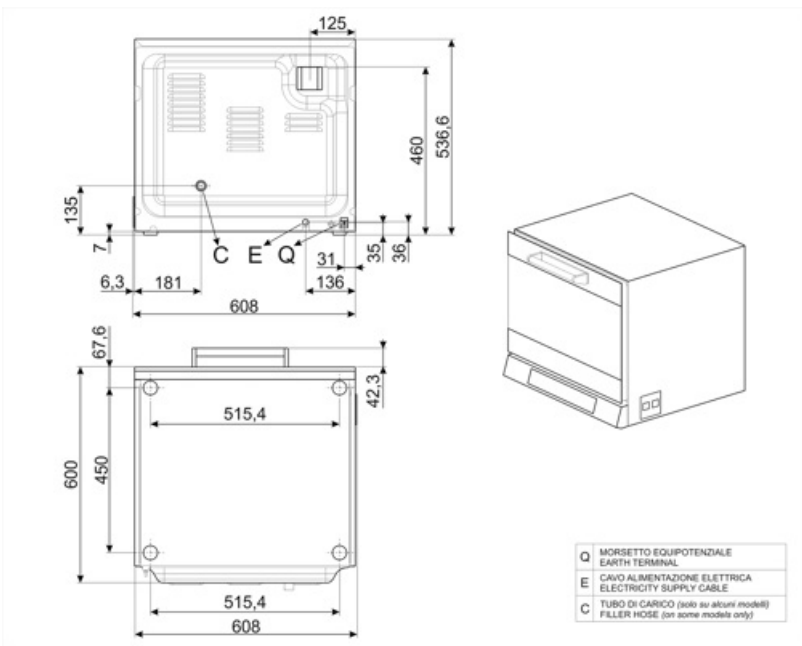
Aluminized tray 3820	kit of 4 pieces	Water connection pipe	Yes
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## Electrical Connection

Plug	(F;E) Schuko
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## Construction

Oven materials	Stainless steel / glass / plastics	Humidification levels	5 + manual
Cavity dimensions (wxdxh)	460x360x425 mm	Exhaust position	Back
Internal net volume	54,5 lt	Timer type	Electrical
Cavity material	Ever Clean enamel	Temperature range	30-270°C
Shelves number	4	End cooking signal	Yes
Tray frame support	Chromed wire	Safety switch with open door	Yes
Shelves distance	80 mm	Manual reset safety thermostat	Yes
Door construction	Triple glass	Removable deflector	Yes
Door opening	Tilting	Lighting	1 Halogen lamp
Handle type	Fixed	Light power	40 W
Glass	Openable with clip	USB port	Yes
Fan type and number	Fan with fixed rotation	Water load pipe	Yes
Fan motor power	80W	Water inlet pressure	50-500 kPa (min-max)
Engine rpm	Dual speed	Power cable length	115 cm
Motor rpm in standard speed	2700 rpm	Back panel	Galvanized
Motor rpm in low speed	2100 rpm	IPX protection	IPX3
Water injection on each fan	Yes		



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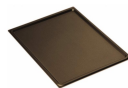
## Compatible Accessories

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**3755**

Flat perforated aluminium tray (4pcs)



**3780**

Flat non-stick trays (4pcs)



**3820**

Flat aluminised steel tray (4pcs)



**3900**

Flat chrome-plated wire grid (4pcs)



**3926**

Air flow reducer kit for ALFA43 ovens



**4730**

External tank kit 5 lt.

# Symbols glossary



Electric



Double speed fan



Fan with lower element



Fan forced heating



Fan forced heating with humidity injection



Fan assisted upper grill



Lower heating element



Upper and lower element heating with fan



Fan grill heating



Large grill heating element



Static heating with upper and lower elements

## Benefit (TT)

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### 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.