

ALFA43XE1HDS



Familia	Hornos
Subfamilia	Horno multifunción 4 bandejas 435x320 mm
Power supply	Eléctrico
Tipo de horno	Horno multifunción de convección con humidificador
Control del horno	Electronico
Capacidad de bandejas	4 bandejas 435x320 mm or GN2/3
Fuente de alimentación	230 V~ / 13 A / 3,0 kW / 50 Hz
Almacenamiento de programas con aplicación	No disponible
Humidity generation	Direct in cavity
Pies ajustables	Sí
Product dimensions (WxDxH)	608x600x537 mm
Profundidad máxima con puerta abierta	1178 mm



Distribución

Industries	Bar / Cafeterías / Bistrós / Vinotecas / Pubs; Hoteles; Restaurantes; Panaderías / Pastelerías; Butcher shops / Delicatessens; Catering; Centros asistenciales; Commercial food services; Grocery shops / Food retail
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Estética

Puerta con bandas de acero inoxidable	Sí	Color del display digital	Blanco
Color	Acero inoxidable	Panel frontal en relieve	Sí
Tipo de display	LCD táctil compacto	Serie	Alfa

Mandos

Programas intercambiables	99	Programas	Sí
Minutos programables	de 1 minuto a 99 horas + sin fin	Opción de tiempo	Sí
Cocción con varios pasos	3 + precalentamiento	Cocción con varios pasos	Sí
Programas	Sí		

Opciones

Usuarios potenciales Restaurantes - Pubs

Equipo accesorios incluidos

Bandeja de aluminio Kit de 4 piezas

Conexión eléctrica

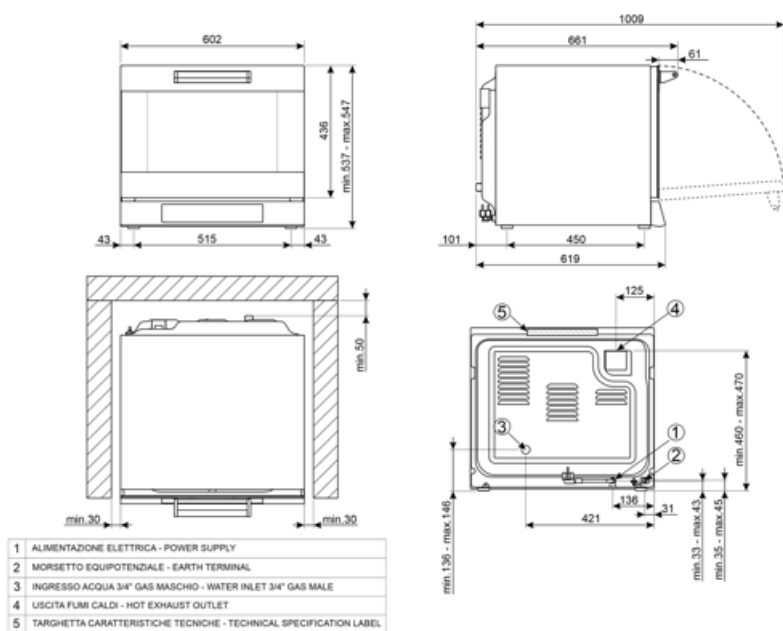
Enchufe Schuko (F;E)

Construcción

Material del horno	Acero inoxidable/vidrio/plástico	Niveles de humidificación	3 + manual
Dimensiones de la cámara (LxWxH)	460x360x425mm	Posición chimenea	Trasera
Dimensiones de la cámara (LxWxH)	54,5 l	Tipo temporizador	Temporizador electrónico
Material de la cavidad	Acero Inoxidable	Rango de temperatura	30-270°C
Número de estantes	4	Alarma fin de cocción	Sí
Soporte de bandeja	Cromado	Interrupción del calefactor al abrir la puerta	Sí
Distancia entre los estantes	80 mm	Rearme manual del termostato de seguridad	Sí
Puerta fría con doble cristal completamente abatible	Sí	Deflector extraíble	Sí
Puerta abierta	Inclinación	Número de luz	1 lámpara halógena
Tipo de mango	Fija	Potencia de luz	40 W
Cristal interior	Desmontable	Puerto USB	Sí
Número y tipo de ventiladores	1	Tubo de carga de agua	Sí
Potencia motor del ventilador	80 W	Water inlet pressure	50-500 kPa (min-max)
RPM del motor	2	Longitud del cable de alimentación	115 cm
Material de la cavidad	2700 rpm	Panel trasero	Galvanizado
Rpm de baja velocidad	2100 rpm	Opción de tiempo	IPX3
Sistema de humidificación en cada ventilador	Sí		

Datos logísticos

Packed product dimensions (WxDxH)	610x625x695 mm	Peso neto	38,100 kg
EAN code	8017709294366	Peso bruto (kg)	40,200 kg

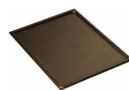


Accesorios Compatible



3755

Bandeja de aluminio perforada plana
(4uds)



3780

Bandejas planas antiadherentes
(4uds)



3820

Bandeja plana de aluminio (4uds)



3900

Kit of 4 chrome wire grids 435×320
mm



3926

Kit reductor de caudal de aire para
hornos ALFA43



4730

Kit depósito externo 5 lt.



RUTVL

Set of 4 wheels, fits all professional oven
tables



SVRPP43












Connection kit for stacking two 4l tray
435×320 mm ovens



TVL40

8-level tray holder rack for ALFA43
ovens, dim. (WxDxH) 600×600×900 mm
(height with kit RUTVL: 998 mm)

Symbols glossary

	Electric		Double speed fan
	Fan with lower element		Calentamiento forzado por ventilador
	Fan forced heating with humidity injection		Fan assisted upper grill
	Large grill heating element		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

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 humidity, 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.