

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 | Directo en cavidad |
| 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 |
|-------------------|--|

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 | Pre-heating | Sí |
| Minutos programables | de 1 minuto a 99 horas + sin fin | HACCP data | Sí |
| Cocción con varios pasos | 3 + precalentamiento | Self diagnostic | Sí |
| Delayed start | Sí | | |

Opciones

Usuarios potenciales Restaurantes - Pubs

Equipo accesorios incluidos

Bandeja de aluminio Kit de 4 piezas

Conexión eléctrica

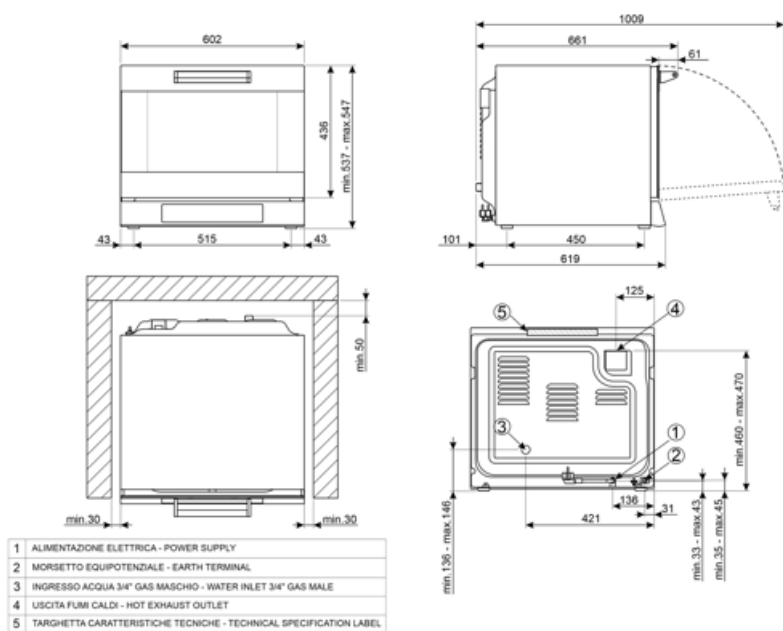
Enchufe Schuko (F;E)

Construcción

| | | | |
|--|----------------------------------|--|--------------------------|
| Material del horno | Acero inoxidable/vidrio/plástico | Niveles de humidificación | 3 + manual |
| Dimensiones de la cámara (LxWxH) | 460x360x425mm | Posición chimenea | Trasera |
| Internal net volume | 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 (mín-máx) |
| RPM del motor | 2 | Longitud del cable de alimentación | 115 cm |
| Motor rpm in standard speed | 2700 rpm | Panel trasero | Galvanizado |
| Rpm de baja velocidad | 2100 rpm | IPX protection | IPX3 |
| Sistema de humidificación en cada ventilador | Sí | | |

Datos logísticos

| | | | |
|-----------------------------------|----------------|------------|-----------|
| Packed product dimensions (WxDxH) | 625x695x610 mm | Peso neto | 38,100 kg |
| EAN code | 8017709294366 | Peso bruto | 40,200 kg |

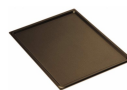


Accesorios Compatible



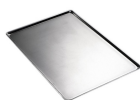
3755

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 |
|  | Upper and lower element heating with fan |  | Lower heating element |
|  | Large grill heating element |  | Static heating with upper and lower elements. |
|  | 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.