ALFA43XE1HDSUK



Product Family	Ovens
Subfamily	Multifunction oven 4 trays 435x320 mm
Power supply	Electric
Oven type	Convection multifunction oven with humidifier
Default power supply	230 V~ / 13 A / 2,9 kW / 50 Hz
App for recipe development and upload	Not available
Adjustable feet	Yes
Product dimensions WxDxH	608x600x537 mm
Maximum depth with open door	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	**Subfamily**	Convection ovens

Aesthetics

Door with stainless steel strip	Yes	**Digital display colour**	White
Colour	Stainless steel	**Front panel**	Yes
Display type	LCD Touch compact	**Series**	Alfa

Controls

Number of recipes	99	**Pre-heating**	Yes
Adjustable timer	from 1 minute to 99 hours + endless	**HACCP data**	Yes
Cooking steps	3 + pre-heating	**Self diagnostic**	Yes
Delayed start	Yes		

Options

Condense hood	Restaurants/Catering

Accessories Included

Flat aluminium tray 3820	4 x trays

Electrical Connection

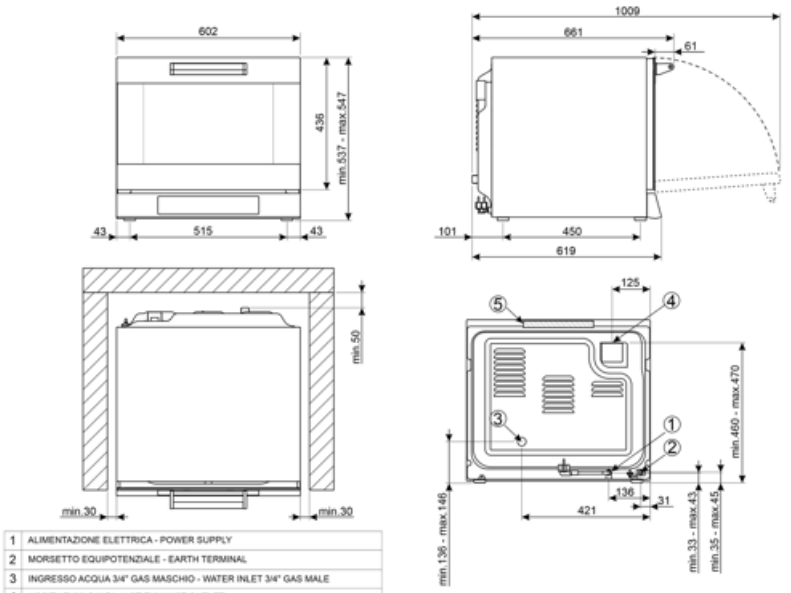
Plug	(G) UK e Singapore

Construction

Oven material	Stainless steel/glass/plastics
Cavity dimensions (WxDxH)	460x360x425mm
Internal net volume	54.5 lt
Cavity material	Easy clean enamel
No. of shelves	4
Tray support frame	Chrome
Distance between shelves	80 mm
Door construction	Yes
Door opening	Drop down
Handle type	Smeg
Inner glass	Removable
Fan motor power	Double speed
Fan speed	Double speed
Max motor speed (rpm)	2700 rpm
Low motor speed (rpm)	2100 rpm
Humidification system on each fan	Yes
Steam assisted levels	5 + manual
Exhaust exit	Back
Time adjustment	Electronic timer
Temperature range	30-270°C
End of cooking alarm	Yes
Heating element interruption with open door	Yes
Manual safety thermostat reset	Yes
Removable deflector	Yes
No. of lights	1 Halogen light
Light power	40 W
USB port	Yes
Water connection	Yes
Water inlet pressure	50-500 kPa (min-max)
Power cable length	115 cm
Back panel	Galvanized
IPX protection	IPX3

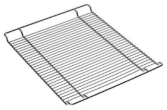
Logistic Information

Packed product dimensions (WxDxH)	625x695x610 mm
EAN code	8017709327972
Net weight (kg)	36.900 kg
Gross weight (kg)	39.000 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



3900

Flat chrome-plated wire grid (4pcs)



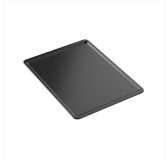
RUTVL

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)



K4TNS43



SVRPP43

Connection kit for stacking ovens ALFA3

Symbols glossary


Electric


Fan with lower element


Fan with humidification


Large grill


Lower heating element


Fan grill heating


Double speed fan


Fan forced


Fan with large grill


Static heating with upper and lower elements.


Upper and lower element heating with fan

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.