ALFA43XE2HDS

Produktfamilie	Öfen
Unterkategorie	Konvektionsofen 4 Bleche 435x320
Stromzufuhr	Electric
Oven type	Heißluft mit Beschwadung
Temperaturregelung	Elektronisch
Anzahl Einschübe	4 Einschübe 435x320 mm
Stromversorgung / Leistungsaufnahme	230 V~ / 13 A / 3,0 kW / 50 Hz
Programm-Speicher	Nicht vorhanden
Humidity generation	Direct in cavity
Regulierbare Stellfüße	Ja
Abmessungen (BxTxH)	602x600x537 mm
Tiefe bei geöffneter Tür	1178 mm

Einsatzbereich

Industries	Bar / Cafeterias / Bistros / Wine bars / Pubs; Hotels/Pensionen; Restaurants; Bakeries / Pastry shops; Butcher shops / Delicatessens; Catering; Care facilities ; Commercial food services; Grocery shops / Food retail

Ästhetik

Edelstahl-Rahmentür	Ja	**Geprägte Gerätefront**	Ja
Farbe	Edelstahl	**Markenlogo**	SMEG-Siebdruck
Display	LCD Touch compact	**Serie**	Alfa
Farbe LEDs	Weiß und Rot		

Bedienelemente

Anzahl Programme	99	**Zeitvorwahl**	Tank 50°C/Boiler 71°C - 50"
Einstellung Timer	1-99 min. + endlos	**Vorheizung**	Tank 50°C/Boiler 71°C - 50"
Kochschritte	2 + Vorheizung		

Optionen

Einsatzbereich	Restaurants/Catering

Serienzubehör

Flaches Aluminium-Blech 3820	Set (4 St.)

Elektrischer Anschluss

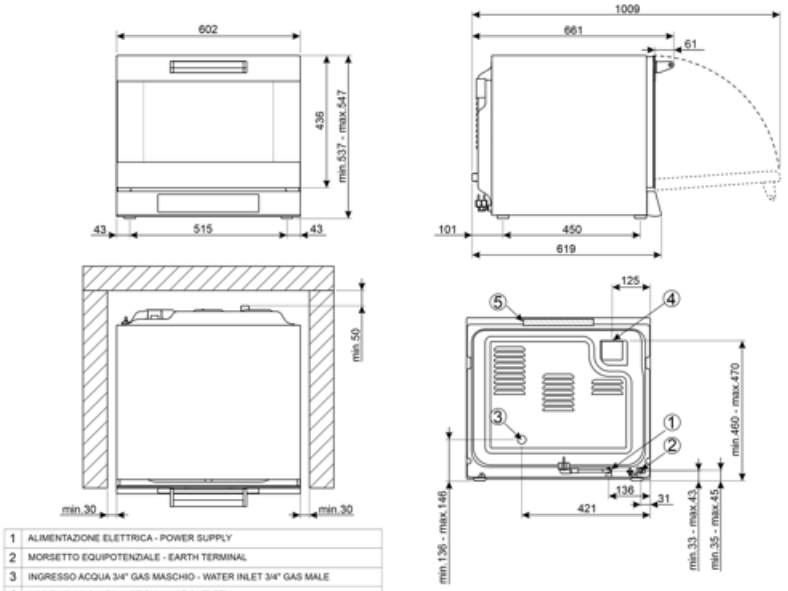
Netzstecker	(F;E) Schuko

Konstruktion

Material Oberfläche	Edelstahl/Glas/Kunststoffe
Abmessungen Garkammer (LxBxH)	460x360x425 mm
Nutzbarer Innenraum	54,5 l
Material der Garkammer	Ever Clean Emaillierung
Anzahl der Roste	4
Rostgestell	Chrom
Abstand zwischen den Blechen	80 mm
Türkonstruktion	Ja
Türöffnung	Klapptür
Ausführung des Türgriffs	Smeg
Innenglas aufklappbar	Mit Clip
Leistung des Lüfters	80 W
Drehzahl U/min.	Doppelte Drehzahl
Lüftermotor bei Standard-Drehzahl	2700 U/min.
Lüftermotor U/min. min.	2100 U/min.
Beschwadung auf jedem Lüfterrad	Ja
Beschwandungsstufen	5 + manuell
Positionierung Abluft	Rückseite
Timer-Typ	Elektrisch
Temperatureinstellung	30-270°C
Signal für Garende	Ja
Sicherheitsschalter offene Tür	Ja
Sicherheitsthermostat mit manueller Rückstellung	Ja
Abnehmbare Luftleitbleche	Ja
Garkammerbeleuchtung	1 Halogenbeleuchtung
Leistung der Beleuchtung	40 W
Wasseraufnahme	Ja
Wassereinlassdruck	50-500 kPa (min-max)
Länge des Netzkabels	115 cm
Rückpanel	Vollverzinkt
IPX-Schutzklasse	IPX3

Logistik-Informationen

Nettogewicht	36,700 kg
Packed width	625 mm
Packaged depth	695 mm
Height (mm) packed	610 mm
Bruttogewicht	38,800
Dimensionen mit Verpackung	610x625x695

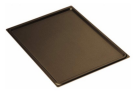


1	ALIMENTAZIONE ELETTRICA - POWER SUPPLY
2	MORSETTO EQUIPOTENZIALE - EARTH TERMINAL
3	INGRESSO ACQUA 3/4" GAS MASCHIO - WATER INLET 3/4" GAS MALE
4	USCITA FUMI CALDI - HOT EXHAUST OUTLET
5	TARGHETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL

Kompatibel Zubehör

3755

Aluminium Backblech gelocht (4 Stk.)

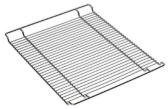


3780

Antihaft Backblech (4 St.)

3820

Flaches Aluminium-Blech (4 St.)



3900

Rost, verchromt (4Stk.)

3926

4730

Externer Tank Kit

RUTVL

Set of 4 wheels, fits all professional oven tables

TVL40

Untergestell Ofen, 8 Einschüben

Symbols glossary

Elektro-Anschluss

Doppelte Lüfter Geschwindigkeit

Heißluft

Heißluft mit Beschwadung

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.

2 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.