

ALFA43XE2HDS



Product Family	Ovens
Subfamily	Convection oven 4 trays 435x320 mm
Power supply	Electric
Oven type	Fan with humidification
Oven controls	Electronic
Tray capacity	4 trays 435x320 mm
Default power supply	230 V~ / 13 A / 3,0 kW / 50 Hz
App for recipe development and upload	Not available
Humidity generation	Direct in cavity
Maximum depth with open door	1178 mm
Adjustable feet	Yes
Net weight (kg)	36,700 kg
Product dimensions WxDxH	602x600x537 mm
EAN code	8017709309787



Target

Potential users	Bars/Cafes; Hotels; Restaurants/Catering; Bakery/Pastry making; Industrial pastry & bakery test kitchen; Butcher's shops; QSR
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Aesthetics

Colour	Stainless steel	Digital display colour	White and red
Door with stainless steel strip	Yes	Front panel	Yes
Display type	LCD Touch compact	Logo	Smeg printed

Controls

Number of recipes	99	Delayed start	Yes
Adjustable timer	from 1 minute to 99 hours + endless	Pre-heating	Yes
Cooking steps	2 + pre-heating	HACCP data	Scheduled departure and end cooking with automatic shutdown

Options

Condense hood	Restaurants/Catering
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Accessories Included

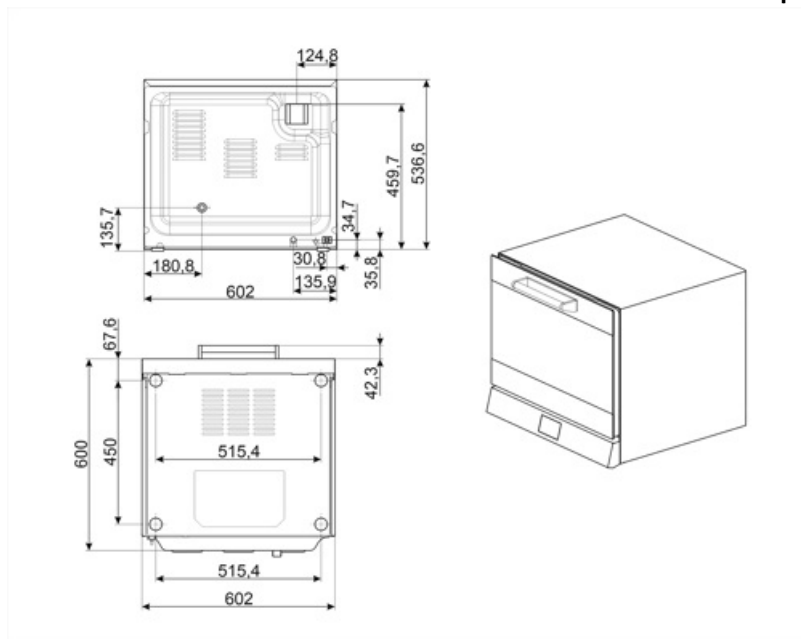
Flat aluminium tray 4 x trays
3820

Electrical Connection

Plug (F;E) Schuko

Construction

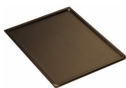
Oven material	Stainless steel/glass/plastics	Humidification system on each fan	Yes
Cavity dimensions (WxDxH)	460x360x425mm	Steam assisted levels	5 + manual
Internal net volume	54.5 lt	Exhaust exit	Back
Cavity material	Easy clean enamel	Time adjustment	Electronic timer
No. of shelves	4	Temperature range	30-270°C
Tray support frame	Chrome	End of cooking alarm	Yes
Distance between shelves	80 mm	Heating element interruption with open door	Yes
Door construction	Yes	Manual safety thermostat reset	Yes
Door opening	Drop down	Removable deflector	Yes
Handle type	Smeg	No. of lights	1 Halogen light
Inner glass	Removable	Light power	40 W
Fan type and number	1	Water connection	Yes
Fan motor power	Double speed	Water inlet pressure	50-500 kPa (min-max)
Fan speed	Double speed	Power cable length	115 cm
Max motor speed (rpm)	2700 rpm	Back panel	Galvanized
Low motor speed (rpm)	2100 rpm	IPX protection	Scheduled start H/12



Compatible Accessories



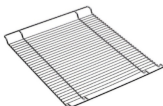
3755
Flat perforated aluminium tray



3780
Flat non-stick trays



3820
Flat aluminium tray



3900
Flat chrome-plated wire grid (4pcs)



3926
Air flow reducer kit



4730
External tank kit 5 lt.

Symbols glossary



Electric



Double speed fan



Fan forced



Fan with humidification

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

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.

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 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.