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
Adjustable feet	Yes
Product dimensions WxDxH	602x600x537 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

Aesthetics

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

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		

Options

Condense hood	Restaurants/Catering

Accessories Included

Flat aluminium tray 3820	4 x trays

Electrical Connection

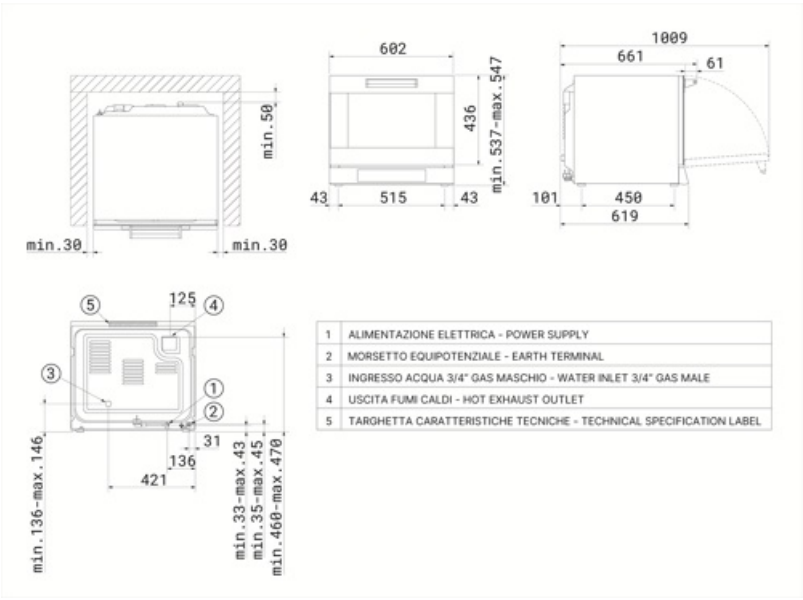
Plug	(F;E) Schuko

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 type and number	1
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
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	8017709309787
Net weight (kg)	36,700 kg
Gross weight (kg)	38,800 kg



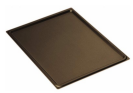
1	ALIMENTAZIONE ELETTRICA - POWER SUPPLY
2	MORSETTO EQUIPOTENZIALE - EARTH TERMINAL
3	INGRESSO ACQUA 3/4" GAS MASCHIO - WATER INLET 3/4" GAS MALE
4	USCITA FUMI CALDI - HOT EXHAUST OUTLET
5	TARGHETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL

Compatible Accessories



3755

Flat perforated aluminium tray



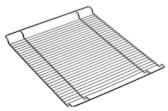
3780

Flat non-stick trays



3820

Flat aluminium tray



3900

Flat chrome-plated wire grid (4pcs)



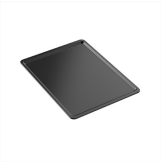
3926

Air flow reducer kit



4730

External tank kit 5 lt.



K4TNS43



RUTVL

Wheels kit for all oven table models (4pcs)



SVRPP43

Connection kit for stacking ovens ALFA3



TVL40

8-level tray holder rack for ALFA43 ovens, dim. 600x600x900 mm (hieight with kit RUTVL: 998 mm)

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

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 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.