

ALFA43XE2HDS



Family	Professional ovens
Subfamily	Convection oven 4 trays 435x320 mm
Power supply	Electric
Oven type	Convection oven with humidification
Oven control	Electronic
Trays capacity	4 trays 435x320 mm
Power supply	230 V~ / 13 A / 3,0 kW / 50 Hz
Program storage with application	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
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Aesthetics

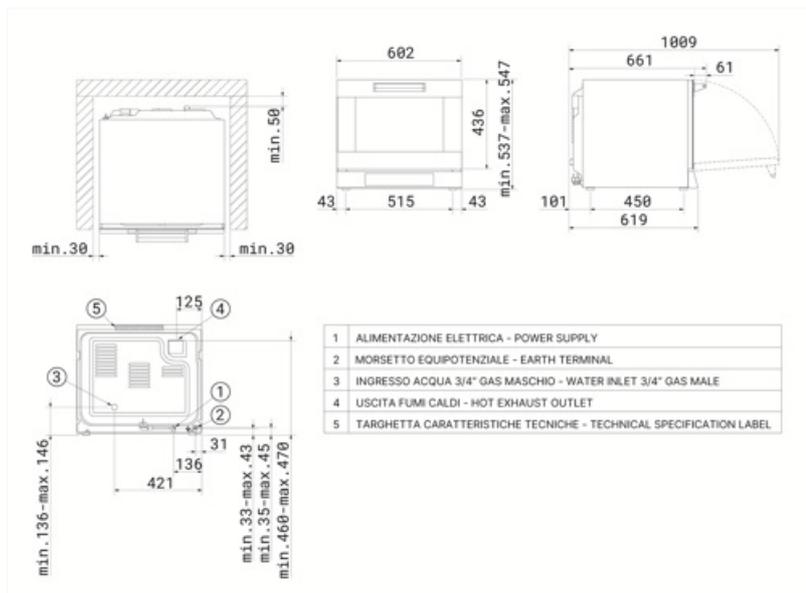
Door with stainless steel stripes	Yes	Digit display color	White and red
Colour	Stainless steel	Front panel	Yes
Display type	LCD Touch compact	Series	Alfa

Controls

Storable programs number	99	Delayed start	Yes
Timer setting range	from 1 minute to 99 hours + endless	Pre-heating	Yes
Cooking steps	2 + pre-heating		

Options

Combinable hood	K43X
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Compatible Accessories



3755

Kit of 4 perforated aluminum-coated sheet metal trays 435×320 mm



3780

Kit of 4 non-stick trays 435×320 mm



3820

Kit of 4 aluminum-coated sheet metal trays 435×320 mm



3900

Kit of 4 chrome wire grids 435×320 mm



3926

Air flow reducer kit for ALFA43/425 ovens



4730

5-litre external tank kit for ALFA43 ovens



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 forced heating



Fan forced heating with humidity injection

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.