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
Default 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

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

Accessories included

Aluminized tray 3820	kit of 4 pieces

Electrical Connection

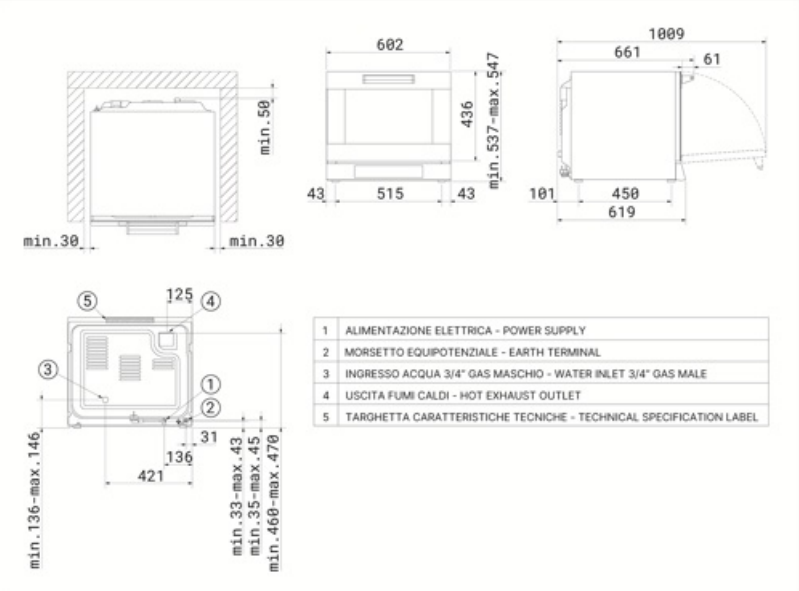
Plug	(F;E) Schuko

Construction

Oven materials	Stainless steel / glass / plastics
Cavity dimensions (WxDxH)	460x360x425 mm
Internal net volume	54,5 lt
Cavity material	Ever Clean enamel
Shelves number	4
Tray frame support	Chromed wire
Shelves distance	80 mm
Door construction	Triple glass
Door opening	Tilting
Handle type	Fixed
Glass	Openable with clip
Fan type and number	Fan with fixed rotation
Fan motor power	80 W
Engine rpm	Dual speed
Motor rpm in standard speed	2700 rpm
Motor rpm in low speed	2100 rpm
Water injection on each fan	Yes
Humidification levels	5 + manual
Exhaust position	Back
Timer type	Electrical
Temperature range	30-270°C
End cooking signal	Yes
Safety switch with open door	Yes
Manual reset safety thermostat	Yes
Removable deflector	Yes
Lighting	1 Halogen lamp
Light power	40 W
Water load pipe	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	36,700 kg
Gross weight	38,800 kg



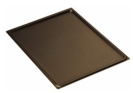
1	ALIMENTAZIONE ELETTRICA - POWER SUPPLY
2	MORSETTO EQUIPOTENZIALE - EARTH TERMINAL
3	INGRESSO ACQUA 3/4" GAS MASCHIO - WATER INLET 3/4" GAS MALE
4	USCITA FUMI CALDI - HOT EXHAUST OUTLET
5	TARGHETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL

Compatible Accessories



3755

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



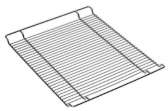
3780

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



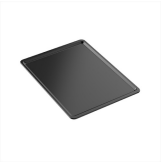
3926

Air flow reducer kit for ALFA43/425 ovens



4730

5-litre external tank kit for ALFA43 ovens



K4TNS43



RUTVL

Set of 4 wheels, fits all professional oven tables



SVRPP43

Connection kit for stacking two 4 tray 435×320 mm ovens



TVL40

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

Symbols glossary

 Electric

 Fan forced heating

 Fan forced heating with humidity injection

 Double speed fan

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.