

## **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 Not available

application

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

Front panel

Yes Smeg printed

Colour

Stainless steel

Logo Series

Alfa

Display type
Digit display color

LCD Touch compact

White and red

**Controls** 

Storable programs

99

Delayed start Pre-heating Yes Yes

number

Timer setting range

from 1 minute to 99 hours +

endless

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

2100 rpm

Cavity dimensions 460x360x425 mm

(WxDxH)

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 2700 rpm

Motor rpm in standard speed

Motor rpm in low speed

fan

Humidification levels 5 + manual
Exhaust position Back
Timer type Electrical
Temperature range 30-270°C
End cooking signal Yes

Water injection on each Yes

Safety switch with open Yes

door

Manual reset safety

thermostat

Removable deflector

**Lighting** 1 Halogen lamp

Yes

Yes

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**

Net weight 36,700 kg
Packed width 625 mm
Packaged depth 695 mm

695 mm Packed product dimensions

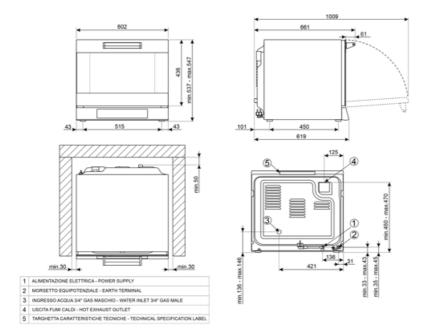
Height (mm) packed 610 mm

Gross weight (kg) 38,800 kg

Backed product 610x635x

ked product 610x625x695 mm







## **Compatible Accessories**



#### 3755

Kit of 4 perforated aluminum-coated sheet metal trays  $435 \times 320 \text{ mm}$ 



#### 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 ovens



#### 4730

5-litre external tank kit for ALFA43 ovens



#### **RUTVL**

Set of 4 wheels, fits all professional oven tables



#### TVL40

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



# Symbols glossary

Œ

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.