

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
Maximum depth with open door	1178 mm
Adjustable feet	Yes
Net weight	36.700 kg
Product dimensions WxDxH	602x600x537 mm
EAN code	8017709309787



Target

Solutions	Coffee shops/Wine bars; Hotels; Restaurants/Pubs; Bakery/Pastry making; Frozen bakery industry; Food retail; QSR
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Aesthetics

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

Controls

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

Options

Combinable hood	K43X
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Accessories Included

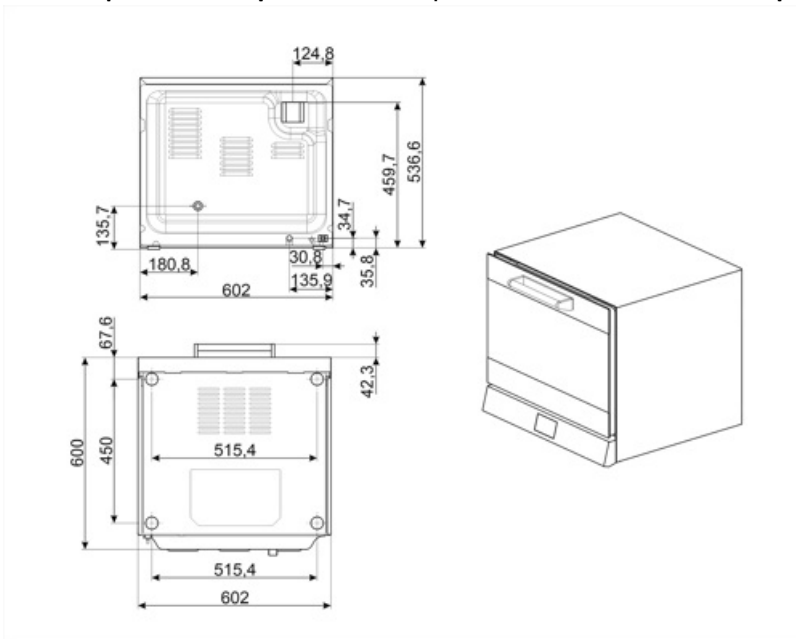
Aluminized tray 3820 kit of 4 pieces Water connection pipe Yes

Electrical Connection

Plug (F;E) Schuko

Construction

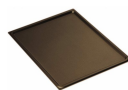
Oven materials	Stainless steel / glass / plastics	Water injection on each fan	Yes
Cavity dimensions (WxDxH)	460x360x425 mm	Humidification levels	5 + manual
Internal net volume	54,5 lt	Exhaust position	Back
Cavity material	Ever Clean enamel	Timer type	Electrical
Shelves number	4	Temperature range	30-270°C
Tray frame support	Chromed wire	End cooking signal	Yes
Shelves distance	80 mm	Safety switch with open door	Yes
Door construction	Triple glass	Manual reset safety thermostat	Yes
Door opening	Tilting	Removable deflector	Yes
Handle type	Fixed	Lighting	1 Halogen lamp
Glass	With clip	Light power	40 W
Fan type and number	Fan with fixed rotation	Water load pipe	Yes
Fan motor power	Dual speed	Water inlet pressure	50-500 kPa (min-max)
Engine rpm	Dual speed	Power cable length	115 cm
Motor rpm in standard speed	2700 rpm	Back panel	Galvanized
Motor rpm in low speed	2100 rpm	IPX protection	IPX3



Compatible Accessories



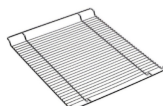
3755
Flat perforated aluminium tray (4pcs)



3780
Flat non-stick trays (4pcs)



3820
Flat aluminised steel tray (4pcs)



3900
Flat chrome-plated wire grid (4pcs)



3926
Air flow reducer kit for ALFA43 ovens



4730
External tank kit 5 lt.

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

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 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.