

ALFA43XE2HDS



Familia	Hornos
Subfamilia	4 bandejas 435x320 mm
Power supply	Electric
Oven type	Ventilador con humidificación
Control del horno	Electronico
Capacidad de bandejas	4 bandejas 435x320 mm
Fuente de alimentación	230 V~ / 13 A / 3,0 kW / 50 Hz
Almacenamiento de programas con aplicación	No disponible
Humidity generation	Direct in cavity
Pies ajustables	Sí
Product dimensions WxDxH	602x600x537 mm
Profundidad máxima con puerta abierta	1178 mm



Distribución

Industries	Bar / Cafeterias / Bistros / Wine bars / Pubs; Hoteles; Restaurants; Bakeries / Pastry shops; Butcher shops / Delicatessens; Catering; Care facilities ; Commercial food services; Grocery shops / Food retail
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Estética

Serie	Alfa	Color del display digital	Blanco y rojo
Color	Acero inoxidable	Panel frontal en relieve	Sí
Puerta con bandas de acero inoxidable	Sí	Logo	Estampado Smeg
Tipo de display	LCD Touch compact		

Mandos

Programas intercambiables	99	Programas	Sí
Minutos programables	de 1 minuto a 99 horas + sin fin	Programas	Sí
Cocción con varios pasos	2 + precalentamiento		

Opciones

Usuarios potenciales Restaurantes - Pubs

Equipo accesorios incluidos

Bandeja de aluminio kit de 4 piezas

Conexión eléctrica

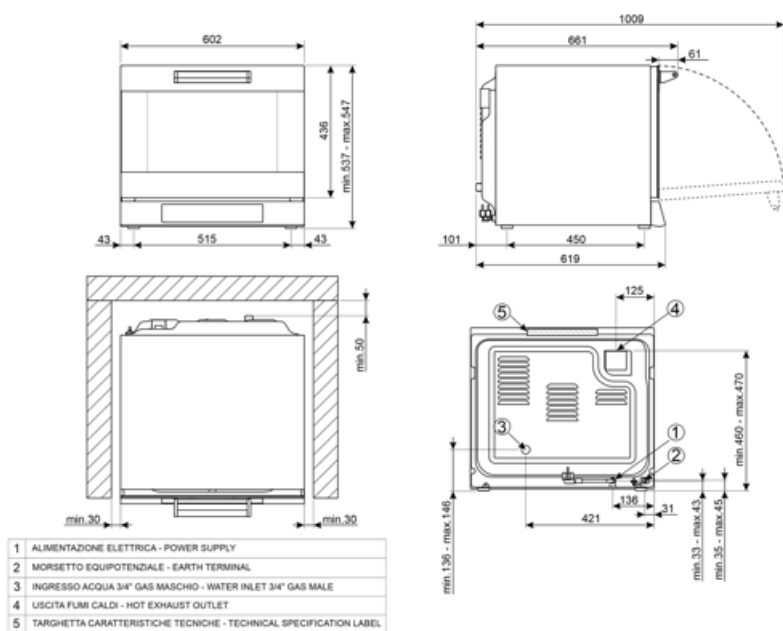
Enchufe Schuko (F;E)

Construcción

Material del horno	Acero inoxidable/vidrio/plástico	Sistema de humidificación en cada ventilador	Sí
Dimensiones de la cámara (LxWxH)	460x360x425mm	Niveles de humidificación	3 + manual
Dimensiones de la cámara (LxWxH)	54,5 lt	Posición chimenea	Trasera
Material de la cavidad	Acero Inoxidable	Tipo temporizador	Temporizador electrónico
Número de estantes	4	Rango de temperatura	30-270°C
Soporte de bandeja	Cromado	Alarma fin de cocción	Sí
Distancia entre los estantes	80 mm	Interrupción del calefactor al abrir la puerta	Sí
Puerta fría con doble cristal completamente abatible	Sí	Rearme manual del termostato de seguridad	Sí
Puerta abierta	Inclinación	Deflector extraíble	Sí
Tipo de mango	Smeg	Número de luz	1 Halogen lamp
Cristal interior	Desmontable	Potencia de luz	40 W
Número y tipo de ventiladores	1	Tubo de carga de agua	Sí
Potencia motor del ventilador	80 W	Water inlet pressure	50-500 kPa (min-max)
RPM del motor	2	Longitud del cable de alimentación	115 cm
Material de la cavidad	2700 rpm	Panel trasero	Galvanizado
Rpm de baja velocidad	2100 rpm	Opción de tiempo	IPX3

Datos logísticos

Peso neto	36.700 kg	Height (mm) packed	610 mm
Packed width	625 mm	Peso bruto (kg)	38.800
Packaged depth	695 mm	Dimensiones del producto embalado	

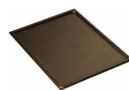


Accesorios Compatible



3755

Bandeja de aluminio perforada plana
(4uds)



3780

Bandejas planas antiadherentes
(4uds)



3820

Bandeja plana de aluminio (4uds)



3900

Kit of 4 chrome wire grids 435×320
mm



3926

Kit reductor de caudal de aire para
hornos ALFA43



4730

Kit depósito externo 5 lt.



RUTVL

Set of 4 wheels, fits all professional oven
tables



TVL40

8-level tray holder rack for ALFA43
and ALFA45 ovens, dim.
600x600x900 mm (height with kit
RUTVL: 998 mm)

Symbols glossary



Electric



Double speed fan



Calentamiento forzado por ventilador



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.