ALFA43XE2HDS

Famille	Fours professionnels
Sous-famille	Four à convection 4 plaques 435x320mm
Power supply	Electrique
Type de four	A air pulsé avec humidification
Contrôle four	Électronique
Capacité des plaques	4 plaques 435x320 mm
Alimentation électrique	230 V~ / 13 A / 3,0 kW / 50 Hz
Stockage de programmes avec application	Indisponible
Humidity generation	Direct in cavity
Pieds réglables	Oui
Dimensions	602x600x537 mm
Profondeur maximale avec la porte ouverte	1178 mm

Distribution

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

Esthétique

Porte avec bandeaux en inox	Oui
Couleur	Inox
Type d'afficheur	LCD Touch compact
Couleur de l'affichage numérique	Blanc et rouge
Bandeau de commande embouti	Oui
Série	Alfa

Commandes

Programmes modifiables	99
Minutes programmables	de 1 minute à 99 heures + sans fin
Cuisson enchaînée	2 + préchauffage
Départ différé	Oui
Préchauffage	Oui

Options

Hotte associée	K43X

Accessoires inclus

Plaque en tôle d'aluminium	Kit 4 pièces

Raccordement électrique

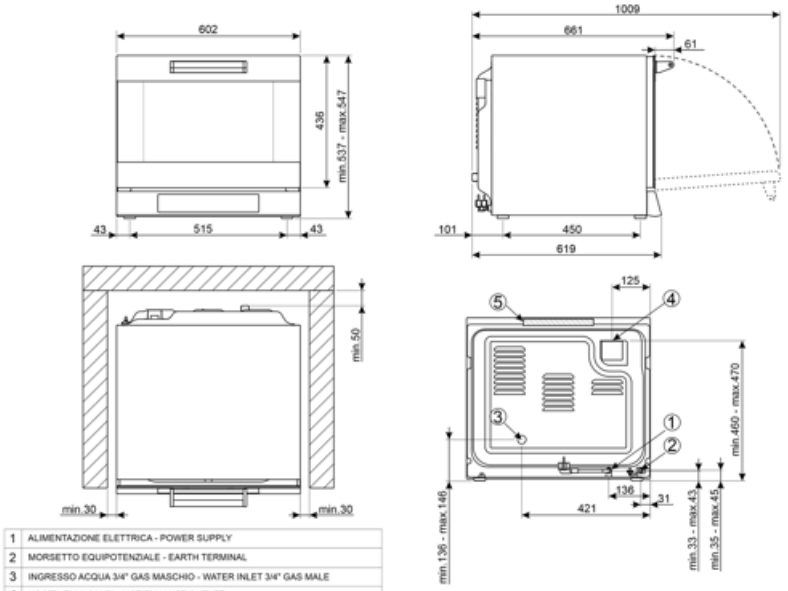
Type de prise	(F;E) Schuko

Construction

Matériaux du four	Email Ever Clean
Dimensions nettes de l'intérieur de la cavité (LxPxH)	460x360x425mm
Volume interne net	54,5 litres
Matériau de la cavité	Email Ever Clean
Nombre de niveaux	4
Cadre de support de plaques	Fil Chromé
Distance entre les plaques	80 mm
Construction de la porte	3 vitres
Ouverture de la porte	Abattante
Type de poignée	Fixe
Vitre interne	Amovible
Nombre de turbines	1 turbine à rotation fixe
Puissance du moteur de la turbine	80 W
Vitesse du moteur	2
Vitesse standard maximale du moteur en tr/min	2700 tours/min
Vitesse faible en tr/min	2100 tours/min
Système d'humidification dirigé sur chaque turbine	Oui
Niveaux d'humidification	5 + manuel
Position de l'échappement	A l'arrière
Type de minuterie	Electrique
Plage de température	30-270°C
Signal sonore fin de cuisson	Oui
Arrêt de l'élément chauffant avec porte ouverte	Oui
Thermostat de sécurité à réarmement manuel	Oui
Déflecteur amovible	Oui
Nombre de lumières	1 lampe halogène
Puissance éclairage	40 W
Tuyau d'alimentation en eau	Oui
Pression d'entrée de l'eau	50-500 kPa (min-max)
Longueur câble d'alimentation	115 cm
Panneau postérieur	Galvanisé
Protection IPX	IPX3

Informations logistiques

Packed product dimensions (WxDxH)	610x625x695 mm
Code EAN	8017709309787
Poids net	36,700 kg
Poids brut	38,800 kg

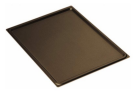


1	ALIMENTAZIONE ELETTRICA - POWER SUPPLY
2	MORSETTO EQUIPOTENZIALE - EARTH TERMINAL
3	INGRESSO ACQUA 3/4" GAS MASCHIO - WATER INLET 3/4" GAS MALE
4	USCITA FUMI CALDI - HOT EXHAUST OUTLET
5	TARGHETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL

Accessoires Compatibles

3755

Kit plaques à pâtisseries en aluminium perforées (4 pièces) - 435x320mm

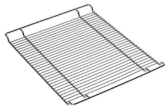


3780

Kit plaques à pâtisseries (4 pièces) - 435x320mm

3820

Kit plaques à pâtisseries en aluminium (4 pièces) - 435x320mm



3900

Kit of 4 chrome wire grids 435×320 mm

3926

Kit de réduction flux d'air

4730

Kit alimentation en eau (5 litres)

RUTVL

Set of 4 wheels, fits all professional oven tables

TVL40

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

Symbols glossary

Electrique

Double speed fan

Turbine

Turbine avec humidification

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.