ALFA43XE2HDS

Família	Fornos
Subfamily	Convection oven 4 trays 435x320 mm
Power supply	Elétrico
Oven type	Forno de convecção com humidificação
Controlo do forno	Controlo eletrónico da temperatura
Capacidade de tabuleiro	4 tabuleiros 435x320 mm
Fonte de energia	230 V~ / 13 A / 3,0 kW / 50 Hz
Memória de programas	Não disponível
Humidity generation	Direct in cavity
Pés reguláveis em altura	Sim
Product dimensions (WxDxH)	602x600x537 mm
Profundidade máxima com a porta aberta	1178 mm

Mercado

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

Design

Porta com tiras em aço inox	Sim	**Cor dos dígitos no display**	Branco e vermelho
Cor	Aço inox	**Painel frontal**	Sim
Display	LCD Touch compact	**Design**	Alfa

Comandos

Nº de programas em memória	99	**Início diferido**	Sim
		Pré-aquecimento	Sim
Temporizador	de 1 min até 99 h + sem fim		
Cozinha Multipasso	2 + pré-aquecimento		

Opções

Exaustor compatível	K43X

Acessórios incluídos

Tabuleiro de alumínio 3820	kit com 4 tabuleiros

Ligação elétrica

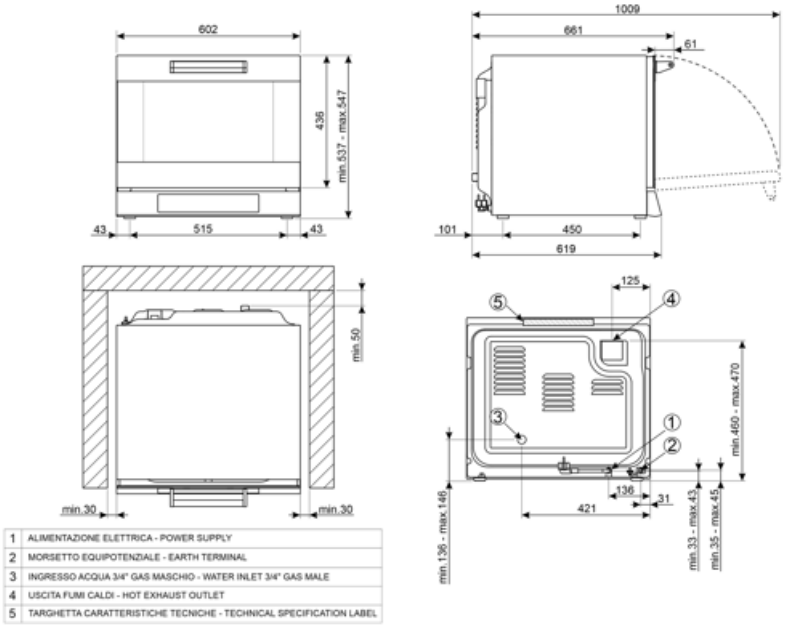
Ficha elétrica	(F;E) Schuko

ESPECIFICAÇÕES TÉCNICAS

Material do forno	Aço Inox / Vidro / Plástico
Dimensões da cavidade (LxPxA)	460x360x425 mm
Volume útil interno	54,5 lt
Material da cavidade	Esmalte EverClean
Níveis de tabuleiros	4
Suporte dos tabuleiros	Cromado
Distância entre tabuleiros	80 mm
Material da porta	Vidro triplo
Abertura da porta	Basculante
Tipo de puxador	Fixo
Vidro	Abre com clip
Tipologia da ventoinha	Rotação não reversível
Potência da ventoinha	80 W
RPM da ventoinha	Velocidade dupla
RPM standard da ventoinha	2700 rpm
RPM da ventoinha na velocidade inferior	2100 rpm
Injeção de água em cada ventoinha	Sim
Níveis de humidificação	5 + manual
Posição de exaustão	Traseira
Tipo de temporizador	Elétrico
Temperaturas	30-270°C
Aviso de final de cozedura	Sim
Interruptor de segurança com porta aberta	Sim
Reset de segurança do termostato	Sim
Deflector removível	Sim
Iluminação	1 lâmpada de halogéneo
Potência das lâmpadas	40 W
Tubo de carga de água	Sim
Water inlet pressure	50-500 kPa (min-max)
Comprimento do cabo de alimentação	115 cm
Painel traseiro	Porta galvanizada
Proteção IPX	IPX3

Dados de logística

Packed product dimensions (WxDxH)	610x625x695 mm
EAN code	8017709309787
Peso líquido (kg)	36.700 kg
Peso bruto (kg)	38.800 kg

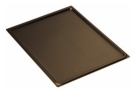


1	ALIMENTAZIONE ELETTRICA - POWER SUPPLY
2	MORSETTO EQUIPOTENZIALE - EARTH TERMINAL
3	INGRESSO ACQUA 3/4" GAS MASCHIO - WATER INLET 3/4" GAS MALE
4	USCITA FUMI CALDI - HOT EXHAUST OUTLET
5	TARGHETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL

Acessórios Compatíveis

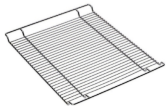
3755

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



3780

3820



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

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

Elétrico: a fonte de energia do forno é a eletricidade.

Fan forced heating

Fan forced heating with humidity injection

Ventoinha de velocidade dupla

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.