

ALFA43XMFDS



Family	Professional ovens
Subfamily	Multifunction oven 4 trays 435x320 mm
Power supply	Electric
Oven type	Convection multifunction oven
Oven control	Manual
Trays capacity	4 trays 435x320 mm
Power supply	230 V~ / 13 A / 3,0 kW / 50 Hz
Program storage with application	Not available
Adjustable feet	Yes
Product dimensions WxDxH	602x580x537 mm
Maximum depth with open door	993 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
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Aesthetics

Door with stainless steel stripes	Yes	Front panel Series	Yes Alfa
Colour	Stainless steel		

Controls

Timer setting range	1-60 minutes + endless
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Accessories Included

Aluminized tray 3820	kit of 4 pieces
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Electrical Connection

Plug	(F;E) Schuko
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Compatible Accessories



3820

Flat aluminised steel tray (4pcs)



RUTVL

Wheels kit for all oven table models
(4pcs)



3900


Flat chrome-plated wire grid (4pcs)



TVL40

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

Symbols glossary

	Electric		Double speed fan
	Fan with lower element		Fan forced heating
	Large grill heating element		Static heating with upper and lower elements

Benefit (TT)

Mechanical control panel

Ease of use and effortless control of the essential cooking parameters

The control panel, equipped with practical knobs, allows for simple, intuitive, and effortless management of the main functions. Using the buttons, you can adjust the cooking time, temperature, and, in selected models, the level of humidification. By turning the knob to position 1, steam will be delivered until it is released.

In multifunction ovens with a mechanical control panel, there is also a dedicated button for selecting different oven functions based on the desired cooking mode.

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.