

# **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  $230 \text{ V} \sim / 13 \text{ A} / 3.0 \text{ kW} / 50 \text{ Hz}$ 

Program storage with Not available

application

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

#### **Aesthetics**

Door with stainless

steel stripes

Yes

Logo Series Smeg printed

Alfa

Colour

Yes

Stainless steel

#### **Controls**

Front panel

Timer setting range 1-60 minutes + endless

### Accessories included

Aluminized tray 3820 kit of 4 pieces

### **Electrical Connection**



Plug (F;E) Schuko

#### Construction

Oven materials

**Cavity dimensions** 

(WxDxH)

Cavity material

Shelves number

Tray frame support

Shelves distance **Door construction** 

Door opening

Handle type

Glass

Fan type and number

Fan motor power

Engine rpm Motor rpm in standard

speed

Stainless steel / glass /

plastics

460x360x425 mm

Ever Clean enamel

Chromed wire

80 mm

Triple glass

**Tilting** 

Fixed

Openable with clip

Fan with fixed rotation

80 W

**Dual** speed

2700 rpm

Motor rpm in low speed

**Exhaust position** 

Timer type

Temperature range

End cooking signal

Orange light indicator

for to achievement

Green light indicator

time achievement

Manual reset safety

thermostat

Removable deflector

Lighting

Light power

Power cable length

Back panel

**IPX** protection

2100 rpm

Back

Electric

50-270°C

Yes

Yes

Yes

Yes

1 Halogen lamp

40 W

115 cm

Galvanized

IPX3

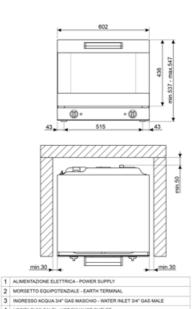
## **Logistic Information**

Net weight 36.100 kg Packed width 625 mm Packaged depth 695 mm

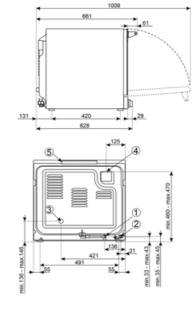
Height (mm) packed Gross weight (kg) Packed product dimensions

610 mm 38.200 kg

610x625x695 mm



TARGHETTA CARATTERISTICHE TECNICHE - TEC





# **Compatible Accessories**



#### 3820

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



#### 3900

Kit of 4 chrome wire grids 435×320 mm



#### **RUTVL**

Set of 4 wheels, fits all professional oven



#### TVL40

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



# Symbols glossary

Electric Fan with lower element

Fan forced heating Large grill heating element

Static heating with upper and lower elements Report Double speed fan



## 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.