

# ALFA43XMFDS



<b>Familia</b>	Hornos
<b>Subfamilia</b>	Horno multifunción 4 bandejas 435x320 mm
<b>Power supply</b>	Eléctrico
<b>Tipo de horno</b>	Horno multifunción de convección
<b>Control del horno</b>	Mecánico
<b>Capacidad de bandejas</b>	4 bandejas 435x320 mm
<b>Fuente de alimentación</b>	230 V~ / 13 A / 3,0 kW / 50 Hz
<b>Almacenamiento de programas con aplicación</b>	No disponible
<b>Pies ajustables</b>	Sí
<b>Product dimensions (WxDxH)</b>	602x580x537 mm
<b>Profundidad máxima con puerta abierta</b>	993 mm



## Distribución

<b>Industries</b>	Bar / Cafeterías / Bistrós / Vinotecas / Pubs; Hoteles; Restaurantes; Panaderías / Pastelerías; Butcher shops / Delicatessens; Catering; Centros asistenciales; Commercial food services; Grocery shops / Food retail
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## Estética

<b>Puerta con bandas de acero inoxidable</b>	Sí	<b>Panel frontal en relieve Serie</b>	Sí Alfa
<b>Color</b>	Acero inoxidable		

## Mandos

<b>Minutos programables</b>	0-60 + sin fin
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## Equipo accesorios incluidos

<b>Bandeja de aluminio</b>	Kit de 4 piezas
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## Conexión eléctrica

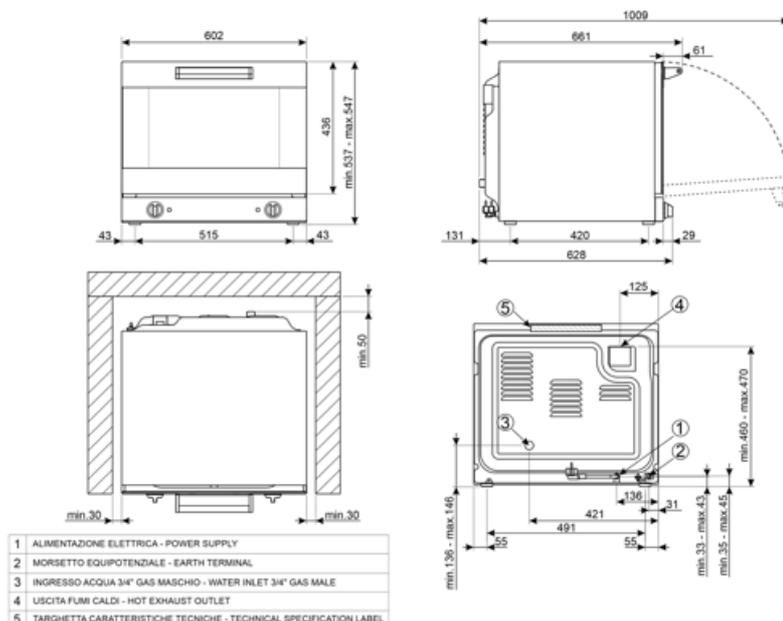
<b>Enchufe</b>	Schuko (F;E)
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## Construcción

<b>Material del horno</b>	Acero inoxidable/vidrio/plástico	<b>Rpm de baja velocidad</b>	2100 rpm
<b>Dimensiones de la cámara (LxWxH)</b>	460x360x425mm	<b>Posición chimenea</b>	Trasera
<b>Material de la cavidad</b>	Acero Inoxidable	<b>Tipo temporizador</b>	Temporizador electromecánico
<b>Número de estantes</b>	4	<b>Rango de temperatura</b>	50-270°C
<b>Soporte de bandeja</b>	Cromado	<b>Alarma fin de cocción</b>	Sí
<b>Distancia entre los estantes</b>	80 mm	<b>Indicador de luz naranja t° logro</b>	Sí
<b>Puerta fría con doble cristal completamente abatible</b>	Sí	<b>Indicador de luz verde t° logro</b>	Sí
<b>Puerta abierta</b>	Inclinación	<b>Rearme manual del termostato de seguridad</b>	Sí
<b>Tipo de mango</b>	Fija	<b>Deflector extraíble</b>	Sí
<b>Cristal interior</b>	Desmontable	<b>Número de luz</b>	1 lámpara halógena
<b>Número y tipo de ventiladores</b>	1	<b>Potencia de luz</b>	40 W
<b>Potencia motor del ventilador</b>	80 W	<b>Longitud del cable de alimentación</b>	115 cm
<b>RPM del motor</b>	2	<b>Panel trasero</b>	Galvanizado
<b>Motor rpm in standard speed</b>	2700 rpm	<b>IPX protection</b>	IPX3

## Datos logísticos

<b>Packed product dimensions (WxDxH)</b>	625x695x610 mm	<b>Peso neto</b>	36,100 kg
<b>EAN code</b>	8017709305932	<b>Peso bruto</b>	38,200 kg



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## Accesorios Compatible

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**3820**

Bandeja plana de aluminio (4uds)



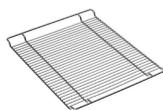
**RUTVL**

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)



**3900**

Kit of 4 chrome wire grids 435x320 mm



**SVRPP43**

Connection kit for stacking two 4ltray 435x320 mm ovens

## Symbols glossary

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Electric



Fan with lower element



Calentamiento forzado por ventilador



Large grill heating element



Static heating with upper and lower elements.



Double speed fan

## Benefit (TT)

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### **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.