ALFA43XMFHDS

Produktfamilie	Öfen
Unterkategorie	Multifunktionsofen 4 Einschübe 435x320mm
Stromzufuhr	Electric
Oven type	Convection multifunction oven with humidifier
Temperaturregelung	Manuell
Anzahl Einschübe	4 Einschübe 435x320 mm
Stromversorgung / Leistungsaufnahme	230 V~ / 13 A / 3,0 kW / 50 Hz
Programm-Speicher	Nicht vorhanden
Humidity generation	Direct in cavity
Regulierbare Stellfüße	Ja
Abmessungen (BxTxH)	602x580x537 mm
Tiefe bei geöffneter Tür	993 mm

Einsatzbereich

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

Ästhetik

Edelstahl-Rahmentür	Ja	**Geprägte Gerätefront**	Ja
Farbe	Edelstahl	**Serie**	Alfa

Bedienelemente

Einstellung Timer	1-60 min. + Dauerbetrieb

Serienzubehör

Flaches Aluminium-Blech 3820	Set (4 St.)

Elektrischer Anschluss

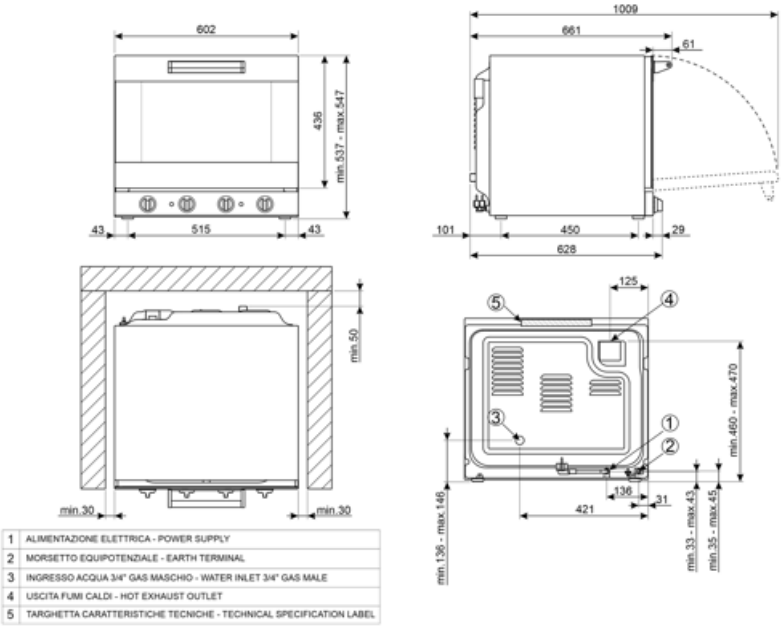
Netzstecker	(F;E) Schuko

Konstruktion

Material Oberfläche	Edelstahl/Glas/Kunststoffe
Abmessungen Garkammer (LxBxH)	460x360x425 mm
Material der Garkammer	Ever Clean Emaillierung
Anzahl der Roste	4
Rostgestell	Chrom
Abstand zwischen den Blechen	80 mm
Türkonstruktion	Ja
Türöffnung	Klapptür
Ausführung des Türgriffs	Smeg
Innenglas aufklappbar	Mit Clip
Leistung des Lüfters	80 W
Drehzahl U/min.	Einfach
Lüftermotor bei Standard-Drehzahl	2700 U/min.
Lüftermotor U/min. min.	2100 U/min.
Beschwandungsstufen	Manuell
Positionierung Abluft	Rückseite
Timer-Typ	Elektrisch
Temperatureinstellung	50-250°C
Signal für Garende	Ja
Orange Kontrollleuchte bei T°C-Erreichung	Ja
Grüne Kontrollleuchte für Zeitablauf	Ja
Sicherheitsthermostat mit manueller Rückstellung	Ja
Abnehmbare Luftleitbleche	Ja
Garkammerbeleuchtung	1 Halogenbeleuchtung
Leistung der Beleuchtung	40 W
Wassereinlassdruck	50-500 kPa (min-max)
Länge des Netzkabels	115 cm
Rückpanel	Vollverzinkt
IPX-Schutzklasse	IPX3

Logistik-Informationen

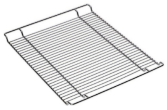
Packed product dimensions (WxDxH)	610x625x695 mm
Nettogewicht	36,400 kg
Bruttogewicht	38,500 kg
EAN code	8017709305949



Kompatibel Zubehör

3820

Flaches Aluminium-Blech (4 St.)



3900

Rost, verchromt (4Stk.)

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

- Elektro-Anschluss
- Unterhitze mit Umluft
- Heißluft
- Heißluft mit Beschwadung
- Großflächengrill
- Ober- und Unterhitze
- Doppelte Lüfter Geschwindigkeit

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.

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.