

ALFA43MFHDS



Family	Professional ovens
Subfamily	Multifunction oven 4 trays 435x320 mm
Power supply	Electric
Oven type	Convection multifunction oven with humidifier
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
Humidity generation	Direct in cavity
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

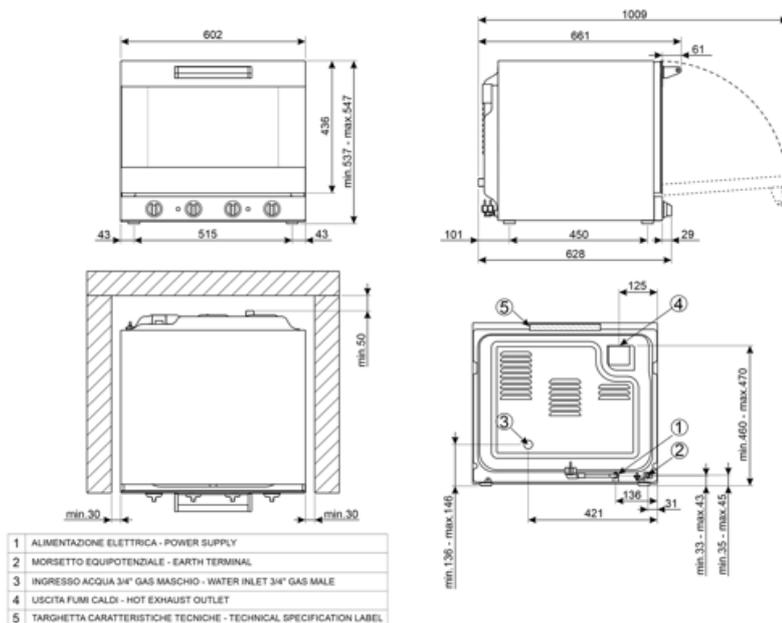
(F;E) Schuko

Construction

Oven materials	Stainless steel / glass / plastics	Humidification levels	Manual
Cavity dimensions (wxdxh)	460x360x425 mm	Exhaust position	Back
Cavity material	Ever Clean enamel	Timer type	Electric
Shelves number	4	Temperature range	50-250°C
Tray frame support	Chromed wire	End cooking signal	Yes
Shelves distance	80 mm	Orange light indicator t° achievement	Yes
Door construction	Triple glass	Green light indicator time achievement	Yes
Door opening	Tilting	Manual reset safety thermostat	Yes
Handle type	Fixed	Removable deflector	Yes
Glass	Openable with clip	Lighting	1 Halogen lamp
Fan type and number	Fan with fixed rotation	Light power	40 W
Fan motor power	80W	Water inlet pressure	50-500 kPa (min-max)
Engine rpm	Single speed	Power cable length	115 cm
Motor rpm in standard speed	2700 rpm	Back panel	Galvanized
Motor rpm in low speed	2100 rpm	IPX protection	IPX3

Logistic Information

Packed product dimensions (WxDxH)	625x695x610 mm	Net weight	36,400 kg
EAN code	8017709305949	Gross weight (kg)	38,500 kg



Compatible Accessories



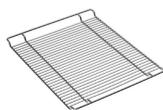
3820
Flat aluminised steel tray (4pcs)



RUTVL
Wheels kit for all oven table models
(4pcs)



TVL40
8-level tray holder rack for ALFA43
ovens, dim. 600x600x900 mm (hieight
with kit RUTVL: 998 mm)



3900
Flat chrome-plated wire grid (4pcs)



SVRPP43
Connection kit for stacking ovens
ALFA3

Symbols glossary



Electric



Double speed fan



Fan with lower element



Fan forced heating



Fan forced heating with humidity injection



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.

Humidity management

Impeccable cooking thanks to precise humidity control

Thanks to the effective management of small amounts of steam, 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.