ALFA43XMFHDS



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

Aesthetics

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

Controls

Timer setting range	1-60 minutes + endless

Accessories Included

Aluminized tray 3820	kit of 4 pieces

Electrical Connection

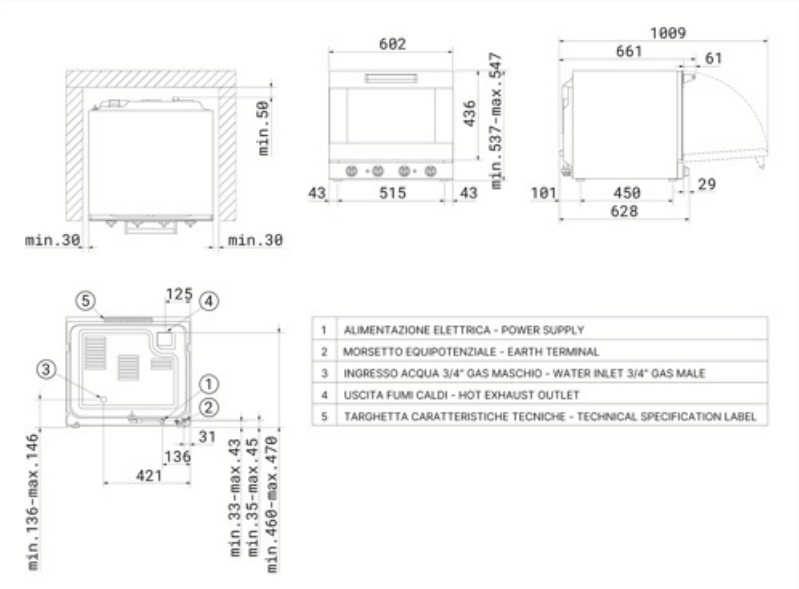
Plug	(F;E) Schuko

Construction

Oven materials	Stainless steel / glass / plastics
Cavity dimensions (wxdxh)	460x360x425 mm
Cavity material	Ever Clean enamel
Shelves number	4
Tray frame support	Chromed wire
Shelves distance	80 mm
Door construction	Triple glass
Door opening	Tilting
Handle type	Fixed
Glass	Openable with clip
Fan type and number	Fan with fixed rotation
Fan motor power	80W
Engine rpm	Single speed
Motor rpm in standard speed	2700 rpm
Motor rpm in low speed	2100 rpm
Humidification levels	Manual
Exhaust position	Back
Timer type	Electric
Temperature range	50-270°C
End cooking signal	Yes
Orange light indicator t° achievement	Yes
Green light indicator time achievement	Yes
Manual reset safety thermostat	Yes
Removable deflector	Yes
Lighting	1 Halogen lamp
Light power	40 W
Water inlet pressure	50-500 kPa (min-max)
Power cable length	115 cm
Back panel	Galvanized
IPX protection	IPX3

Logistic Information

Packed product dimensions (WxDxH)	625x695x610 mm
EAN code	8017709305949
Net weight	36.400 kg
Gross weight (kg)	38.500 kg

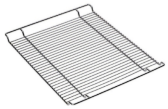


Compatible Accessories



3820

Flat aluminised steel tray (4pcs)



3900

Flat chrome-plated wire grid (4pcs)



K4TNS43



RUTVL

Wheels kit for all oven table models (4pcs)



SVRPP43

Connection kit for stacking ovens ALFA3



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


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.