

# ALFA43MFHDS



<b>Family</b>	Professional ovens
<b>Subfamily</b>	Multifunction oven 4 trays 435x320 mm
<b>Power supply</b>	Electric
<b>Oven type</b>	Convection multifunction oven with humidifier
<b>Oven control</b>	Manual
<b>Trays capacity</b>	4 trays 435x320 mm
<b>Power supply</b>	230 V~ / 13 A / 3,0 kW / 50 Hz
<b>Program storage with application</b>	Not available
<b>Humidity generation</b>	Direct in cavity
<b>Adjustable feet</b>	Yes
<b>Product dimensions WxDxH</b>	602x580x537 mm
<b>Maximum depth with open door</b>	993 mm



## Target

<b>Solutions</b>	Coffee shops/Wine bars; Hotels; Restaurants/Pubs; Bakery/Pastry making; Frozen bakery industry; Food retail
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## Aesthetics

<b>Series</b>	Alfa	<b>Front panel</b>	Yes
<b>Colour</b>	Stainless steel	<b>Logo</b>	Smeg printed
<b>Door with stainless steel stripes</b>	Yes		

## Controls

<b>Timer setting range</b>	1-60 minutes + endless
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## Accessories Included

<b>Aluminized tray 3820</b>	kit of 4 pieces
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## Electrical Connection

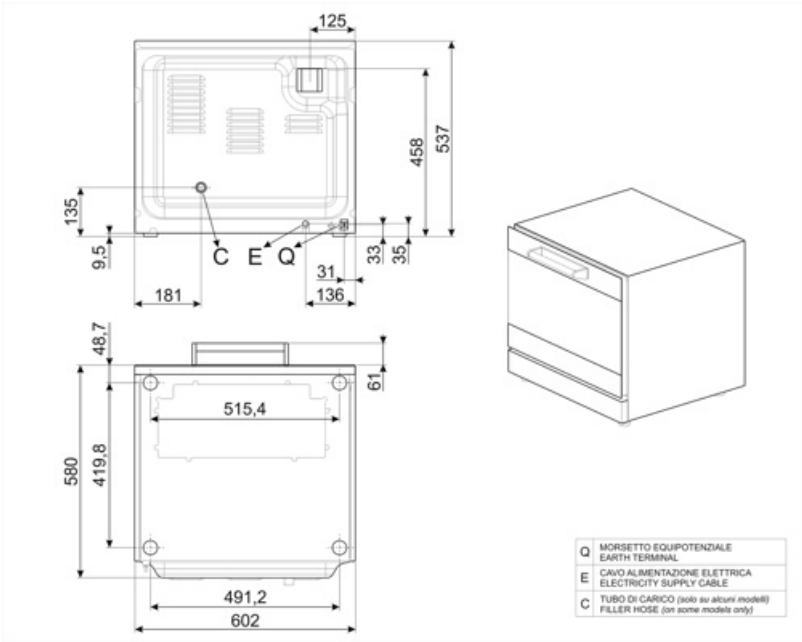
<b>Plug</b>	(F;E) Schuko
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## Construction

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

Net weight	36.400 kg	Height (mm) packed	610 mm
Packed width	625 mm	Gross weight (kg)	38.500
Packaged depth	695 mm	Packed product dimensions	



## Compatible Accessories

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**3820**

Flat aluminised steel tray (4pcs)



**3900**

Flat chrome-plated wire grid (4pcs)



**RUTVL**

Wheels kit for all oven table models  
(4pcs)



**TVL40**

Oven stand for 8 trays -  
600x600x900/950mm

# 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)

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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.

### **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.