

# ALFA43XMFHDS



<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>Industries</b>	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

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

## 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

Plug

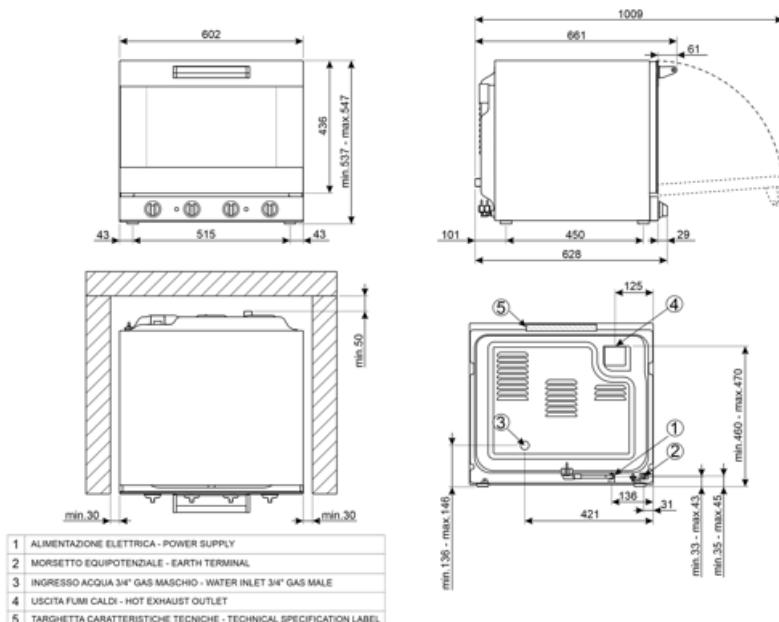
(F;E) Schuko

## Construction

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

## Logistic Information

<b>Packed product dimensions (WxDxH)</b>	610x625x695 mm	<b>Net weight</b>	36.400 kg
<b>EAN code</b>	8017709305949	<b>Gross weight (kg)</b>	38.500 kg



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## 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**

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

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## Symbols glossary

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 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.