

ALFA43XMFHDS

Family Professional ovens

Subfamily Multifunction oven 4 trays 435x320

Oven type Multifunction convection oven with

humidiifer

Oven control Manual

4 trays 435x320 mm Trays capacity

230 V~ / 13 A / 3,0 kW / 50 Hz Power supply

Program storage with

application

Maximum depth with open door

Adjustable feet

Net weight

Product dimensions WxDxH

993 mm

Not available

Yes

36,400 kg

602x580x537 mm



Target

Solutions Coffee shops/Wine bars;

> Hotels; Restaurants/Pubs; Bakery/Pastry making; Frozen bakery industry;

Food retail

Aesthetics

Colour Stainless steel Front panel Yes

Door with stainless

steel stripes

Yes Logo

Smeg printed

Controls

1-60 minutes + endless Timer setting range

Programme / Functions

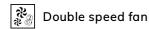
Backing functions

Convection with humidification Convection

Fan assisted base Large grill



Adjustable fan speed



Accessories Included

Aluminized tray 3820 kit of 4 pieces

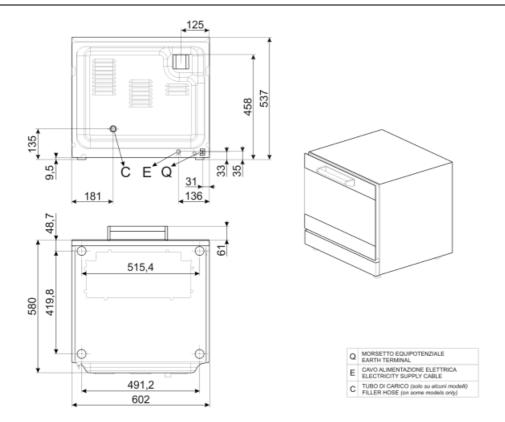
Electrical Connection

Plug (F;E) Schuko

Construction

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







Not included accessories





Flat aluminised steel tray (4pcs)



Symbols glossary (TT)

ૠૄૺ ૠ૾*૽* Double speed fan



Fan forced heating



Large grill heating element



Fan with lower element



Fan forced heating with humidity injection



Static heating with upper and lower elements