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
Default 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

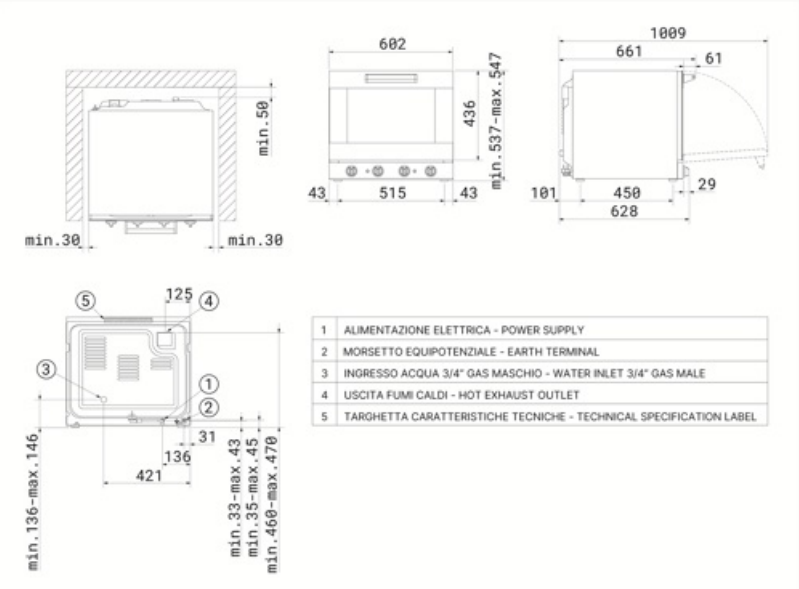
Potential equalisation	Yes	**Plug**	(F;E) Schuko

Construction

Oven materials	Stainless steel / glass / plastics	**Humidification levels**	1 Manual
Cavity dimensions (WxDxH)	460x360x425 mm	**Exhaust position**	Back
Cavity material	Ever Clean enamel	**Timer type**	Electric
Shelves number	4	**Temperature range**	50-270°C
Tray frame support	Chromed wire	**End cooking signal**	Yes
Shelves distance	80 mm	**Orange light indicator for 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	80 W	**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
		Gross weight	38,500 kg
EAN code	8017709305949		

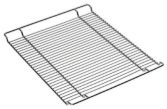


Compatible Accessories



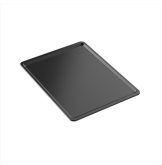
3820

Kit of 4 aluminum-coated sheet metal trays 435×320 mm



3900

Kit of 4 chrome wire grids 435×320 mm



K4TNS43



RUTVL

Set of 4 wheels, fits all professional oven tables



SVRPP43

Connection kit for stacking two 4 tray 435×320 mm ovens



TVL40

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

Symbols glossary


Electric


Fan forced heating


Large grill heating element


Double speed fan


Fan with lower element


Fan forced heating with humidity injection


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 humidity, 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.