

ALFA43MFHDS



Familia	Hornos
Subfamilia	Horno multifunción 4 bandejas 435x320 mm
Power supply	Eléctrico
Tipo de horno	Horno multifunción de convección con humidificador
Control del horno	Mecánico
Capacidad de bandejas	4 bandejas 435x320 mm
Fuente de alimentación	230 V~ / 13 A / 3,0 kW / 50 Hz
Almacenamiento de programas con aplicación	No disponible
Humidity generation	Directo en cavidad
Pies ajustables	Sí
Product dimensions (WxDxH)	602x580x537 mm
Profundidad máxima con puerta abierta	993 mm



Distribución

Industries	Bar / Cafeterías / Bistrós / Vinotecas / Pubs; Hoteles; Restaurantes; Panaderías / Pastelerías; Butcher shops / Delicatessens; Catering; Centros asistenciales; Commercial food services; Grocery shops / Food retail
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Estética

Puerta con bandas de acero inoxidable	Sí	Panel frontal en relieve	Sí
Color	Acero inoxidable	Serie	Alfa

Mandos

Minutos programables	0-60 + sin fin
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Equipo accesorios incluidos

Bandeja de aluminio	Kit de 4 piezas
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Conexión eléctrica

Enchufe

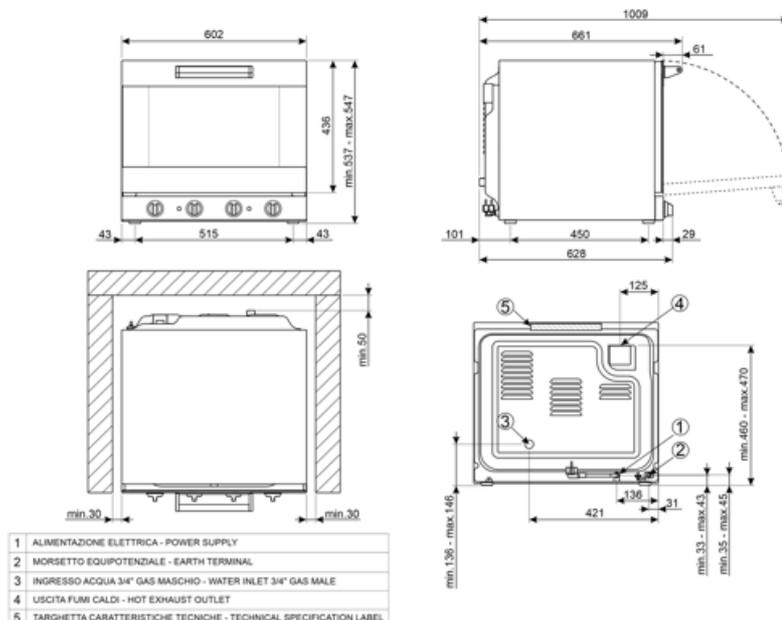
Schuko (F;E)

Construcción

Material del horno	Acero inoxidable/vidrio/plástico	Niveles de humidificación	Manual
Dimensiones de la cámara (LxWxH)	460x360x425mm	Posición chimenea	Trasera
Material de la cavidad	Acero Inoxidable	Tipo temporizador	Temporizador electromecánico
Número de estantes	4	Rango de temperatura	50-250°C
Soporte de bandeja	Cromado	Alarma fin de cocción	Sí
Distancia entre los estantes	80 mm	Indicador de luz naranja t° logro	Sí
Puerta fría con doble cristal completamente abatible	Sí	Indicador de luz verde t° logro	Sí
Puerta abierta	Inclinación	Rearme manual del termostato de seguridad	Sí
Tipo de mango	Fija	Deflector extraíble	Sí
Cristal interior	Desmontable	Número de luz	1 lámpara halógena
Número y tipo de ventiladores	1	Potencia de luz	40 W
Potencia motor del ventilador	80 W	Water inlet pressure	50-500 kPa (mín-máx)
RPM del motor	Velocidad única	Longitud del cable de alimentación	115 cm
Motor rpm in standard speed	2700 rpm	Panel trasero	Galvanizado
Rpm de baja velocidad	2100 rpm	IPX protection	IPX3

Datos logísticos

Packed product dimensions (WxDxH)	610x625x695 mm	Peso neto	36,400 kg
EAN code	8017709305949	Peso bruto	38,500 kg



Accesorios Compatible



3820

Bandeja plana de aluminio (4uds)



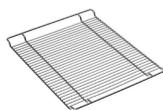
RUTVL

Set of 4 wheels, fits all professional oven tables



TVL40

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



3900

Kit of 4 chrome wire grids 435x320 mm



SVRPP43

Connection kit for stacking two 4l tray 435x320 mm ovens

Symbols glossary



Electric



Double speed fan



Fan with lower element



Calentamiento forzado por ventilador



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 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.