ALFA43XMFHDS

Famille	Fours professionnels
Sous-famille	Four multifonctions 4 plaques 435x320mm
Power supply	Electrique
Type de four	Convection multifunction oven with humidifier
Contrôle four	Electromécanique
Capacité des plaques	4 plaques 435x320 mm
Alimentation électrique	230 V~ / 13 A / 3,0 kW / 50 Hz
Stockage de programmes avec application	Indisponible
Humidity generation	Direct in cavity
Pieds réglables	Oui
Dimensions	602x580x537 mm
Profondeur maximale avec la porte ouverte	993 mm

Distribution

Industries	Bar / Cafeterias / Bistros / Wine bars / Pubs; Hôtels; Restaurants; Bakeries / Pastry shops; Butcher shops / Delicatessens; Catering; Care facilities ; Commercial food services; Grocery shops / Food retail

Esthétique

Porte avec bandeaux en inox	Oui	**Bandeau de commande embouti**	Oui
Couleur	Inox	**Série**	Alfa

Commandes

Minutes programmables	1-60 + en continu

Accessoires inclus

Plaque en tôle d'aluminium	Kit 4 pièces

Raccordement électrique

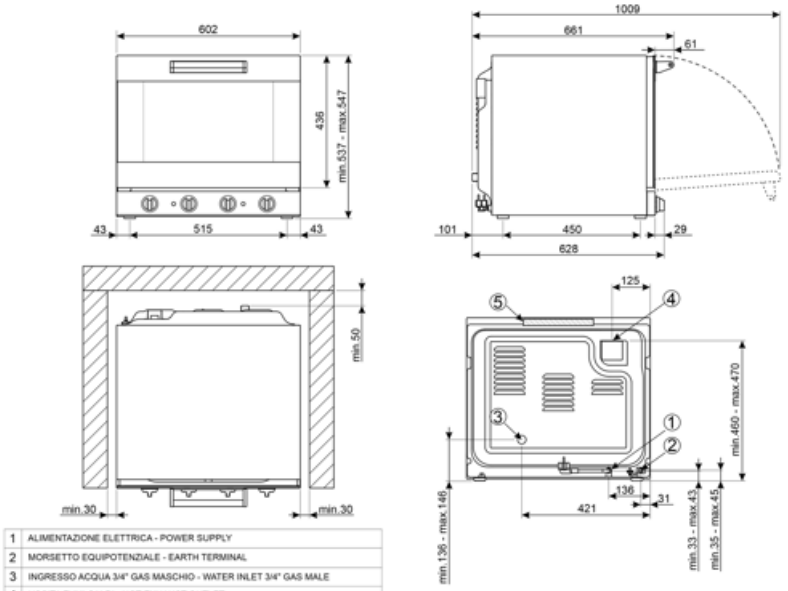
Type de prise	(F;E) Schuko

Construction

Matériaux du four	Email Ever Clean
Dimensions nettes de l'intérieur de la cavité (LxPxH)	460x360x425mm
Matériau de la cavité	Email Ever Clean
Nombre de niveaux	4
Cadre de support de plaques	Fil Chromé
Distance entre les plaques	80 mm
Construction de la porte	3 vitres
Ouverture de la porte	Abattante
Type de poignée	Fixe
Vitre interne	Amovible
Nombre de turbines	1 turbine à rotation fixe
Puissance du moteur de la turbine	80 W
Vitesse du moteur	Vitesse unique
Vitesse standard maximale du moteur en tr/min	2700 tours/min
Vitesse faible en tr/min	2100 tours/min
Niveaux d'humidification	Manuel
Position de l'échappement	A l'arrière
Type de minuterie	Electrique
Plage de température	50-250°C
Signal sonore fin de cuisson	Oui
Indicateur lumineux orange température atteinte	Oui
Indicateur lumineux vert pour l'atteinte de la durée	Oui
Thermostat de sécurité à réarmement manuel	Oui
Déflecteur amovible	Oui
Nombre de lumières	1 lampe halogène
Puissance éclairage	40 W
Pression d'entrée de l'eau	50-500 kPa (min-max)
Longueur câble d'alimentation	115 cm
Panneau postérieur	Galvanisé
Protection IPX	IPX3

Informations logistiques

Packed product dimensions (WxDxH)	610x625x695 mm
Code EAN	8017709305949
Poids net	36,400 kg
Poids brut	38,500 kg

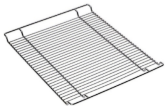


1	ALIMENTAZIONE ELETTRICA - POWER SUPPLY
2	MORSETTO EQUIPOTENZIALE - EARTH TERMINAL
3	INGRESSO ACQUA 3/4" GAS MASCHIO - WATER INLET 3/4" GAS MALE
4	USCITA FUMI CALDI - HOT EXHAUST OUTLET
5	TARGHETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL

Accessoires Compatibles

3820

Kit plaques à pâtisseries en aluminium (4 pièces) - 435x320mm



3900

Kit of 4 chrome wire grids 435×320 mm

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)

Symbols glossary

- Electrique
- Double speed fan
- Turbine avec résistance sole
- Turbine
- Turbine avec humidification
- Gril large
- Chaleur statique avec résistance voûte et sole

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.