ALFA43XMFHDS

Família	Fornos
Subfamily	Multifunction oven 4 trays 435x320 mm
Power supply	Elétrico
Oven type	Convection multifunction oven with humidifier
Controlo do forno	Controlo mecânico da temperatura
Capacidade de tabuleiro	4 tabuleiros 435x320 mm
Fonte de energia	230 V~ / 13 A / 3,0 kW / 50 Hz
Memória de programas	Não disponível
Humidity generation	Direct in cavity
Pés reguláveis em altura	Sim
Product dimensions (WxDxH)	602x580x537 mm
Profundidade máxima com a porta aberta	993 mm

Mercado

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

Design

Porta com tiras em aço inox	Sim	**Painel frontal**	Sim
Cor	Aço inox	**Design**	Alfa

Comandos

Temporizador	1-99 min + Sem fim

Acessórios incluídos

Tabuleiro de alumínio 3820	kit com 4 tabuleiros

Ligação elétrica

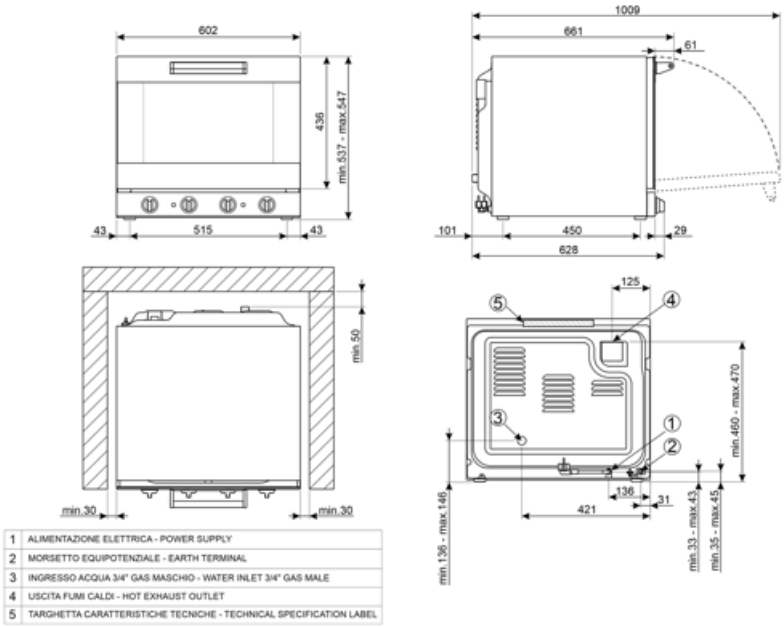
Ficha elétrica	(F;E) Schuko

ESPECIFICAÇÕES TÉCNICAS

Material do forno	Aço Inox / Vidro / Plástico
Dimensões da cavidade (LxPxA)	460x360x425 mm
Material da cavidade	Esmalte EverClean
Níveis de tabuleiros	4
Suporte dos tabuleiros	Cromado
Distância entre tabuleiros	80 mm
Material da porta	Vidro triplo
Abertura da porta	Basculante
Tipo de puxador	Fixo
Vidro	Abre com clip
Tipologia da ventoinha	Rotação não reversível
Potência da ventoinha	80 W
RPM da ventoinha	Velocidade única
RPM standard da ventoinha	2700 rpm
RPM da ventoinha na velocidade inferior	2100 rpm
Níveis de humidificação	Manual
Posição de exaustão	Traseira
Tipo de temporizador	Elétrico
Temperaturas	50-250°C
Aviso de final de cozedura	Sim
Luz indicadora (laranja) de temperatura atingida	Sim
Luz indicadora (verde) de tempo atingido	Sim
Reset de segurança do termostato	Sim
Deflector removível	Sim
Iluminação	1 lâmpada de halogéneo
Potência das lâmpadas	40 W
Water inlet pressure	50-500 kPa (min-max)
Comprimento do cabo de alimentação	115 cm
Painel traseiro	Porta galvanizada
Proteção IPX	IPX3

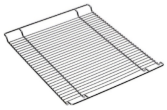
Dados de logística

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



Acessórios Compatíveis

3820



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

Elétrico: a fonte de energia do forno é a eletricidade.

Fan with lower element

Fan forced heating

Fan forced heating with humidity injection

Large grill heating element

Static heating with upper and lower elements

Ventoinha de velocidade dupla

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.