ALFA43XMFHDS

Produktgrupp	Ugnar
Underfamilj	Multifunktionsugn, 4 bleck 435 x 320 mm
Power supply	Electric
Ugnstyp	Multifunktion
Ugnskontroll	Mekanisk
Kapacitet plåtar	4 bleck 435x320 mm
Standard elektrisk anslutning	230 V~ / 13 A / 3,0 kW / 50 Hz
Ångteknik	No
WiFi-anslutning	Ej tillgänglig
Humidity generation	Direct in cavity
Max djup med öppen dörr	993 mm
Justerbara fötter	Ja
Nettovikt (kg)	36.400 kg
Produktmått B x D x H	602x580x537 mm
EAN-kod	8017709305949

Distribution

Potentiella användare	Barer / kaféer; Hotell; Restauranger/pubar; Bageri/konditori; Branschen frysta bageriprodukter; Livsmedelsdetaljhandel

Estetisk linje

Färg	Rostfritt stål	**Pressad panel**	Ja
Dörr med rostfria ränder	Ja	**Logga**	Smeg tryckt

Kommandon

Programmerbar i minuter	0-60 + tidlös

Standardtillbehör

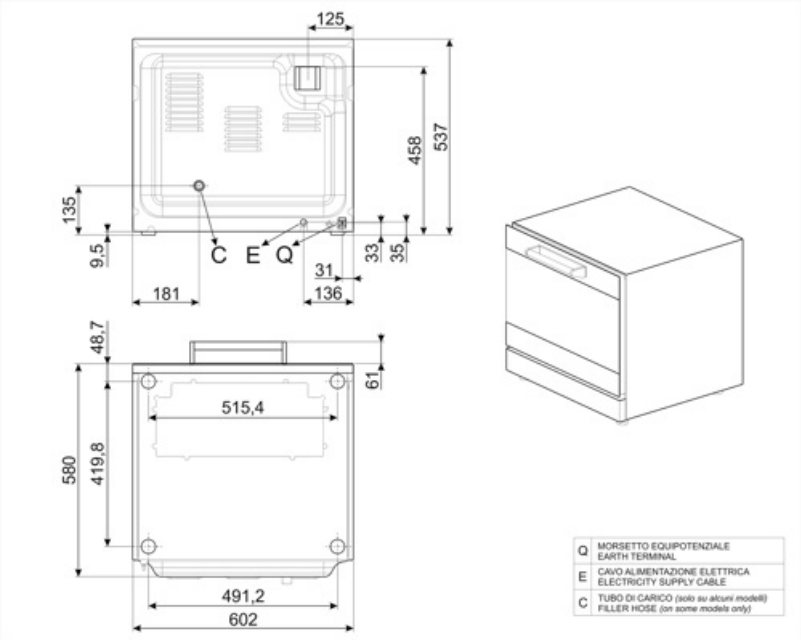
Aluminium plåt 3820	kit med 4st

Elektrisk anslutning

Typ av kontakt	(F;E) Eurokontakt

Konstruktion

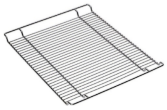
Ugns material	Rostfritt stål / glas / plast
Ugns dimension (LxBxD)	462x395x340mm
Material ugnsutrymme	Ever Clean emalj
Antal hyllplan	4
Stöd för plåtar	Krom
Avstånd gejders	80 mm
Sval dörr med dubbla glas samt helt öppningsbar	Ja
Luckhängning	Tippning
Typ av handtag	Fast
Innerglas	Avtagbar
Antal fläktar	1
Fläkt effekt	80W
Fläkt hastighet rpm	Enkel hastighet
Fläktens hastighet standard rpm	2700 rpm
Fläktens hastighet vid låg fart	2100 rpm
Ångnivåer	Manuell
Skorstens placering	Svart
Tidsjustering	Elektromekanisk timer
Temperatur område	30° C
Alarm tillagningstid slut	Ja
Indikator med orangeljus när t° uppnås	Ja
Indikator i gröntljus när t° uppnått	Ja
Manuell återställning av säkerhetstermostat	Ja
Avtagbar deflektor	Ja
Antal lampor	1 halogenlampa
Effekt lampa	40 W
Vatteninloppstryck	50-500 kPa (min-max)
Längd matningskabel	115 cm
Bakre panel	Galvaniserad
Skyddsklass	IPX3



Kompatibela Tillbehör

3820

Flat bakplåt i aluminium



3900

Platt krompläterat trådgaller (fyra st.)

Symbols glossary

- Elektrisk anslutning
- Fläkt med dubbel hastighet
- Fläkt med undervärme
- Varmluft
- Varmluft med injektion av ånga
- Stort grillelement
- Över och undervärme

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.