

ALFA625E1HDS



Family
Subfamily

Power supply

Oven type

Oven control

Trays capacity

Power supply

Other electrical connection

WiFi connection

Humidity generation

Adjustable feet

Product dimensions WxDxH

Maximum depth with open door

Ovens

Convection oven 6 trays en 600x400 mm or GN1/1

Electric

Fan with humidification

Electronic

6 trays EN 600x400 mm, GN1/1 (min. H 20 mm)

400 V 3N~ / 16 A / 10,5 kW / 50-60 Hz

230 V 3~ / 16 A / 10,5 kW / 50-60 Hz

Not available

Direct in cavity

Yes

798x757x793 mm

1521 mm



Distribution

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

Suggested for

Bars/Cafes

Aesthetics

Door with stainless steel stripes

Yes

Digit display color

White

Front panel

Yes

Serie

Alfa

Colour

Stainless steel

Display type

LCD Touch

Controls

Recipes number

100

Pre-heating

Boiler 71°C/Tank 60°C-50"

Timer setting range

from 1 minute to 99 hours +
endless

Chimney regulation

On/off

Cooking steps

3 + pre-heating

Haccp data

Scheduled start H/12

Delayed start

Boiler 71°C/Tank 60°C-50"

Options

Right hand hinge

ALFA1035EHDSR

Solutions

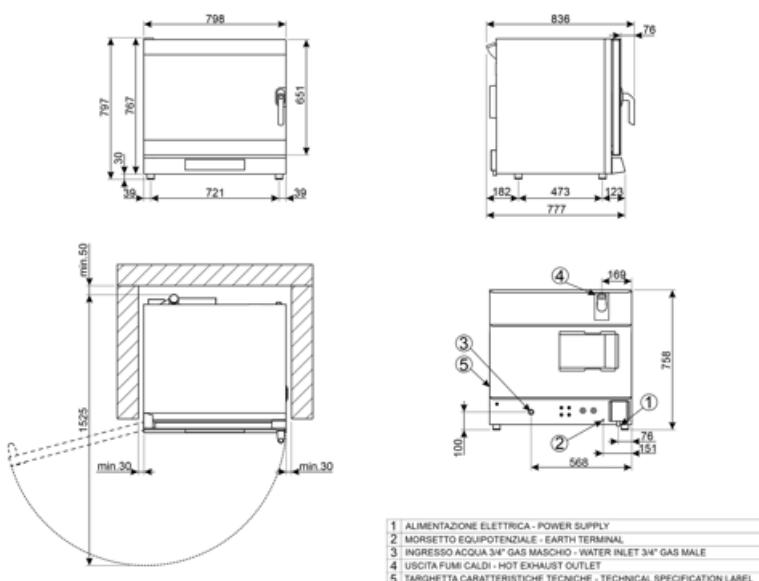
K4610X

Construction

Oven materials	Ever Clean enamel	Water injection on each fan	Yes
Cavity dimensions (lxdxh)	672x437x546mm	Humidification levels	3 + manual
Gross volume	460x360x425mm	Exhaust position	Back
Net volume	460x360x425mm	Components cooling system	Yes
Internal net volume	460x360x425mm	Timer type	Electronic timer
Cavity material	Stainless steel	Temperature range	30-270°C
Shelves number	6	End cooking signal	Yes
Tray frame support	Chrome	Manual reset safety thermostat	Yes
Shelves distance	77 mm	Predisposition for core probe Δt	Yes
Door construction	Double glass	Removable deflector	Yes
Door opening	Lateral	Lighting	2 Halogen lamps
Handle type	New ergonomics	Light power	40 W
Openable glass	Openable	USB port	Yes
Fan type and number	2 contrarotating fans with time direction reversal	Water load pipe	Yes
Engine speed	200W	Water inlet pressure	50-500 kPa (min-max)
Engine speed	2	Power cable length	170 cm
Max standard speed motor rpm	2	Back panel	Galvanized
Low speed rpm	2	IPX protection	Scheduled start H/12

Logistic Information

Packed product dimensions (WxDxH)	820x960x890 mm	Net weight	90,100 kg
EAN code	8017709322946	Gross weight (kg)	94,000 kg



Compatible Accessories



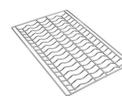
3743
Flat aluminium tray



3751
Flat perforated aluminium tray



3805
Flat chrome-plated wire grid



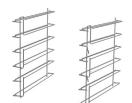
3810
Corrugated grid for baguettes



3927
Air flow reducer kit



KITSC
Lower and upper shelf kit



RGN11-625-2



RUTVL
Wheels kit for all oven table models (4pcs)



SVRPP420-625
Connector kit for two stacked ALFA420+420 or ALFA420+625 models and hood



T11TH20
2cm height GN1/1 non-stick tray for Galileo professional



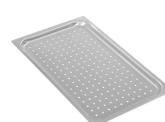
T11TH40
4cm height GN1/1 non-stick tray for Galileo professional



T11XH20
2cm height aluminium GN1/1 tray for Galileo professional



T11XH65
6,5cm height aluminium GN1/1 tray for Galileo professional



TF11XH2
Perforated aluminium GN1/1 tray for Galileo professional



TMF11TH2
GN 1/1 non-sticking microperforated tray



TVL425
16-level tray holder rack for ALFA410/ALFA420/425 and ALFA625 ovens dim.800x800x900 mm (height with kit RUTVL: 998 mm)



TVL425D
4-level tray holder rack for ALFA410/ALFA420/ALFA425 (stacked) or ALFA1035 ovens, dim. 800x800x504 mm (height with kit RUTVL: 602 mm)



TVL625D
Support for stacked ovens, dim. 800x800x300mm

Symbols glossary

 Electric

 Core probe

 Core probe + Δt

 Double speed fan

 Fan forced heating

 Fan forced heating with humidity injection

Benefit (TT)

Hinged opening

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.

LCD Touch

Interfaccia intuitiva per una regolazione semplice e precisa dei parametri di cottura

The control panel, simple and intuitive, is designed to offer a seamless and effortless user experience. Equipped with dedicated buttons, it allows precise adjustment of every cooking parameter, from temperature to duration, humidity level to fan speed. The central display provides a clear and immediate overview of the selected settings, ensuring you always have everything under control for flawless results, without compromise.

3 cooking stages

Flexibility and precision in every cooking stage

The ability to set multiple cooking steps in addition to preheating provides extraordinary versatility, perfectly adapting to the varying needs of each preparation. Each phase of the process can be customised with precision, optimising the cooking to achieve flawless results, whether it's a slow cook at low temperature or a perfect final browning. Thanks to this precise control of parameters, it is possible to achieve even cooking on every surface, significantly improving the quality of the finished product.

Humidity management

Impeccable cooking thanks to precise humidity control

Thanks to the effective management of small amounts of steam, 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.