

ALFA625E1HDS



Product Family Ovens

Convection oven 6 trays en 600x400 Subfamily

mm or GN1/1

Power supply Electric

Fan with humidification Oven type

Oven controls Electronic

6 trays EN 600x400 mm, GN1/1 (min. Tray capacity

H 20 mm)

400 V 3N~ / 16 A / 10,5 kW / 50-60 Default power supply

Other electrical connections Not available

App for recipe development and

upload

Humidity generation Direct in cavity

Adjustable feet Yes

Product dimensions WxDxH 798x757x793 mm

Maximum depth with open door 1521 mm



Target

Bar / Cafeterias / Bistros / **Industries**

> 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 strip

Yes

Front panel

Yes

Alfa

Colour

Stainless steel LCD Touch

Logo Series Smeg printed

Display type Digital display colour White

Controls

Number of recipes

100

Yes

Adjustable timer

from 1 minute to 99 hours +

Adjustable chimney

On/off

Cooking steps

3 + pre-heating

HACCP data

Pre-heating

Scheduled start H/12

Delayed start

Yes

endless



Options

Right hand hinge ALFA1035EHDSR Condense hood K4610X

Construction

Oven materialStainless
steel/glass/plasticsSteam assisted levels
Exhaust exit5 + manual
BackCavity dimensions672x437x546mmCooling systemYes

Cavity dimensions 672x437x546mm Cooling system Yes
(WxDxH) Time adjustment Electronic timer

Gross volume 460x360x425mm Temperature range 30-270°C
Net volume 460x360x425mm End of cooking alarm Yes
Internal net volume 127,3 lt

Cavity material Stainless steel Heating element Yes

No. of shelves 6 door
Tray support frame Chrome Manual safety Yes

Distance between 77 mm thermostat reset shelves Core probe cooking with Yes

Door construction Yes Δt
Door opening Lateral Removable deflector Yes

Handle type New ergonomics No. of lights 2 Halogen lights

Inner glass Openable Light power 40 W
Fan type and number 2 contrarotating fans with USB port Yes

time direction reversal

Water connection

Yes

Fan motor power 200W Water inlet pressure 50-500 kPa (min-max)

Fan speed Double speed Power cable length 170 cm

Max motor speed (rpm) 2 Back panel Galvanized

Low motor speed (rpm) 2 IPX protection Scheduled start H/12 Humidification system Yes

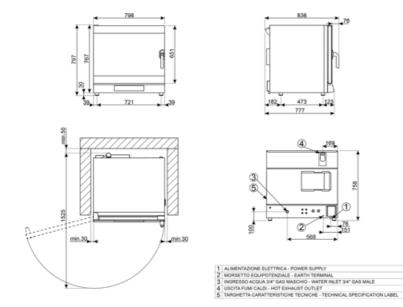
Logistic Information

on each fan

Net weight (kg)77,000 kgHeight (mm) packed820 mmPacked width960 mmGross weight (kg)94,000 kgPackaged depth890 mmDimensions of the820x960x890 mm

packed product (mm)







Compatible Accessories



3743

Flat aluminium tray



3751

Flat perforated aluminium tray



3805

Flat chrome-plated wire grid



3810

Corrugated grid for baquettes



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



TVL425

Oven stand for 16 trays for models ALFA420/425 and ALFA625, 800x800x900/950mm



TVL425D

Oven stand for 4 trays for models ALFA1035 and ALFA420/425 stackable, 800x800x504mm



TVL625D

Oven stand on castorsfor stacked ALFA625 or ALFA625/420, 800x800x300mm



Symbols glossary

Electric

Core probe

Fan forced

Fan with humidification

्रुक्ष्_क Double speed fan

 \sum_{A} Core probe + Δ t



Benefit

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

Intuitive interface for simple and precise adjustment of cooking parameters

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.