# ALFA625E1HDS



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|---|---|
| **Product Family** | Ovens |
| **Subfamily** | Convection oven 6 trays en 600x400 mm or GN1/1 |
| **Power supply** | Electric |
| **Oven type** | Fan with humidification |
| **Oven controls** | Electronic |
| **Tray capacity** | 6 trays EN 600x400 mm, GN1/1 (min. H 20 mm) |
| **Default power supply** | 400 V 3N~ / 16 A / 10,5 kW / 50-60 Hz |
| **Other electrical connections** | 230 V 3~ / 16 A / 10,5 kW / 50-60 Hz |
| **App for recipe development and upload** | Not available |
| **Humidity generation** | Direct in cavity |
| **Adjustable feet** | Yes |
| **Product dimensions WxDxH** | 798x757x793 mm |
| **Maximum depth with open door** | 1521 mm |

## Target

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|---|---|
| **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 |

## Aesthetics

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|---|---|---|---|
| **Door with stainless steel strip** | Yes | **Digital display colour** | White |
| **Colour** | Stainless steel | **Front panel** | Yes |
| **Display type** | LCD Touch | **Series** | Alfa |

## Controls

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|---|---|---|---|
| **Number of recipes** | 100 | **Pre-heating** | Yes |
| **Adjustable timer** | from 1 minute to 99 hours + endless | **Adjustable chimney** | Yes |
| **Cooking steps** | 3 + pre-heating | **HACCP data** | Yes |
| **Delayed start** | Yes | | |

## Options

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|---|---|---|---|
| **Right hand hinge** | ALFA1035EHDSR | **Condense hood** | K4610X |

## Electrical Connection

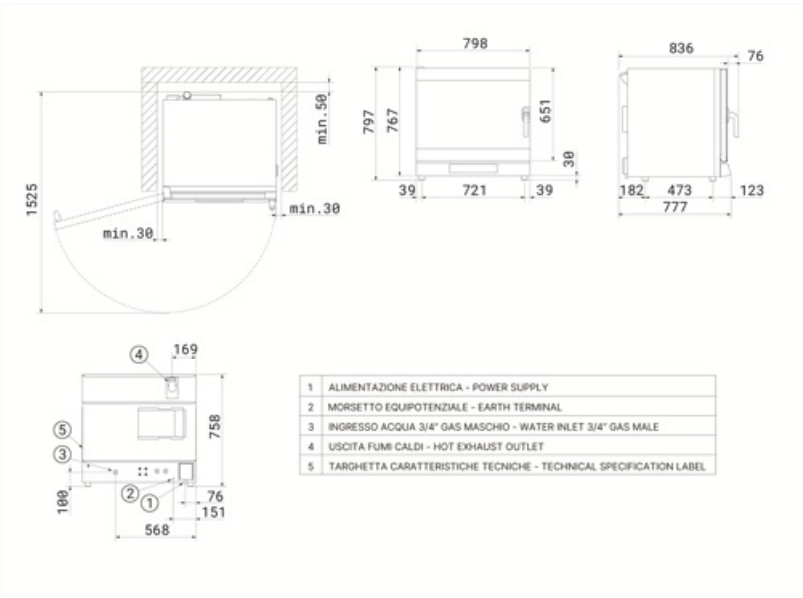
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|---|---|
| **Potential equalisation** | Yes |

## Construction

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|---|---|---|---|
| **Oven material** | Stainless steel/glass/plastics | **Steam assisted levels** | 5 + manual |
| **Cavity dimensions (WxDxH)** | 672x437x546mm | **Exhaust exit** | Back |
| **Gross volume** | 460x360x425mm | **Cooling system** | Yes |
| **Net volume** | 460x360x425mm | **Time adjustment** | Electronic timer |
| **Internal net volume** | 127,3 lt | **Temperature range** | 30-270°C |
| **Cavity material** | Stainless steel | **End of cooking alarm** | Yes |
| **No. of shelves** | 6 | **Heating element interruption with open door** | Yes |
| **Tray support frame** | Chrome | **Manual safety thermostat reset** | Yes |
| **Distance between shelves** | 77 mm | **Core probe cooking with Δ t** | Yes |
| **Door construction** | Yes | **Removable deflector** | Yes |
| **Door opening** | Lateral | **No. of lights** | 2 Halogen lights |
| **Handle type** | New ergonomics | **Light power** | 40 W |
| **Inner glass** | Openable | **USB port** | Yes |
| **Fan type and number** | 2 contrarotating fans with 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** | IPX3 |
| **Humidification system on each fan** | Yes | | |

## Logistic Information

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|---|---|---|---|
| **Packed product dimensions (WxDxH)** | 960x890x820 mm | **Net weight (kg)** | 73,000 kg |
| **EAN code** | 8017709322946 | **Gross weight (kg)** | 91,400 kg |




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|---|---|
| 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 |

## Compatible Accessories



**3743**

Flat aluminium tray



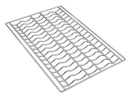
**3751**

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



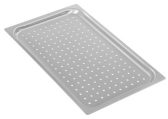
**T11XH20**

2cm height aluminium GN1/1 tray for Galileo professional



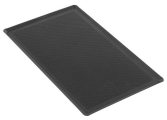
**T11XH65**

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 (hieight with kit RUTVL: 998 mm)



**TVL425D**

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



**TVL625D**

Support for stacked ovens, dim. 800x800x300mm

## Symbols glossary

 Electric

 Core probe

 Fan forced

 Fan with humidification

 Double speed fan

 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.