ALFA625E1HDS

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
App for recipe development and upload	Not available
Humidity generation	Direct in cavity
Maximum depth with open door	1521 mm
Adjustable feet	Yes
Net weight (kg)	77,000 kg
Product dimensions WxDxH	798x757x793 mm
EAN code	8017709322946

Target

Potential users	Bars/Cafes; Hotels; Restaurants/Catering; Bakery/Pastry making; Industrial pastry & bakery test kitchen; Butcher's shops	**Suggested for**	Bars/Cafes

Aesthetics

Colour	Stainless steel	**Digital display colour**	White
Door with stainless steel strip	Yes	**Front panel**	Yes
		Logo	Smeg printed
Display type	LCD Touch		

Controls

Number of recipes	100	**Adjustable chimney**	On/off
Adjustable timer	1-60 minutes + continuous	**HACCP data**	Scheduled start H/12
Cooking steps	3 + pre-heating		

Options

Right hand hinge	ALFA1035EHDSR	**Condense hood**	K4610X

Construction

Oven material	Stainless steel/glass/plastics	Steam assisted levels	5 + manual
Cavity dimensions (WxDxH)	672x437x546mm	Exhaust exit	Back
		Cooling system	Yes
Gross volume	460x360x425mm	Time adjustment	Electronic timer
Net volume	460x360x425mm	Temperature range	50-280°C
Internal net volume	127,3 lt	End of cooking alarm	Yes
Cavity material	Stainless steel	Heating element interruption with open door	Yes
No. of shelves	6		
Tray support frame	Chrome		
Distance between shelves	77 mm	Manual safety thermostat reset	Yes
Door construction	Yes	Core probe cooking with Δ t	Yes
Door opening	Lateral		
Handle type	New ergonomics	Removable deflector	Yes
Inner glass	Openable	No. of lights	2 Halogen lights
Fan type and number	2 contrarotating fans with time direction reversal	Light power	40 W
		USB port	Yes
Fan motor power	200W	Water connection	Yes
Fan speed	Double speed	Water inlet pressure	50-500 kPa (min-max)
Max motor speed (rpm)	2	Power cable length	170 cm
Low motor speed (rpm)	2	Back panel	Galvanized
Humidification system on each fan	Yes	IPX protection	Scheduled start H/12

Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO FILLER HOSE
S	TUBO DI SCARICO (solo su alcuni modelli) DRAIN HOSE (on some models only)
D	TUBO DI CARICO PER DOCCETTA LAVAGGIO (solo su alcuni modelli) WATER SUPPLY MANUAL WASHING SYSTEM (on some models only)
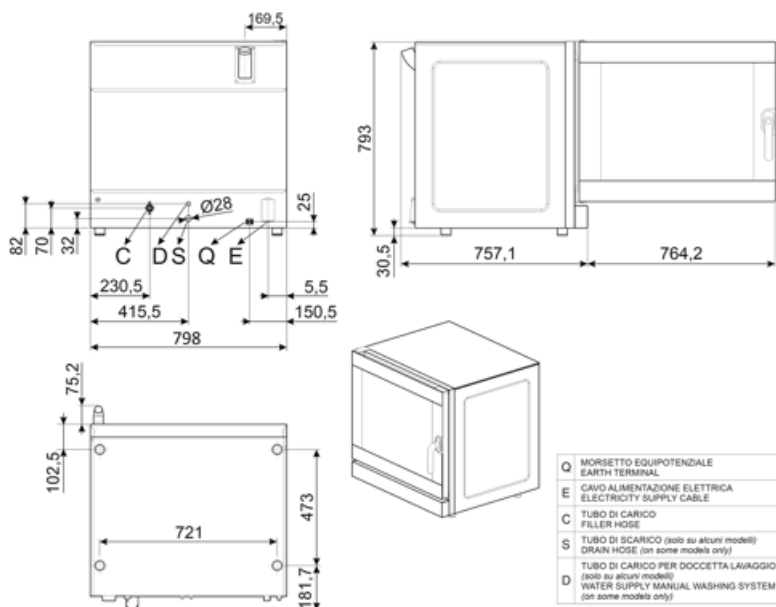
Compatible Accessories

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

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
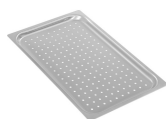
T11TH40

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

T11XH20

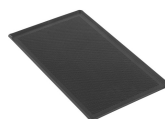2cm height aluminium GN1/1 tray for
Galileo professional

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

Symbols glossary

	Electric			Core probe
	Core probe + Δ t			Double speed fan
	Fan forced			Fan with humidification

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

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.