ALFA625E1HDS

Family	Professional ovens
Subfamily	Convection oven 6 trays EN 600x400 mm, GN 1/1 (min. H 20 mm)
Power supply	Electric
Oven type	Convection oven with humidification
Oven control	Electronic
Trays capacity	6 trays EN 600x400 mm, GN1/1 (min. H 20 mm)
Power supply	400 V 3N~ / 16 A / 10,5 kW / 50-60 Hz
Other electrical connection	230 V 3~ / 16 A / 10,5 kW / 50-60 Hz
Program storage with application	Not available
Humidity generation	Direct in cavity
Adjustable feet	Yes
Product dimensions (WxDxH)	798x757x793 mm
Maximum depth with open door	1521 mm

Target

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**	Bakery

Aesthetics

Door with stainless steel stripes	Yes	**Digit display color**	White
Colour	Stainless steel	**Front panel**	Yes
Display type	LCD Touch	**Series**	Alfa

Controls

Storable programs number	100	**Pre-heating**	Yes
Timer setting range	from 1 minute to 99 hours + endless	**Chimney regulation**	Yes
		HACCP data	Yes
Cooking steps	3 + pre-heating		
Delayed start	Yes		

Options

Combinable hood	K4610X

Construction

Oven materials	Stainless steel / glass / plastics	**Humidification levels**	5 + manual
Cavity dimensions (WxDxH)	672x437x546 mm	**Exhaust position**	Back
		Components cooling system	Yes
Gross volume	184,8 lt	**Timer type**	Electrical
Net volume	165,6 lt	**Temperature range**	30-270°C
Internal net volume	127,3 lt	**End cooking signal**	Yes
Cavity material	Stainless steel	**Safety switch with open door**	Yes
Shelves number	6		
Tray frame support	Chromed wire	**Manual reset safety thermostat**	Yes
Shelves distance	77 mm GN1/1 - EN 600X400	**Predisposition for core probe**	Yes
Door construction	Double glass		
Door opening	Lateral - left hinge	**Removable deflector**	Yes
Handle type	Rotating	**Lighting**	2 Halogen lamps
Glass	Openable with hinge	**Light power**	40 W
Fan type and number	2 contrarotating with timed direction reversal	**USB port**	Yes
		Water load pipe	Yes
Fan motor power	200 W	**Water inlet pressure**	50-500 kPa (min-max)
Engine rpm	Dual speed	**Power cable length**	170 cm
Motor rpm in standard speed	2850 rpm	**Back panel**	Galvanized
		IPX protection	IPX3
Motor rpm in low speed	1450 rpm		
Water injection on each fan	Yes		

Logistic Information

Packed product dimensions (WxDxH)	820x960x890 mm	**Net weight**	77,000 kg
		Gross weight	94,000 kg
EAN code	8017709322946		
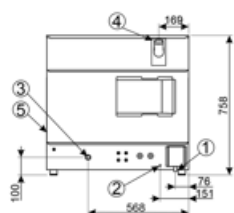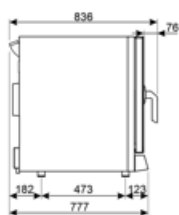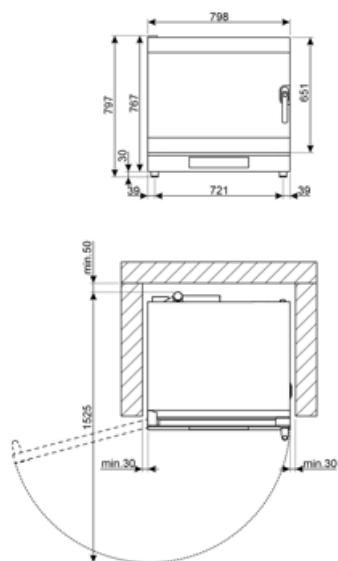
1	ALIMENTAZIONE ELETTRICA - POWER SUPPLY
2	MORSETTO EQUIPOTENZIALE - EARTH TERMINAL
3	INGRESSO ACQUA 3/4" GAS MASCHIO - WATER INLET 3/4" GAS MALE
4	USCITA FUMI CALDI - HOT EXHAUST OUTLET
5	TARGHETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL

Compatible Accessories
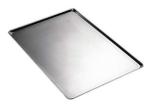
3743

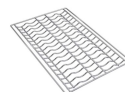Kit of 4 flat aluminum trays EN 600×400 mm

3751

Kit of 4 flat perforated aluminium tray EN 600×400 mm

3805

Kit of 4 chrome-plated wire grids EN 600×400 mm

3810

Kit of 4 wave wire grids for baguettes EN 600×400 mm

3927

Air flow reducer kit for ovens ALFA410, 420, 625, 1035

KITSC

Core temperature probe for EHDS oven series

RGN11-625-2

Support rack for GN 1/1 flat trays, suitable for ALFA625 models

RUTVL

Set of 4 wheels, fits all professional oven tables

SVRPP420-625

Connection kit for ALFA410/420 and ALFA625 ovens with K4610X extraction hood

T11TH20

GN1/1 non-stick tray, 20 mm height

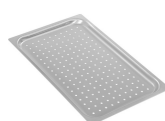**T11TH40**

GN1/1 non-stick tray, 40 mm height

T11XH20
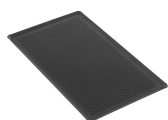
Aluminium GN1/1 tray, 20 mm height

T11XH65

GN1/1 aluminium tray, 65 mm height

TF11XH2

GN 1/1 perforated aluminium tray, 20 mm height

TMF11TH2

GN 1/1 non-sticking microperforated tray, 20 mm height

TVL425

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

TVL425D

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

TVL625D

Stand for ALFA625 stacked ovens, dim. (WxdxH) 800x800x300 mm

Symbols glossary

	Electric			Core probe
	Fan forced heating			Fan forced heating with humidity injection
	Double speed fan			Core probe baking by temperature difference (Δ t)

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

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 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.