

ALFA625E1HDS



Família	Fornos
Subfamília	Forno de convecção
Tipo de energia	Elétrico
Tipo de forno	Forno de convecção com humidificação
Controlo do forno	Controlo eletrónico da temperatura
Capacidade de tabuleiro	6 tabuleiros EN 600x400 mm, GN1/1 (mín. H 20 mm)
Fonte de energia	400 V 3N~ / 16 A / 10,5 kW / 50-60 Hz
Outras ligações eléctricas	230 V 3~ / 16 A / 10,5 kW / 50-60 Hz
Memória de programas	Não disponível
Geração de humidade	Direto na cavidade
Pés reguláveis em altura	Sim
Dimensões do produto (LxPxA)	798x757x793 mm
Profundidade máxima com a porta aberta	1521 mm



Mercado

Indústrias	Bares, Cafés e Pubs; Hotelaria; Restaurantes; Padarias / Pastelarias; Talhos; Catering; Estabelecimentos de Cuidados; Indústrias Alimentares; Supermercados / Comércio de alimentos	Indicado para	Padaria / Pastelaria
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Design

Porta com tiras em aço inox	Sim	Cor dos dígitos no display	Branco
Cor	Aço inox	Painel frontal	Sim
Display	Touch LCD	Design	Alfa

Comandos

Nº de programas em memória	100	Pré-aquecimento	Sim
Temporizador	de 1 min até 99 h + sem fim	Regulação da chaminé	Sim
Função MultiStep	3 + pré-aquecimento	HACCP data	Sim
Início diferido	Sim		

Opções

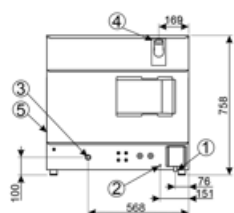
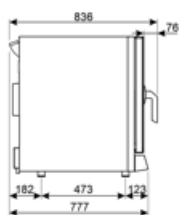
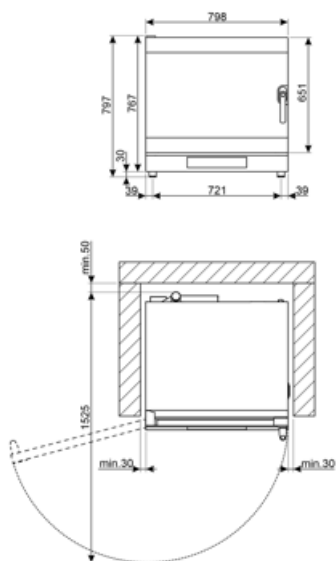
Exaustor compatível K4610X (com kit de conexão KITPO45)

ESPECIFICAÇÕES TÉCNICAS

Material do forno	Aço Inox / Vidro / Plástico	Níveis de humidificação	5 + manual
Dimensões da cavidade (LxPxA)	672x437x546 mm	Posição de exaustão	Traseira
Volume bruto	184,8 lt	Sistema de arrefecimento	Sim
Volume útil	165,6 lt	Tipo de temporizador	Elétrico
Volume útil interno	127,3 lt	Temperaturas	30-270°C
Material da cavidade	Aço inox	Aviso de final de cozedura	Sim
Níveis de tabuleiros	6	Interruptor de segurança com porta aberta	Sim
Suporte dos tabuleiros	Cromado	Reset de segurança do termostato	Sim
Distância entre tabuleiros	77 mm GN1/1 - EN 600X400	Opção para sonda	Sim
Material da porta	Vidro duplo	Deflector removível	Sim
Abertura da porta	Lateral	Iluminação	2 lâmpadas de halogéneo
Tipo de puxador	Rotativo	Potência das lâmpadas	40 W
Vidro	Abre com dobradiça	Porta USB	Sim
Tipologia da ventoinha	2 com rotação reversível temporizada	Tubo de carga de água	Sim
Potência da ventoinha	200 W	Pressão da entrada de água	50-500 kPa (min-max)
RPM da ventoinha	Velocidade dupla	Comprimento do cabo de alimentação	170 cm
RPM standard da ventoinha	2850 rpm	Painel traseiro	Porta galvanizada
RPM da ventoinha na velocidade inferior	1450 rpm	Proteção IPX	IPX3
Injeção de água em cada ventoinha	Sim		

Dados de logística

Dimensões do produto embalado (LxPxA)	960x890x820 mm	Peso líquido (kg)	74,900 kg
Código EAN	8017709322946	Peso bruto (kg)	94,000 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 |

Acessórios Compatíveis



3743

3751

Kit of 4 flat perforated aluminium tray EN 600x400 mm



3805

Kit of 4 chrome-plated wire grids EN 600x400 mm

3810

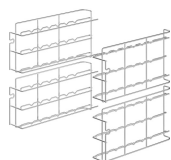


3927

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 stacking two 4ltray EN 600x400 ovens with hood K4610X, one 4ltray EN 600x400 oven with one 6ltray EN 600x400 oven with hood K4610X, or two 6ltray EN 600x400 ovens without 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



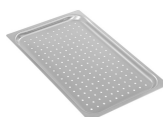
T11XH65

GN1/1 aluminium tray, 65 mm height



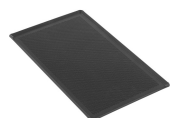
TF11XH2

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

	Elétrico: a fonte de energia do forno é a eletricidade.		Core probe
	Fan forced heating		Fan forced heating with humidity injection
	Ventoinha de velocidade dupla		Core probe baking by temperature difference (Δt)

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.