

ALFA625E1HDSR



Family Professional ovens

Subfamily Convection oven 6 trays en 600x400

mm or GN1/1

Power supply Electric

Convection oven with humidification Oven type

Oven control

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

H 20 mm)

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

Other electrical connection 230 V 3~ / 16 A / 10,5 kW / 50-60 Hz

Not available

Humidity generation Direct in cavity

Adjustable feet Yes

Program storage with

Product dimensions WxDxH 798x757x793 mm

Maximum depth with open door 1521 mm



Target

application

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

Bakery

Aesthetics

Door with stainless

steel stripes

Yes

Front panel

Yes

Colour

Display type Digit display color Stainless steel LCD Touch White

Logo Series Smeg printed Alfa

Controls

Storable programs

number

100

Yes

Timer setting range

from 1 minute to 99 hours + endless

Cooking steps

3 + pre-heating

Delayed start

Yes

Pre-heating Yes Chimney regulation **HACCP** data Yes



Options

Right hand hinge Yes Combinable hood K4610X

Construction

Oven materials Stainless steel / glass / **Humidification levels** 5 + manual plastics **Exhaust position** Back **Cavity dimensions** 672x437x546 mm Components cooling Yes (WxDxH) system Gross volume 184,8 lt Timer type Electrical Net volume 165,6 lt 30-270°C Temperature range

Internal net volume 127,3 lt End cooking signal Yes
Cavity material Stainless steel Safety switch with open Yes

Shelves number 6 door

Tray frame support Chromed wire Manual reset safety Yes
Shelves distance 77 mm GN1/1 - EN thermostat

600X400 Predisposition for core Yes
Door construction Double glass probe

Door opening Lateral - right hinge Removable deflector Yes

Handle type Rotating Lighting 2 Halogen lamps
Glass Openable with hinge Light power 40 W

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Fan type and number 2 contrarotating with timed USB port Yes

Fan type and number 2 contrarotating with timed direction reversal Water load pipe Yes

Fan motor power 200 W Water inlet pressure 50-50

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 2850 rpm Back panel Galvanized speed IPX protection IPX3

Motor rpm in low speed 1450 rpm

Logistic Information

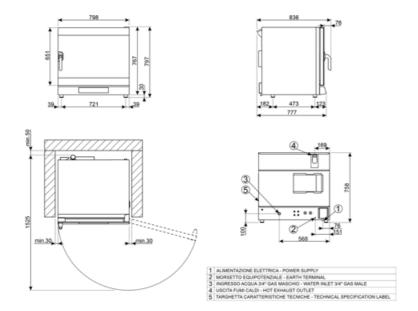
Water injection on each

fan

Net weight76,000 kgHeight (mm) packed820 mmPacked width960 mmGross weight (kg)94,000 kgPackaged depth890 mmPacked product820x960x890 mm

dimensions







Compatible Accessories





Core temperature probe for EHDS oven series



RUTVL

Set of 4 wheels, fits all professional oven tables

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.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 ALFA625 ovens, dim. 800x800x300mm



Symbols glossary

-Œ Electric

Fan forced heating

Double speed fan

7

Core probe



Fan forced heating with humidity injection



Core probe baking by temperature difference ($\!\Delta\!$ 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.