

# ALFA625E1HDSR



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



## Target

<b>Industries</b>	Bar / Cafeterias / Bistros / Wine bars / Pubs; Hotels; Restaurants; Bakeries / Pastry shops; Butcher shops / Delicatessens; Catering; Care facilities ; Commercial food services; Grocery shops / Food retail	<b>Suggested for</b>	Bakery
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## Aesthetics

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

## Controls

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

## Options

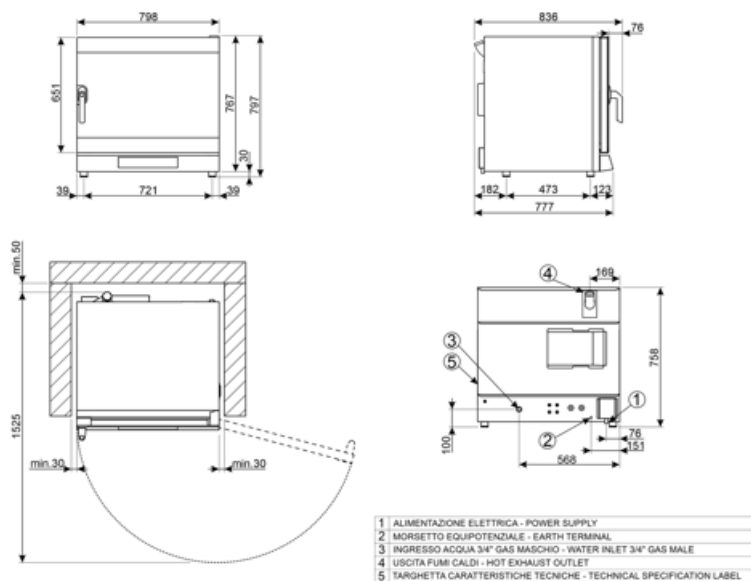
<b>Right hand hinge</b>	Yes	<b>Combinable hood</b>	K4610X
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## Construction

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

## Logistic Information

<b>Packed product dimensions (WxDxH)</b>	960x890x820 mm	<b>Net weight</b>	74,900 kg
<b>EAN code</b>	8017709343156	<b>Gross weight</b>	94,000 kg



## Compatible Accessories



### KITSC

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



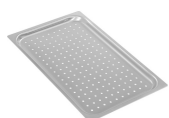
### T11XH20

Aluminium GN1/1 tray, 20 mm height



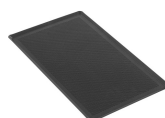
### T11XH65

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. (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 (height with kit RUTVL: 602 mm)



### TVL625D

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

## Symbols glossary

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Electric



Fan forced heating



Double speed fan



Core probe



Fan forced heating with humidity injection



Core probe baking by temperature difference ( $\Delta$  t)

## Benefit (TT)

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### 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.