

ALFA625E1HDSR



Family Professional ovens

Subfamily Convection oven 6 trays EN 600x400

mm, GN 1/1 (min. H 20 mm)

Power supply

Convection oven with humidification Oven type

Oven control Electronic

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

Not available

Humidity generation Direct in cavity

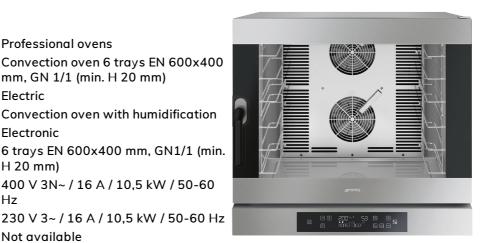
Adjustable feet Yes

Other electrical connection

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

Colour

Yes

Digit display color Front panel

White Yes Alfa

Display type

Stainless steel LCD Touch

Series

Controls

number

Storable programs

100

Pre-heating Chimney regulation Yes

Timer setting range

from 1 minute to 99 hours +

HACCP data

Yes Yes

Cooking steps

3 + pre-heating

Delayed start

Yes

endless



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 - FN thermostat

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600X400 Predisposition for core Yes
Door construction Double alass probe

Door constructionDouble glassprobeDoor openingLateral - right hingeRemovable deflectorYes

Handle type Rotating Lateral - right hinge Lighting 2 Halogen lamps

Glass Openable with hinge Light power 40 W

Fan type and number 2 contraretating with timed USB port Yes

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 standard2850 rpmBack panelGalvanizedspeedIPX protectionIPX3

Water injection on each Yes

1450 rpm

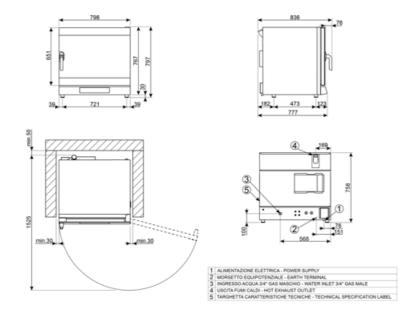
Logistic Information

Motor rpm in low speed

Packed product 820x960x890 mm Net weight 76,000 kg dimensions (WxDxH) Gross weight 94,000 kg

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EAN code 8017709343156







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.(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

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Core probe

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Core probe baking by temperature difference (Δ t)

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Double speed fan

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Fan forced heating



Fan forced heating with humidity injection



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.