

# ALFA625E1HDSR



<b>Family</b>	Professional ovens
<b>Subfamily</b>	Convection oven 6 trays en 600x400 mm or GN1/1
<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>Series</b>	Alfa	<b>Digit display color</b>	White
<b>Colour</b>	Stainless steel	<b>Front panel</b>	Yes
<b>Door with stainless steel stripes</b>	Yes	<b>Logo</b>	Smeg printed
<b>Display type</b>	LCD Touch		

## Controls

<b>Storable programs number</b>	100	<b>Pre-heating</b>	Yes
<b>Timer setting range</b>	1-60 minutes + endless	<b>Chimney regulation</b>	Yes
<b>Cooking steps</b>	3 + pre-heating	<b>HACCP data</b>	Yes
<b>Delayed start</b>	Yes		

## Options

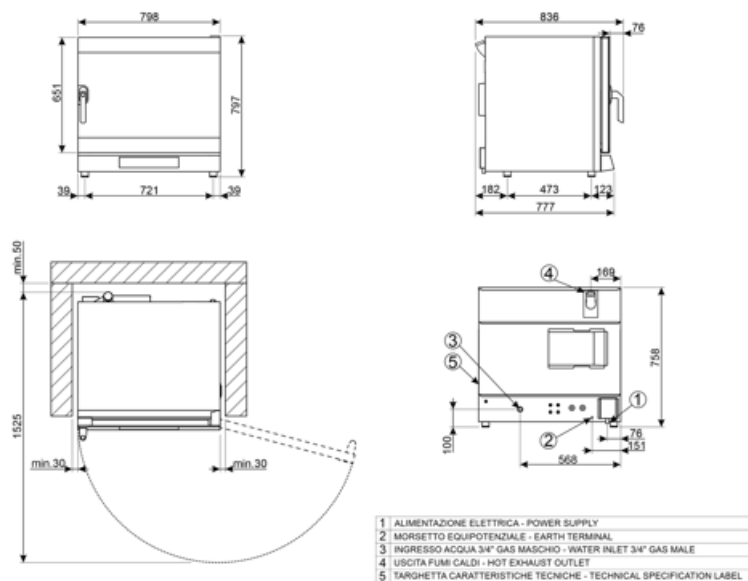
Right hand hinge	Yes	Combinable hood	K4610X
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## Construction

Oven materials	Stainless steel / glass / plastics	Humidification levels	5 + manual
Cavity dimensions (WxDxH)	672x437x546 mm	Exhaust position	Back
Gross volume	184,8 lt	Components cooling system	Yes
Net volume	165,6 lt	Timer type	Electrical
Internal net volume	127,3 lt	Temperature range	30-270°C
Cavity material	Stainless steel	End cooking signal	Yes
Shelves number	6	Safety switch with open door	Yes
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	Removable deflector	Yes
Door opening	Lateral - right hinge	Lighting	2 Halogen lamps
Handle type	Rotating	Light power	40 W
Glass	Openable with hinge	USB port	Yes
Fan type and number	2 contrarotating with timed direction reversal	Water load pipe	Yes
Fan motor power	200W	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
Motor rpm in low speed	1450 rpm	IPX protection	IPX3
Water injection on each fan	Yes		

## Logistic Information

Net weight	76,000 kg	Height (mm) packed	820 mm
Packed width	960 mm	Gross weight (kg)	94,000
Packaged depth	890 mm	Packed product dimensions	



## 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



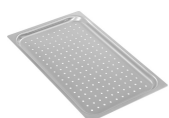
### T11XH20

Aluminium GN1/1 tray, 20 mm height



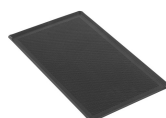
### T11XH65

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 ALFA420/425 and ALFA625 ovens dim.800x800x900 mm (hieight with kit RUTVL: 998 mm)



### TVL425D

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









### TVL625D

Support for stacked ALFA625 ovens, dim. 800x800x300mm

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# Symbols glossary

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

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## 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.