

ALFA625H-2



Family Ovens

Subfamily Convection oven 6 trays en 600x400

mm or GN1/1

Power supply Electric

Oven type Fan with humidification

Oven control Mechanical

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

H 20 mm)

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

Other electrical connection $230 \ V \ 3 \sim / \ 16 \ A \ / \ 10,5 \ kW \ / \ 50 \ Hz$

WiFi connection Not available
Humidity generation Direct in cavity

Adjustable feet Yes

Product dimensions WxDxH 798x757x793 mm

Maximum depth with open door 1521 mm



Distribution

Industries Bar / Cafeterias / Bistros /

Wine bars / Pubs; Hotels; Restaurants; Bakeries / Pastry shops; Butcher shops / Delicatessens; Catering; Care facilities; Commercial food services; Grocery shops / Food retail Suggested for

Bars/Cafes

Aesthetics

Door with stainless

steel stripes

Yes

Logo Serie Smeg printed

Alfa

Colour Front panel

Yes

Stainless steel

Controls

Timer setting range 1-60 minutes + endless

Chimney regulation

Manual

Options

Right hand hinge Right hand hinge ALFA625HR-2 ALFA1035EHDSR Solutions

K4610X

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Construction

Oven materials Ever Clean enamel Cavity dimensions 672x437x546mm (lxdxh) Gross volume 460x360x425mm Net volume 460x360x425mm Internal net volume 460x360x425mm Cavity material Stainless steel Shelves number Tray frame support Chrome Shelves distance 77 mm **Door construction** Double glass Door opening Lateral Handle type New ergonomics Openable glass

2

Engine speed Engine speed Max standard speed motor rpm

Fan type and number

Openable 2 contrarotating fans with time direction reversal Ever Clean enamel Single speed

Water injection on each Yes **Humidification levels** Manual **Exhaust position** Back Electromecanical timer Timer type 50-270°C Temperature range End cooking signal Yes Orange light indicator to achievement Green light indicator to Yes achievement

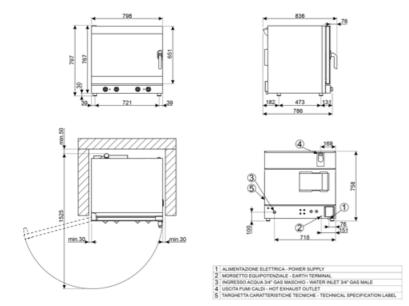
Manual reset safety Yes thermostat Removable deflector Yes 2 Halogen lamps Lighting 40 W Light power Water load pipe Yes Water inlet pressure 50-500 kPa (min-max)

Power cable length 170 cm Back panel Galvanized

IPX protection Scheduled start H/12

Logistic Information

Net weight 76.000 kg Height (mm) packed 820 mm Packed width Gross weight (kg) 93.000 960 mm Packed product 820x960x890 Packaged depth 890 mm dimensions



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Compatible Accessories



3743

Flat aluminium tray



3751

Flat perforated aluminium tray



3805

Flat chrome-plated wire grid



3810

Corrugated grid for baquettes



3927

Air flow reducer kit



RGN11-625-2



RUTVL

Wheels kit for all oven table models (4pcs)



SVRPP420-625

Connector kit for two stacked ALFA420+420 or ALFA420+625 models and hood



T11TH20

2cm height GN1/1 non-stick tray for Galileo professional



T11TH40

4cm height GN1/1 non-stick tray for Galileo professional



T11XH20

2cm height aluminium GN1/1 tray for Galileo professional



T11XH65

6,5cm height aluminium GN1/1 tray for Galileo professional



TF11XH2

Perforated aluminium GN1/1 tray for Galileo professional



TMF11TH2

GN 1/1 non-sticking microperforated trav



TVL425

Oven stand for 16 trays for models ALFA420/425 and ALFA625, 800x800x900/950mm



TVL425D

Oven stand for 4 trays for models ALFA1035 and ALFA420/425 stackable, 800x800x504mm





Oven stand on castorsfor stacked ALFA625 or ALFA625/420, 800x800x300mm

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Symbols glossary



Electric





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Benefit (TT)

Mechanical control panel

Ease of use and effortless control of the essential cooking parameters

The control panel, equipped with practical knobs, allows for simple, intuitive, and effortless management of the main functions. Using the buttons, you can adjust the cooking time, temperature, and, in selected models, the level of humidification. By turning the knob to position 1, steam will be delivered until it is released. In multifunction ovens with a mechanical control panel, there is also a dedicated button for selecting different oven functions based on the desired cooking mode.

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.

Humidity management

Impeccable cooking thanks to precise humidity control

Thanks to the effective management of small amounts of steam, 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.

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