smeg
PROFESSIONAL

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~ / 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	**Front panel**	Yes
		Serie	Alfa
Colour	Stainless steel		

Controls

Timer setting range	1-60 minutes + endless	**Chimney regulation**	Manual

Options

Right hand hinge	ALFA625HR-2	**Solutions**	K4610X
Right hand hinge	ALFA1035EHDSR		

Construction

Oven materials	Ever Clean enamel	**Water injection on each fan**	Yes
Cavity dimensions (lxdxh)	672x437x546mm	**Humidification levels**	Manual
Gross volume	460x360x425mm	**Exhaust position**	Back
Net volume	460x360x425mm	**Timer type**	Electromecanical timer
Internal net volume	460x360x425mm	**Temperature range**	50-270°C
Cavity material	Stainless steel	**End cooking signal**	Yes
Shelves number	6	**Orange light indicator t° achievement**	Yes
Tray frame support	Chrome	**Green light indicator t° achievement**	Yes
Shelves distance	77 mm		
Door construction	Double glass	**Manual reset safety thermostat**	Yes
Door opening	Lateral		
Handle type	New ergonomics	**Removable deflector**	Yes
Openable glass	Openable	**Lighting**	2 Halogen lamps
Fan type and number	2 contrarotating fans with time direction reversal	**Light power**	40 W
		Water load pipe	Yes
Engine speed	Ever Clean enamel	**Water inlet pressure**	50-500 kPa (min-max)
Engine speed	Single speed	**Power cable length**	170 cm
Max standard speed motor rpm	2	**Back panel**	Galvanized
		IPX protection	Scheduled start H/12

Logistic Information

Packed product dimensions (WxDxH)	820x960x890 mm	**Net weight**	76,000 kg
		Gross weight (kg)	93,000 kg
EAN code	8017709270193		

1	ALIMENTAZIONE ELETTRICA - POWER SUPPLY
2	MORSETTO EQUIPOTENZIALE - EARTH TERMINAL
3	INGRESSO ACQUA 3/4" GAS MASCHIO - WATER INLET 3/4" GAS MALE
4	USCITA FUMI CALDI - HOT EXHAUST OUTLET
5	TARGHETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL
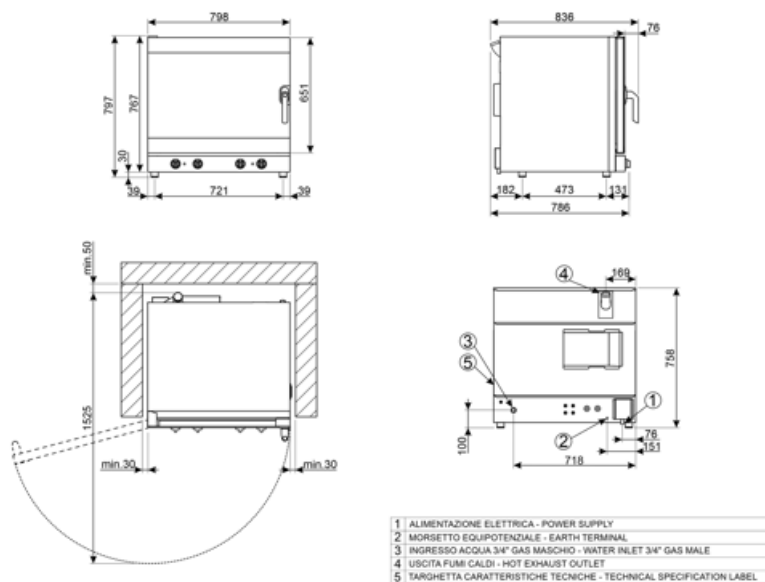
Compatible Accessories

3743

Flat aluminium tray

3751

Flat perforated aluminium tray

3805

Flat chrome-plated wire grid

3810

Corrugated grid for baguettes

3927

Air flow reducer kit

RGN11-625-2

RUTVL

Wheels kit for all oven table models (4pcs)

SVRPP420-625

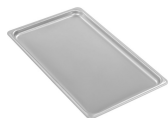Connector kit for two stacked ALFA420+420 or ALFA420+625 models and hood

T11TH20

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

T11TH40

4cm height GN1/1 non-stick tray for Galileo professional
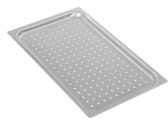
T11XH20

2cm height aluminium GN1/1 tray for Galileo professional
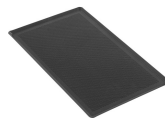
T11XH65

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 tray

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 ovens, dim. 800x800x300mm

Symbols glossary

☐⟍ Electric   ⊛ ...

⊛ ...

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.