

ALFA625H-2



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| Product Family | Ovens |
| Subfamily | Convection oven 6 trays en 600x400 mm or GN1/1 |
| Power supply | Electric |
| Oven type | Fan with humidification |
| Oven controls | Mechanical |
| Tray capacity | 6 trays EN 600x400 mm, GN1/1 (min. H 20 mm) |
| Default power supply | 400 V 3N~ / 16 A / 10,5 kW / 50 Hz |
| Other electrical connections | 230 V 3~ / 16 A / 10,5 kW / 50 Hz |
| App for recipe development and upload | Not available |
| Humidity generation | Direct in cavity |
| Adjustable feet | Yes |
| Product dimensions WxDxH | 798x757x793 mm |
| Maximum depth with open door | 1521 mm |



Target

| | | | |
|-------------------|---|----------------------|------------|
| 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

| | | | |
|--|-----------------|--------------------|--------------|
| Series | Alfa | Front panel | Yes |
| Colour | Stainless steel | Logo | Smeg printed |
| Door with stainless steel strip | Yes | | |

Controls

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|-------------------------|---------------------------|---------------------------|--------|
| Adjustable timer | 1-60 minutes + continuous | Adjustable chimney | Manual |
|-------------------------|---------------------------|---------------------------|--------|

Options

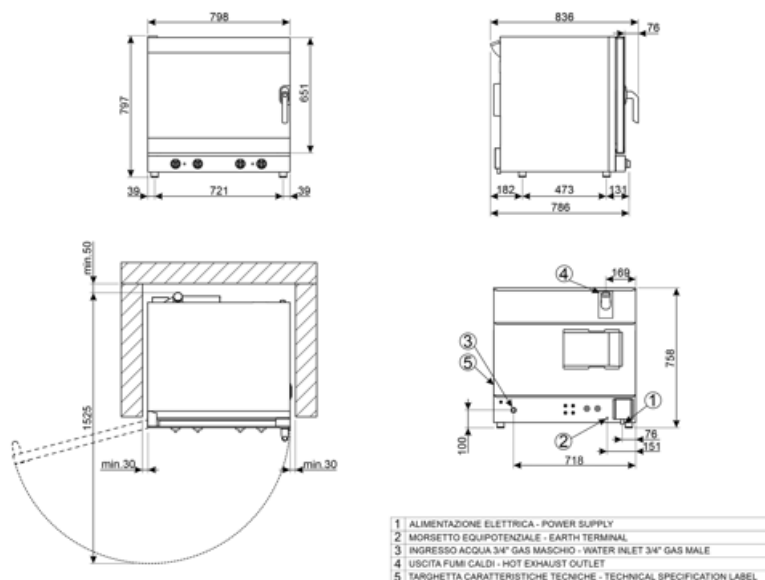
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|-------------------------|---------------|----------------------|--------|
| Right hand hinge | ALFA625HR-2 | Condense hood | K4610X |
| Right hand hinge | ALFA1035EHDSR | | |

Construction

| | | | |
|--|--|--|-------------------------|
| Oven material | Stainless steel/glass/plastics | Steam assisted levels | Manual |
| Cavity dimensions (WxDxH) | 672x437x546mm | Exhaust exit | Back |
| Gross volume | 460x360x425mm | Time adjustment | Electromechanical timer |
| Net volume | 460x360x425mm | Temperature range | 50-270°C |
| Internal net volume | 127,3 lt | End of cooking alarm | Yes |
| Cavity material | Stainless steel | Orange light indicator when t° achieved | Yes |
| No. of shelves | 6 | Green light indicator when time achieved | Yes |
| Tray support frame | Chrome | Heating element interruption with open door | Yes |
| Distance between shelves | 77 mm | Manual safety thermostat reset | Yes |
| Door construction | Yes | Removable deflector | Yes |
| Door opening | Lateral | No. of lights | 2 Halogen lights |
| Handle type | New ergonomics | Light power | 40 W |
| Inner glass | Openable | Water connection | Yes |
| Fan type and number | 2 contrarotating fans with time direction reversal | Water inlet pressure | 50-500 kPa (min-max) |
| Fan motor power | 180W | Power cable length | 170 cm |
| Fan speed | Single speed | Back panel | Galvanized |
| Max motor speed (rpm) | 2 | IPX protection | Scheduled start H/12 |
| Humidification system on each fan | Yes | | |

Logistic Information

| | | | |
|------------------------|-----------|--|--------|
| Net weight (kg) | 76,000 kg | Height (mm) packed | 820 mm |
| Packed width | 960 mm | Gross weight (kg) | 93,000 |
| Packaged depth | 890 mm | Dimensions of the packed product (mm) | |



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



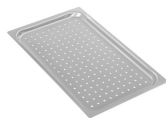
T11XH20

2cm height aluminium GN1/1 tray for Galileo professional



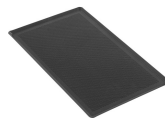
T11XH65

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

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



TVL625D

Oven stand on castors for stacked ALFA625 or ALFA625/420, 800x800x300mm

Symbols glossary



Electric



Fan forced



Fan with humidification

Benefit

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.