

ALFA625H-2



Product Family

Subfamily

Power supply

Oven type

Oven controls

Tray capacity

Default power supply

Other electrical connections

App for recipe development and upload

Humidity generation

Adjustable feet

Product dimensions WxDxH

Maximum depth with open door

Ovens

Convection oven 6 trays en 600x400 mm or GN1/1

Electric

Fan with humidification

Mechanical

6 trays EN 600x400 mm, GN1/1 (min. H 20 mm)

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

230 V 3~ / 16 A / 10,5 kW / 50 Hz

Not available



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

Door with stainless steel strip

Yes

Front panel Series

Yes
Alfa

Colour

Stainless steel

Controls

Adjustable timer

1-60 minutes + continuous

Adjustable chimney

Manual

Options

Right hand hinge

ALFA625HR-2

Condense hood

K4610X

Right hand hinge

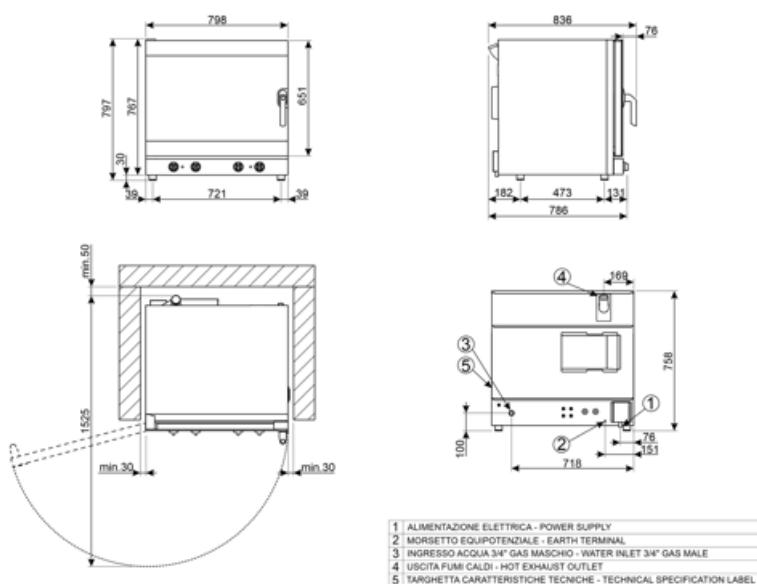
ALFA1035EHDSR

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

| | | | |
|--|----------------|--------------------------|-----------|
| Packed product dimensions (WxDxH) | 820x960x890 mm | Net weight (kg) | 89,100 kg |
| EAN code | 8017709270193 | Gross weight (kg) | 93,000 kg |



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



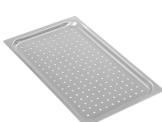
T11TH40
4cm height GN1/1 non-stick tray for
Galileo professional



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 (height
with kit RUTVL: 998 mm)



TVL425D
4-level tray holder rack for
ALFA410/ALFA420/ALFA425
(stacked) or ALFA1035 ovens, dim.
800x800x504 mm (height with kit
RUTVL: 602 mm)



TVL625D
Support for stacked ovens, dim.
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.