

# ALFA625H-2



<b>Product Family</b>	Ovens
<b>Subfamily</b>	Convection oven 6 trays en 600x400 mm or GN1/1
<b>Power supply</b>	Electric
<b>Oven type</b>	Fan with humidification
<b>Oven controls</b>	Mechanical
<b>Tray capacity</b>	6 trays EN 600x400 mm, GN1/1 (min. H 20 mm)
<b>Default power supply</b>	400 V 3N~ / 16 A / 10,5 kW / 50 Hz
<b>Other electrical connections</b>	230 V 3~ / 16 A / 10,5 kW / 50 Hz
<b>App for recipe development and upload</b>	Not available
<b>Humidity generation</b>	Direct in cavity
<b>Maximum depth with open door</b>	1521 mm
<b>Adjustable feet</b>	Yes
<b>Net weight (kg)</b>	76,000 kg
<b>Product dimensions WxDxH</b>	798x757x793 mm
<b>EAN code</b>	8017709270193



## Target

<b>Potential users</b>	Bars/Cafes; Hotels; Restaurants/Catering; Bakery/Pastry making; Industrial pastry & bakery test kitchen; Butcher's shops	<b>Suggested for</b>	Bars/Cafes
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## Aesthetics

<b>Colour</b>	Stainless steel	<b>Front panel</b>	Yes
<b>Door with stainless steel strip</b>	Yes	<b>Logo</b>	Smeg printed

## Controls

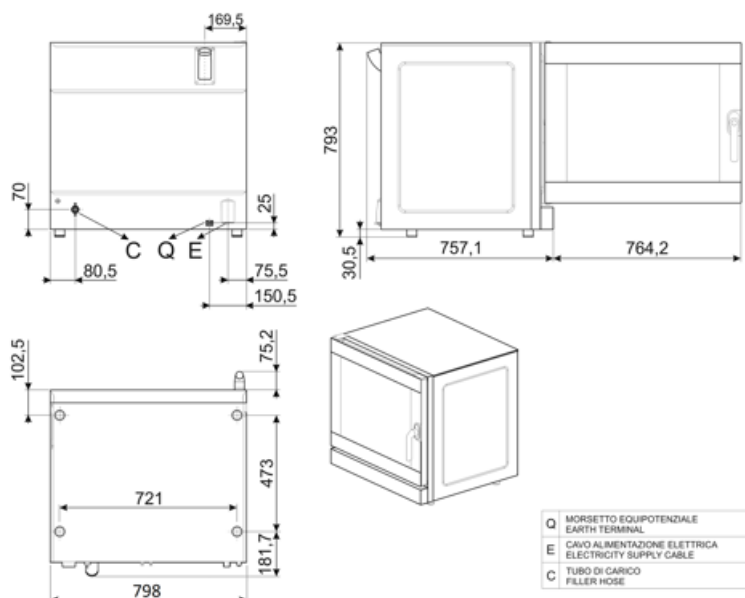
<b>Adjustable timer</b>	1-60 minutes + continuous	<b>Adjustable chimney</b>	Manual
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## Options

<b>Right hand hinge</b>	ALFA625HR-2	<b>Condense hood</b>	K4610X
<b>Right hand hinge</b>	ALFA1035EHDSR		

## Construction

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



## Compatible Accessories



**3743**

Flat aluminium tray



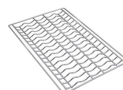
**3751**

Flat perforated aluminium tray



**3805**

Flat chrome-plated wire grid



**3810**

Corrugated grid for baguettes



**3927**

Air flow reducer kit



**RGN11-625-2**



**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



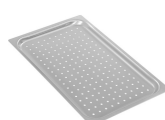
**T11XH20**

2cm height aluminium GN1/1 tray for Galileo professional



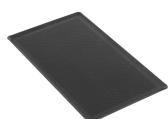
**T11XH65**

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

## Symbols glossary

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Electric



Fan forced



Fan with humidification

## Benefit

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### **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.