

# ALFA625H-2



**Family**  
**Subfamily**

**Power supply**

**Oven type**

**Oven control**

**Trays capacity**

**Power supply**

**Other electrical connection**

**Program storage with application**

**Humidity generation**

**Adjustable feet**

**Product dimensions WxDxH**

**Maximum depth with open door**

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

Electric

Convection oven with humidification

Manual

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

Direct in cavity

Yes

798x757x793 mm

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	Bakery

## Aesthetics

<b>Door with stainless steel stripes</b>	Yes	<b>Front panel Series</b>	Yes
<b>Colour</b>	Stainless steel		Alfa

## Controls

<b>Timer setting range</b>	1-60 minutes + endless	<b>Chimney regulation</b>	Manual
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## Options

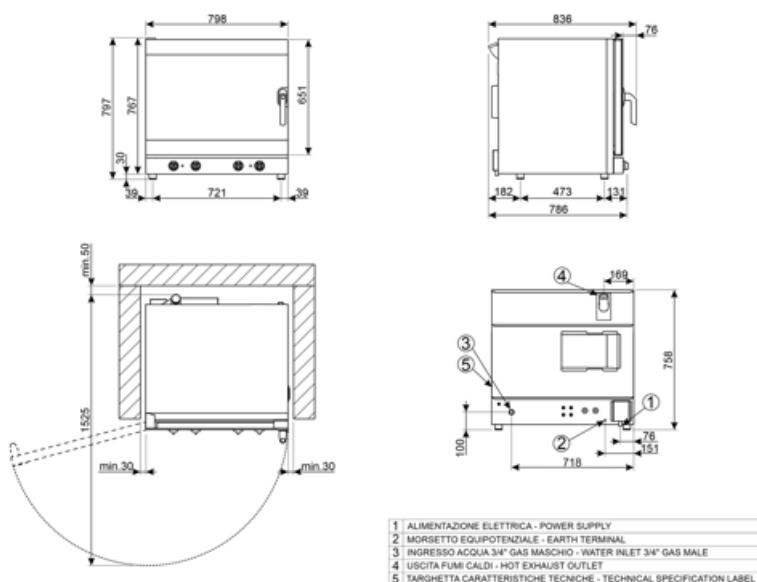
<b>Right hand hinge</b>	ALFA625HR-2	<b>Combinable hood</b>	K4610X
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## Construction

<b>Oven materials</b>	Stainless steel / glass / plastics	<b>Humidification levels</b>	Manual
<b>Cavity dimensions (wx dx h)</b>	672x437x546 mm	<b>Exhaust position</b>	Back
<b>Gross volume</b>	184,8 lt	<b>Timer type</b>	Electric
<b>Net volume</b>	165,6 lt	<b>Temperature range</b>	50-270°C
<b>Internal net volume</b>	127,3 lt	<b>End cooking signal</b>	Yes
<b>Cavity material</b>	Stainless steel	<b>Orange light indicator t° achievement</b>	Yes
<b>Shelves number</b>	6	<b>Green light indicator time achievement</b>	Yes
<b>Tray frame support</b>	Chromed wire	<b>Safety switch with open door</b>	Yes
<b>Shelves distance</b>	77 mm	<b>Manual reset safety thermostat</b>	Yes
<b>Door construction</b>	Double glass	<b>Removable deflector</b>	Yes
<b>Door opening</b>	Lateral - left hinge	<b>Lighting</b>	2 Halogen lamps
<b>Handle type</b>	Rotating	<b>Light power</b>	40 W
<b>Glass</b>	Openable with hinge	<b>Water load pipe</b>	Yes
<b>Fan type and number</b>	2 contrarotating with timed 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>Engine rpm</b>	Single speed	<b>Back panel</b>	Galvanized
<b>Motor rpm in standard speed</b>	2850 rpm	<b>IPX protection</b>	IPX3
<b>Water injection on each fan</b>	Yes		

## Logistic Information

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



## Compatible Accessories



**3743**

Flat aluminium tray (4pcs)



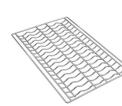
**3751**

Flat perforated aluminium tray (4pcs)



**3805**

Flat chrome-plated wire grid (4pcs)



**3810**

Waved grid for baguettes (4pcs)



**3927**

Air flow reducer kit for ovens ALFA410, 420, 625, 1035



**RGN11-625-2**

Support kit for grids or flat trays GN1/1 suitable for ALFA625 models



**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**

GN1/1 non-stick tray, 20 mm height



**T11TH40**

GN1/1 non-stick tray, 40 mm height



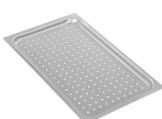
**T11XH20**

2cm height aluminium GN1/1 tray, 20 mm height



**T11XH65**

GN1/1 aluminium tray, 65 mm height



**TF11XH2**

Perforated aluminium GN1/1 tray, 20 mm height



**TMF11TH2**

GN 1/1 non-sticking microperforated tray, 20 mm height



**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

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## Symbols glossary

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 Electric

 Fan forced heating

 Fan forced heating with humidity injection

## Benefit (TT)

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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.