

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

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

Door with stainless

steel stripes

Colour

Yes

Stainless steel

Yes

Logo Series Smeg printed

Alfa

Controls

Front panel

Timer setting range

1-60 minutes + endless

Chimney regulation

Manual

Options

Right hand hinge

ALFA625HR-2

Combinable hood

K4610X



Construction

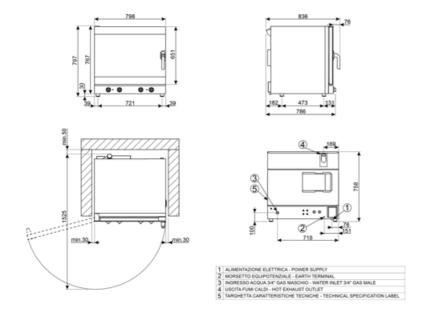
Oven materials Stainless steel / glass / **Humidification levels** 1 Manual plastics **Exhaust position** Back Cavity dimensions 672x437x546 mm Timer type Electric (WxDxH) 50-270°C Temperature range Gross volume 184,8 lt End cooking signal Yes Net volume 165,6 lt Orange light indicator Yes Internal net volume 127.3 lt for to achievement Cavity material Stainless steel Green light indicator Yes Shelves number time achievement Tray frame support Chromed wire Safety switch with open Yes 77 mm GN1/1 - EN Shelves distance 600X400 Manual reset safety Yes thermostat **Door construction** Double glass Removable deflector Yes Lateral - left hinge Door opening 2 Halogen lamps Lighting Handle type Rotating 40 W Light power Openable with hinge Glass Water load pipe Yes 2 contrarotating with timed Fan type and number direction reversal Water inlet pressure 50-500 kPa (min-max) Fan motor power 180 W Power cable length 170 cm Single speed Back panel Galvanized Engine rpm IPX3 Motor rpm in standard 2850 rpm **IPX** protection speed Water injection on each Yes

Logistic Information

fan

Net weight76.000 kgHeight (mm) packed820 mmPacked width960 mmGross weight (kg)93.000 kgPackaged depth890 mmPacked product dimensions820x960x890 mm







Compatible Accessories



3743

Kit of 4 flat aluminum trays EN 600×400



3751

Flat perforated aluminium tray (4pcs)



3805

Kit of 4 chrome-plated wire grids EN 600×400 mm



3810

Kit of 4 wave wire grids for baquettes EN 600×400 mm



3927

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



RGN11-625-2

Support rack for GN 1/1 flat trays, suitable for ALFA625 models



RUTVL

Set of 4 wheels, fits all professional oven



SVRPP420-625

Connection kit for ALFA410/420 and ALFA625 ovens with K4610X extraction hood



T11TH20

GN1/1 non-stick tray, 20 mm height



T11TH40

GN1/1 non-stick tray, 40 mm height



T11XH20

Aluminium GN1/1 tray, 20 mm height



T11XH65

GN1/1 aluminium tray, 65 mm height



TF11XH2

GN 1/1 perforated aluminium 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 (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 ALFA625 ovens, dim. 800x800x300mm



Symbols glossary

-Œ Ele

Electric



Fan forced heating



Fan forced heating with humidity injection



Benefit (TT)

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 humidity, 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.