# ALFA625H-2



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|---|---|
| **Family** | Professional ovens |
| **Subfamily** | Convection oven 6 trays EN 600x400 mm, GN 1/1 (min. H 20 mm) |
| **Power supply** | Electric |
| **Oven type** | Convection oven with humidification |
| **Oven control** | Manual |
| **Trays 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 connection** | 230 V 3~ / 16 A / 10,5 kW / 50 Hz |
| **Program storage with application** | Not available |
| **Humidity generation** | Direct in cavity |
| **Adjustable feet** | Yes |
| **Product dimensions (WxDxH)** | 798x757x793 mm |
| **Maximum depth with open door** | 1521 mm |

## Target

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|---|---|
| **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 |

## Aesthetics

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| **Door with stainless steel stripes** | Yes | **Front panel** | Yes |
| **Colour** | Stainless Steel | **Series** | Alfa |

## Controls

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| **Timer setting range** | 1-60 minutes + endless | **Chimney regulation** | Manual |

## Options

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|---|---|---|---|
| **Right hand hinge version** | ALFA625HR-2 | **Combinable hood** | K4610X |

## Electrical Connection

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|---|---|
| **Potential equalisation** | Yes |

## Construction

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|---|---|
| **Oven materials** | Stainless steel / glass / plastics |
| **Cavity dimensions (WxDxH)** | 672x437x546 mm |
| **Gross volume** | 184,8 lt |
| **Net volume** | 165,6 lt |
| **Internal net volume** | 127,3 lt |
| **Cavity material** | Stainless steel |
| **Shelves number** | 6 |
| **Tray frame support** | Chromed wire |
| **Shelves distance** | 77 mm |
| **Door construction** | Double glass |
| **Door opening** | Lateral - left hinge |
| **Handle type** | Rotating |
| **Glass** | Openable with hinge |
| **Fan type and number** | 2 contrarotating with timed direction reversal |
| **Fan motor power** | 180 W |
| **Engine rpm** | Single speed |
| **Motor rpm in standard speed** | 2850 rpm |
| **Water injection on each fan** | Yes |
| **Humidification levels** | 1 Manual |
| **Exhaust position** | Back |
| **Timer type** | Electric |
| **Temperature range** | 50-270°C |
| **End cooking signal** | Yes |
| **Orange light indicator for t° achievement** | Yes |
| **Green light indicator time achievement** | Yes |
| **Safety switch with open door** | Yes |
| **Manual reset safety thermostat** | Yes |
| **Removable deflector** | Yes |
| **Lighting** | 2 Halogen lamps |
| **Light power** | 40 W |
| **Water load pipe** | Yes |
| **Water inlet pressure** | 50-500 kPa (min-max) |
| **Power cable length** | 170 cm |
| **Back panel** | Galvanized |
| **IPX protection** | IPX3 |

## Logistic Information

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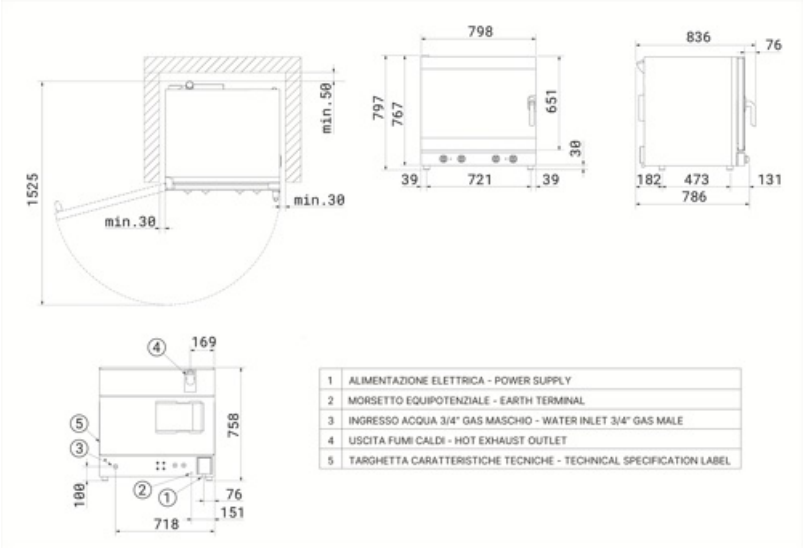
|---|---|
| **Packed product dimensions (WxDxH)** | 960x890x820 mm |
| **EAN code** | 8017709270193 |
| **Net weight** | 74,600 kg |
| **Gross weight** | 93,000 kg |



## Compatible Accessories



**3743**

Kit of 4 flat aluminum trays EN 600×400 mm



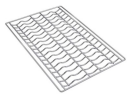
**3751**

Kit of 4 flat perforated aluminium tray EN 600×400 mm



**3805**

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



**3810**

Kit of 4 wave wire grids for baguettes 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 tables



**SVRPP420-625**

Connection kit for stacking two 4tray EN 600×400 ovens with hood K4610X, one 4tray EN 600×400 oven with one 6tray EN 600×400 oven with hood K4610X, or two 6tray EN 600×400 ovens without hood



**T11TH20**

GN1/1 non-stick tray, 20 mm height



**T11TH40**

GN1/1 non-stick tray, 40 mm height



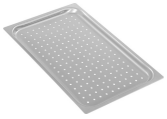
**T11XH20**

Aluminium GN1/1 tray, 20 mm height



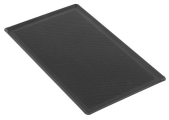
**T11XH65**

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.(WxDxH) 800x800x900 mm (height with kit RUTVL: 998 mm)



**TVL425D**

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

**TVL625D**



Stand for ALFA625 stacked ovens, dim.
(WxdxH) 800x800x300 mm

## Symbols glossary

 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.