

# ALFA625HR-2

<b>Familie</b>	Professional ovens
<b>Subfamily</b>	Convection oven 6 trays en 600x400 mm or GN1/1
<b>Oven type</b>	Convection oven with humidification
<b>Ovenbediening</b>	Mechanisch
<b>Laad capaciteit</b>	6 trays EN 600x400 mm or GN1/1 (excluding flat trays and grids)
<b>Electrische aansluiting</b>	400 V 3N~ / 16 A / 10,5 kW / 50-60 Hz
<b>Stoom technologie</b>	Direct
<b>Program storage with application</b>	Not available
<b>Diepte open deur</b>	1521 mm
<b>verstelbare poten</b>	Ja
<b>Netto gewicht</b>	76,000 kg
<b>Product dimensions WxDxH</b>	798x757x793 mm
<b>EAN code</b>	8017709290054



## Target

<b>Solutions</b>	Coffee shops/Wine bars; Hotels; Restaurants/Pubs; Bakery/Pastry making; Frozen bakery industry; Food retail	<b>Suggested for</b>	Bakery
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## Design

<b>Kleur</b>	Roestvrij staal	<b>Front paneel met relief</b>	Ja
<b>Deur met roestvrijstalen delen</b>	Ja	<b>Logo</b>	Smeg gedrukt

## Bediening

<b>Programmeerbare minuten</b>	1-60 minutes + endless	<b>Timer optie</b>	Manual
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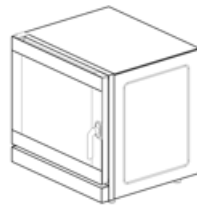
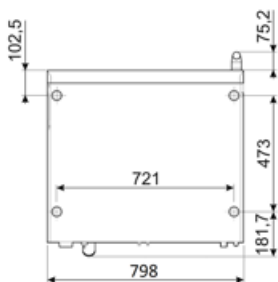
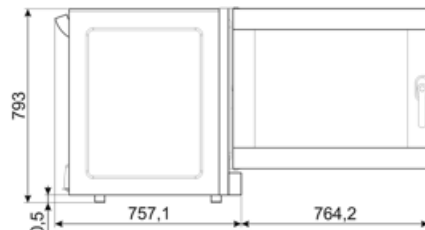
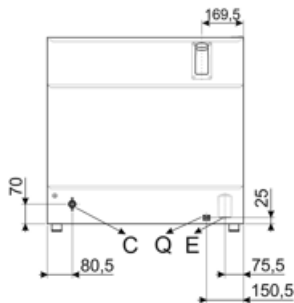
## Opties

<b>Right hand hinge</b>	Ja	<b>Combinable hood</b>	K4610X
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## Construction

<b>Materiaal bakruimte</b>	Ever Clean emaille	<b>Bevochtiging op elke ventilator</b>	Ja
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<b>Afmetingen bakruimte (BxDxH)</b>	672x437x546 mm	<b>Vochtigheidsniveaus</b>	handmatig
<b>Afmetingen bakruimte (BxDxH)</b>	184,8 lt	<b>Water aansluiting</b>	Back
<b>Afmetingen bakruimte (BxDxH)</b>	165,6 lt	<b>Tijd instellen</b>	Electric
<b>Afmetingen bakruimte (BxDxH)</b>	127,3 lt	<b>Temperatuur bereik</b>	50-270°C
<b>Materiaal bakruimte</b>	Roestvrij staal	<b>Einde baktijd alarm</b>	Ja
<b>Aantal kookniveau's</b>	6	<b>Oranje licht indicatie C°</b>	Ja
<b>Frame bakplaat geleiders</b>	Verchromd	<b>Groen licht indicatie C°</b>	Ja
<b>Afstand tussen bakniveaus</b>	77 mm GN1/1 - EN 600X400	<b>Verwarmingselement schakelt uit bij open deur</b>	Ja
<b>Goed geïsoleerde deur met compleet te openen binnenruit</b>	Double glass	<b>Handmatige reset van thermostaat</b>	Ja
<b>Deur openen</b>	Lateral - right hinge	<b>Water aansluiting</b>	Ja
<b>Type handvat</b>	Rotating	<b>Verlichting</b>	2 LED lamps
<b>Binnenruit</b>	Openable with hinge	<b>Vermogen lamp</b>	40 W
<b>Aantal ventilatoren</b>	2 contrarotating with timed direction reversal	<b>Water aansluiting</b>	Ja
<b>Materiaal bakruimte</b>	Ever Clean emaille	<b>Lengte voedingskabel</b>	170 cm
<b>Materiaal bakruimte</b>	Single speed	<b>Achterwand</b>	Verzinkt
<b>Materiaal bakruimte</b>	2850 rpm	<b>Timer optie</b>	IPX3



<b>Q</b>	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
<b>E</b>	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
<b>C</b>	TUBO DI CARICO FILLER HOSE

## Accessoires niet inbegrepen



**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



**SVRPP420-625**

Connector kit for two stacked ALFA420+420 or ALFA420+625 models and hood

**SVRPP625**

Connector kit for two stacked ALFA625 or ALFA625+ALFA420/425 models and hood



**T11TH20**

GN1/1 non-stick tray, 20 mm height



**T11TH40**

GN1/1 non-stick tray, 40 mm height



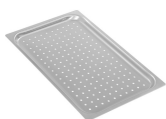
**T11XH20**

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



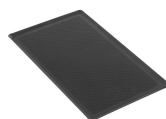
**T11XH65**

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

## Symbols glossary (TT)

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Fan forced heating



Fan forced heating with humidity  
injection