ALFA420H-2

Family	Professional ovens
Subfamily	Convection oven 4 trays EN 600x400 mm or GN1/1
Oven type	Convection oven with humidification
Oven control	Manual
Trays capacity	4 trays EN 600x400 mm or GN1/1 (excluding flat grids and trays)
Power supply	400 V 3N~ / 10 A / 6,9 kW / 50 Hz
Other electrical connection	230 V~ / 30 A / 6.9 kW / 50 Hz
Steam generation	Direct
Program storage with application	Not available
Maximum depth with open door	1145 mm
Adjustable feet	Yes
Net weight	61,000 kg
Product dimensions WxDxH	798x747x563 mm
EAN code	8017709270117



Target

Solutions	Coffee shops/Wine bars; Hotels; Restaurants/Pubs; Bakery/Pastry making; Frozen bakery industry; Food retail; QSR	**Suggested for**	Bakery

Aesthetics

Colour	Stainless steel	**Front panel**	Yes
Door with stainless steel stripes	Yes	**Logo**	Smeg printed

Controls

Timer setting range	1-60 minutes + endless

Programme / Functions

Backing functions

Convection

Convection with humidification

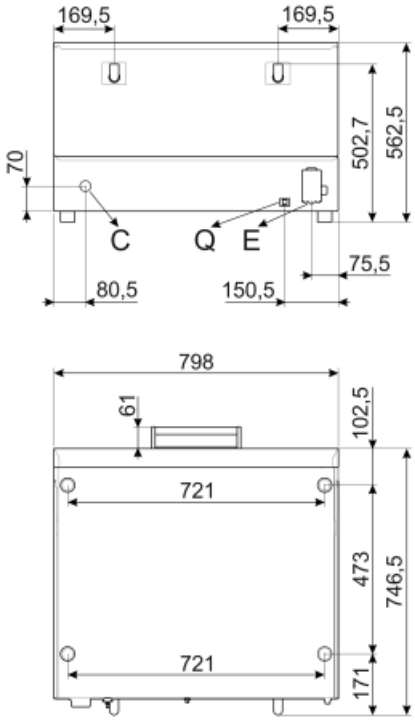
Options

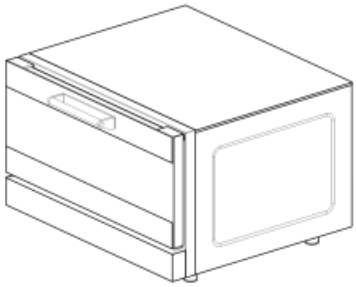
Combinable hood	K4610X

Construction

Oven materials	Stainless steel / glass / plastics
Cavity dimensions (wxdxh)	672x437x340 mm
Gross volume	115,6 lt
Net volume	104,2 lt
Internal net volume	75 lt
Cavity material	Stainless steel
Shelves number	4
Tray frame support	Chromed wire
Shelves distance	77 mm
Door construction	Double glass
Door opening	Tilting
Handle type	Fixed
Glass	With clip
Fan type and number	2 contrarotating with timed direction reversal
Fan motor power	Progressive %
Engine rpm	Single speed
Motor rpm in standard speed	2850 rpm

Humidification levels	Manual
Exhaust position	Back
Timer type	Electric
Temperature range	50-270°C
End cooking signal	Yes
Orange light indicator 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 LED lamps
Light power	40 W
Water load pipe	Yes
Power cable length	170 cm
Back panel	Galvanized
IPX protection	IPX3





Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO *(solo su alcuni modelli)* FILLER HOSE *(on some models only)*

Not included accessories



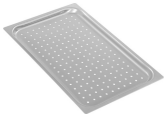
3805

Flat chrome-plated wire grid (4pcs)



3927

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



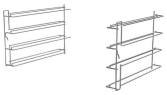
TF11XH2

Perforated aluminium GN1/1 tray, 20 mm height



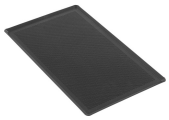
3743

Flat aluminium tray (4pcs)



RGN11-420-2

Support kit for grids or flat trays GN1/1 suitable for ALFA420/425/410 models



TMF11TH2

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

SVRPP625

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



T11XH20

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



SVRPP420-625

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



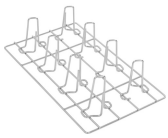
T11XH65

GN1/1 aluminium tray, 65 mm height



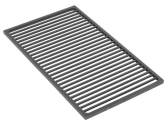
T11TH20

GN1/1 non-stick tray, 20 mm height



G11X8P

8 vertical GN1/1 chicken grid



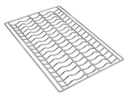
G11T

Non-stick GN1/1 tray



3751

Flat perforated aluminium tray (4pcs)

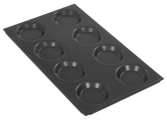


3810

Waved grid for baguettes (4pcs)

SVRPP420

Conjunction kit between two stacked ALFA420/425 models and hood



T8S11T

8 holes GN 1/1 non-sticking tray



T11TH40

GN1/1 non-stick tray, 40 mm height

Symbols glossary (TT)



Fan forced heating



Fan forced heating with humidity injection