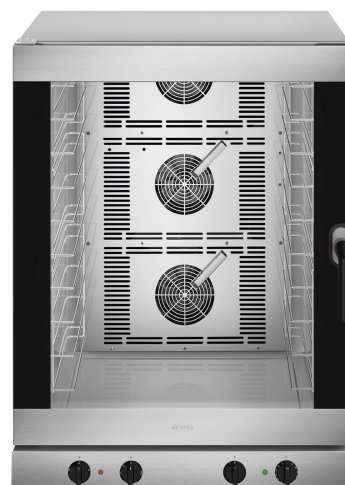


ALFA1035H-2



Family	Ovens
Subfamily	Convection oven 10 trays EN 600x400 mm or GN1/1
Power supply	Electric
Oven type	Fan with humidification
Oven control	Mechanical
Trays capacity	10 trays GN1/1, 10 EN 600x400 mm (min. H 20 mm)
Power supply	400 V 3N~ / 23A / 16 kW / 50 Hz
WiFi connection	Not available
Humidity generation	Direct in cavity
Adjustable feet	Yes
Product dimensions WxDxH	798x772x1100 mm
Maximum depth with open door	1536 mm



Distribution

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	Bars/Cafes
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Aesthetics

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

Controls

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

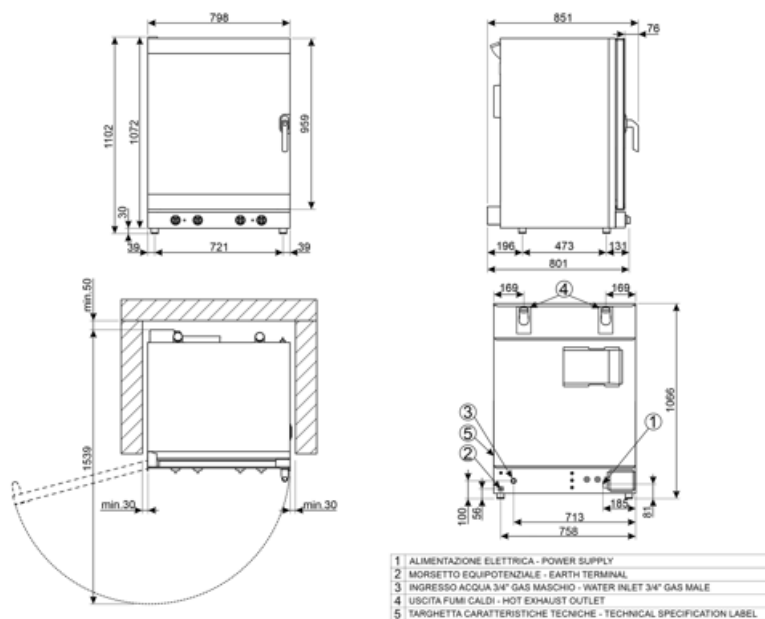
Right hand hinge	ALFA1035HR-2	Solutions	K4610X
Right hand hinge	ALFA1035EHDSR		

Construction

Oven materials	Ever Clean enamel	Water injection on each fan	Yes
Cavity dimensions (lxdxh)	672x437x854mm	Humidification levels	Manual
Gross volume	616x431x340mm	Exhaust position	Back
Net volume	616x431x340mm	Timer type	Electromechanical timer
Internal net volume	616x431x340mm	Temperature range	50-270°C
Cavity material	Stainless steel	End cooking signal	Yes
Shelves number	10	Orange light indicator t° achievement	Yes
Tray frame support	Chrome	Green light indicator t° achievement	Yes
Shelves distance	77 mm	Manual reset safety thermostat	Yes
Door construction	Double glass	Removable deflector	Yes
Door opening	Lateral	Lighting	3 Halogen lamps
Handle type	New ergonomics	Light power	40 W
Openable glass	Openable	Water load pipe	Yes
Fan type and number	3 contrarotating fans with time direction reversal	Water inlet pressure	50-500 kPa (min-max)
Engine speed	Ever Clean enamel	Power cable length	170 cm
Engine speed	Single speed	Back panel	Galvanized
Max standard speed motor rpm	2	IPX protection	Scheduled start H/12

Logistic Information

Net weight	102,000 kg	Height (mm) packed	1280 mm
Packed width	960 mm	Gross weight (kg)	122,000 kg
Packaged depth	890 mm	Packed product dimensions	1280x960x890 mm



Compatible Accessories



3743

Flat aluminium tray



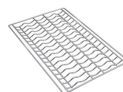
3751

Flat perforated aluminium tray



3805

Flat chrome-plated wire grid



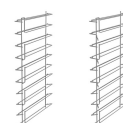
3810

Corrugated grid for baguettes



3927

Air flow reducer kit



RGN11-1035-2



RUTVL

Wheels kit for all oven table models
(4pcs)



T11TH20

2cm height GN1/1 non-stick tray for
Galileo professional



T11TH40

4cm height GN1/1 non-stick tray for
Galileo professional



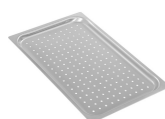
T11XH20

2cm height aluminium GN1/1 tray for
Galileo professional



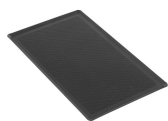
T11XH65

6,5cm height aluminium GN1/1 tray for
Galileo professional



TF11XH2

Perforated aluminium GN1/1 tray for
Galileo professional



TMF11TH2

GN 1/1 non-sticking microperforated
tray



TVL425D

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

Alternative products



ALFA1035HR-2

Colour: Stainless steel

Symbols glossary



Electric



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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 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.