

ALFA420EHT

Product Family	Ovens
Subfamily	4 trays 600x400 mm o GN1/1
Oven type	Fan with humidification
Default power supply	400 V 3N~ / 10 A / 6,9 kW / 50-60 Hz
Other electrical connections	230 V~ / 30 A / 6,9 kW / 50-60 Hz
Adjustable feet	Yes
Product dimensions WxDxH	798x747x563 mm
Maximum depth with open door	1145 mm



Target

Industries	Bar / Cafeterias / Bistros / Wine bars / Pubs; Hotels; Restaurants; Bakeries / Pastry shops; Food Industries; Care facilities; Butcher's shops; Meat processing industry; Schools; QSR
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Aesthetics

Door with stainless steel strip	Yes	Digital display colour	White
Colour	Stainless steel	Front panel	Yes
Display type	LCD Touch		

Controls

Adjustable timer	1 min - 99hrs + continuous	HACCP data	Scheduled start H/12
Cooking steps	9		

Options

Condense hood	Bars/Cafes; Hotels; K4610X
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Accessories Included

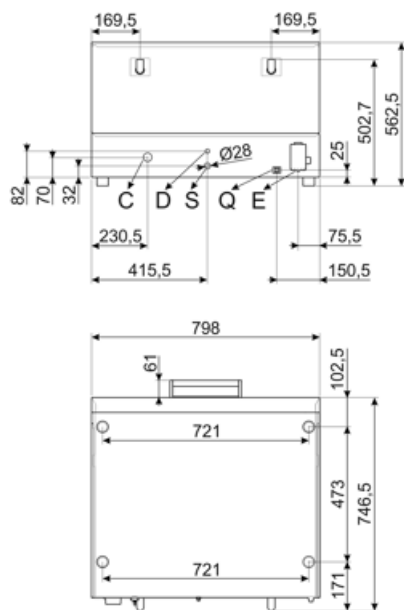
Core temperature probe KITSC

Construction

Oven material	Stainless steel/glass/plastics	Steam assisted levels	5 + manual
Cavity dimensions (WxDxH)	672x437x340mm	Exhaust exit	Back
Gross volume	670x560x420mm	Cooling system	Yes
Net volume	670x560x420mm	Time adjustment	Electronic timer
Internal net volume	75 lt	Temperature range	50-280°C
Cavity material	Stainless steel	End of cooking alarm	Yes
No. of shelves	4	Heating element interruption with open door	Yes
Tray support frame	Chrome	Manual safety thermostat reset	Yes
Distance between shelves	77 mm	Removable deflector	Yes
Door construction	Yes	No. of lights	2 LED lights
Door opening	Drop down	Light power	40 W
Handle type	Smeg	USB port	Yes
Inner glass	Removable	Water connection	Yes
Max motor speed (rpm)	2	Power cable length	170 cm
Low motor speed (rpm)	2	Back panel	Galvanized
Humidification system on each fan	Yes	IPX protection	Scheduled start H/12

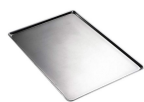
Logistic Information

Packed product dimensions (WxDxH)	640x960x845 mm	Net weight (kg)	61.000 kg
EAN code	8017709274955	Gross weight (kg)	69.000 kg



Q	MORSETTO EQUIPOTENZIALE
E	CAVO ALIMENTAZIONE ELETTRICA
C	TUBO DI CARICO
S	TUBO DI SCARICO (solo su alcuni modelli)
D	TUBO DI CARICO PER DOCCETTA LAVAGGIO

Compatible Accessories



3743

Flat aluminium tray



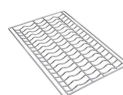
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Flat perforated aluminium tray



3805

Flat chrome-plated wire grid



3810

Corrugated grid for baguettes



3927

Air flow reducer kit



RGN11-420-2

Support rack for GN 1/1 flat trays,
suitable for ALFA420/425/410 models

Symbols glossary



Core probe



Double speed fan



Fan forced



Fan with humidification



Manual washing with shower

Benefit

Clip-open

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.

Two-speed fan

Perfect ventilation for the ideal cooking of the most delicate dishes

The fan speed adjustment function allows you to tailor the ventilation intensity to the specific needs of each dish, ensuring consistently flawless results. Thanks to the dual-speed setting, you can create the perfect conditions for delicate preparations such as meringues, profiteroles, and soufflés, enveloping them in a gentler, more even airflow that preserves their lightness and structure.

LCD Touch

Intuitive interface for simple and precise adjustment of cooking parameters

The control panel, simple and intuitive, is designed to offer a seamless and effortless user experience. Equipped with dedicated buttons, it allows precise adjustment of every cooking parameter, from temperature to duration, humidity level to fan speed. The central display provides a clear and immediate overview of the selected settings, ensuring you always have everything under control for flawless results, without compromise.