



PROFESSIONAL COOKING



PERFORMING EXCELLENCE

Offering the best performance for modern catering: Smeg Foodservice is the Smeg division dedicated to the needs of the professional catering sector. Excellent technological know-how in design and manufacturing leads to innovative and functional solutions to guarantee maximum comfort in every working environment.



CONVECTION OVENS

BAKING UNIFORMITY, MAXIMUM RELIABILITY,
EASE OF USE

Stylish design, advanced technology and the best materials: Smeg convection ovens represent the ideal solution for modern catering services, supermarkets or restaurants requiring a compact oven with high performances. Fast and even baking are granted by an optimal heat distribution. This is the result of an advanced cavity design and deflectors shape, combined with fans auto-reverse rotation.

	MAXIMUM TEMPERATURE CONTROL		COMFORT AND FLEXIBILITY
HEATING UP TIMES	Pre-heat and temperature recovery times are extremely short, due to the use of large fans, excellent airflow control and powerful heating elements.	EASE OF USE	A simple and user friendly interface simplifies the use to all operators in any environment.
BAKING UNIFORMITY	Smeg convection ovens guarantee perfect uniformity and excellent baking quality in every load condition. A great number of design and technical features, such as cavity and deflectors shape, heating elements power allow perfect results, including bake-off of frozen food.	600x400mm trays OVENS	Maximum performance with minimum energy consumption. Triple glass door reduces heat dissipation and adjustable power ensures correct power level according to work load
ELECTRONIC OVENS	In electronic ovens versatility is improved thanks to the possibility of using 9 cooking steps and the core probe. The washing system allows a good hygiene of the ovens.	435x320mm trays OVENS	In just 60cm of space they offer maximum functionality and high performance. Thanks to the sophisticated design and ease of installation they perfectly suit front-of-house use..

Trays 600x400mm or GN1/1

ALFA1035EH - 10 Trays, Electronic, humidified














Technical drawing no.1 on page.26

- Stainless steel construction
- Stainless steel cooking chamber
- Double glazed cool door, which can be completely opened
- 3 Fans turning in opposite directions, with timed direction reversal
- Direct humidifications system onto each fan
- Tft display
- Manual cooking
- 99 Cooking programs
- Up to 9 cooking steps per program
- Pre-heating with adjustable temperature
- Adjustable temperature 50-280°C
- Adjustable timer 1-99' + manual
- Delayed start
- Warm holding
- Forced cooling of cooking cavity
- 5 Humidification levels + manual humidification
- Chimney open/close and steam venting setting
- USB entry for USB data upload and download
- Programmable start
- User's menu and technician's menu
- Adjustable feet

	ALFA1035EH	ALFA1035EHDS	ALFA1035EHT
Dimensions (WxDxH)	798x772x1100mm	798x772x1100mm	798x772x1100mm
Trays capacity and dimensions	10 trays 600x400mm or GN1/1*	10 trays 600x400mm or GN1/1*	10 trays 600x400mm or GN1/1*
Distance between trays	77mm	77mm	77mm
Door opening	Lateral - left hand hinge	Lateral - left hand hinge	Lateral - left hand hinge
Adjustable fan speed 100%-50%	No	Yes	Yes
Core probe arrangement	No	Yes	Yes
Manual washing with shower	No	No	Yes
Humidification system	Incorporated	Incorporated	Incorporated
Power supply / Power installed	400V 3N 50/60Hz / 16 kW	400V 3N 50/60Hz / 16 kW	400V 3N 50/60Hz / 16 kW
Right hand hinge	-	ALFA1035EHDSR	ALFA1035EHTR

Cooking functions:

Fan			
Fan with humidification			
Adjustable fan speed	-		
Core probe	-		
Manual washing	-	-	

* GN1/1 with minimum depth 20mm

Trays 600x400mm or GN1/1

ALFA625EH - 6 Trays, Electronic, humidified



Technical drawing no.2 on page.26

- Stainless steel construction
- Stainless steel cooking chamber
- Double glazed cool door, which can be completely opened
- 2 Fans turning in opposite directions, with timed direction reversal
- Direct humidifications system onto each fan
- Tft display
- Manual cooking
- 99 Cooking programs
- Up to 9 cooking steps per program
- Pre-heating with adjustable temperature
- Adjustable temperature 50-280°C
- Adjustable timer 1-99' + manual
- Delayed start
- Warm holding
- Forced cooling of cooking cavity
- 5 Humidification levels + manual humidification
- Chimney open/close and steam venting setting
- USB entry for USB data upload and download
- Programmable start
- User's menu and technician's menu
- Adjustable feet

	ALFA625EH	ALFA625EHDS	ALFA625EHT
Dimensions (WxDxH)	798x757x792,5 mm	798x757x792,5 mm	798x757x792,5 mm
Trays capacity and dimensions	6 trays 600x400mm or GN1/1*	6 trays 600x400mm or GN1/1*	6 trays 600x400mm or GN1/1*
Distance between trays	77mm	77mm	77mm
Door opening	Lateral - left hand hinge	Lateral - left hand hinge	Lateral - left hand hinge
Adjustable fan speed 100%-50%	No	Yes	Yes
Core probe arrangement	No	Yes	Yes
Manual washing with shower	No	No	Yes
Humidification system	Incorporated	Incorporated	Incorporated
Power supply / Power installed	400V 3N 50/60Hz / 11 kW	400V 3N 50/60Hz / 11 kW	400V 3N 50/60Hz / 11 kW
Right hand hinge	-	ALFA625EHDSR	ALFA625EHTR

Cooking functions:

Fan			
Fan with humidification			
Adjustable fan speed	-		
Core probe	-		
Manual washing	-	-	

* GN1/1 with minimum depth 20mm

Trays 600x400 mm o GN1/1

ALFA1035H-2 - 10 trays, Electromechanical, humidified



Technical drawing no.1 on page.26

- Stainless steel construction
- Stainless steel cooking chamber
- Thermostat and timer manual setting
- Double glazed cool door, which can be completely opened
- Door opening system in two stages for evacuation of the steam from the muffle
- 3 fans turning in opposite directions, with timed direction reversal
- Humidification manual setting with dedicated knob
- Direct humidification system onto each fan
- Connection to water mains with ¾ threaded fitting on the back of the appliance
- Steam exhaust adjustment knob
- Adjustable feet

ALFA1035H-2

Dimensions (WxDxH)	798x772x1100mm
Trays capacity and dimensions	10 trays 600x400mm o GN1/1*
Distance between trays	77mm
Door opening	Lateral – left hand hinge
Control panel	Electromechanical
Thermostat setting range	50 – 270° C
Timer setting range	1 – 60' + Manual
Grill heating element	-
Humidification system	Incorporated
Power supply / Power installed	400V 3N 50Hz / 16 kW
Available versions	ALFA1035HR-2 (right hand hinge)

Cooking functions:

Fan



Fan with humidification



* GN1/1 with minimum depth 20mm

Trays 600x400 mm o GN1/1**ALFA625H-2** - 6 trays, Electromechanical, humidified

Technical drawing no.2 on page.26

- Stainless steel construction
- Stainless stees cooking chamber
- Thermostat and timer manual setting
- Double glazed cool door, which can be completely opened
- Door opening system in two stages for evacuation of the steam from the muffle
- 2 fans turning in opposite directions, with timed direction reversal
- Humidification manual setting with dedicated knob
- Direct humidification system onto each fan
- Connection to water mains with ¾ threaded fitting on the back of the appliance
- Steam exhaust adjustment knob
- Adjustable feet

ALFA625H-2

Dimensions (WxDxH)	798x757x792,5 mm
Trays capacity and dimensions	6 trays 600x400mm or GN1/1*
Distance between trays	77mm
Door opening	Lateral – left hand hinge
Control panel	Electromechanical
Thermostat setting range	50 – 270° C
Timer setting range	1 – 60' + Manual
Grill heating element	-
Humidification system	Incorporated
Power supply / Power installed	400V 3N 50Hz / 11 kW
Available versions	ALFA625HR-2 (right hand hinge)

Cooking functions:

Fan



Fan with humidification



* GN1/1 with minimum depth 20mm

Trays 600x400mm or GN1/1

ALFA144GH1 - 4 Trays, Electronic, Humidified, Grill function

ALFA144XE1 - 4 Trays, Electronic



Technical drawing no.3 on page 27



Technical drawing no.3 on page 27

- Stainless steel construction
- Stainless steel cooking chamber
- Double glazed cool door, which can be completely opened
- 2 fans turning in opposite directions, with timed direction reversal
- Direct humidification system (only ALFA144GH1)
- 3 automatic humidity levels can be selected and manual setting option (only ALFA144GH1)
- Connection to water mains with 3/4 threaded fitting on the back of the appliance (only ALFA144GH1)
- Display for viewing and adjusting the cooking parameters
- 40 editable programs with pre-heating function
- START and STOP buttons with cooking start and end function, manual humidification cycle start, parameters adjustment
- 'Turn & push' knob for programs and cooking parameters selection
- Grill and Fan-assisted Grill function (only ALFA144GH1)
- Pre-heating function with delayed start
- Rapid cooling cycle
- Adjustable feet
- Total adjustable power consumption

Provided:

Ovens stacking kit, 3999

Air flow reduction kit, 3925

	ALFA144GH1	ALFA144XE1
Dimensions (WxDxH)	780x715x562 mm	780x715x562 mm
Trays capacity and dimensions	4 trays 600x400mm or GN1/1*	4 trays 600x400mm or GN1/1*
Distance between trays	77 mm	77 mm
Door opening	Tilting	Tilting
Control panel	Electronic	Electronic
Thermostat setting range	50 - 280°C	50 - 280°C
Timer setting range	1 - 99' + Manual	1 - 99' + Manual
Grill heating element	2.7 kW	no
Humidification system	Incorporated	no
Power supply / Power installed	400V 3N 50Hz / 8.3 - 5.5 - 3.0 kW 230V 1N 50Hz / 5.5 - 3.0 kW	400V 3N 50Hz / 8.3 - 5.5 - 3.0 kW 230V 1N 50Hz / 5.5 - 3.0 kW
Available versions	ALFA144GHK1 - 60Hz version	

Cooking functions:

Fan		
Fan with humidification		
Grill		-
Grill with fan		-

* GN1/1 with minimum depth 20mm

Trays 600x400mm or GN1/1

ALFA420EH - 4 Trays, Electronic, Humidified














Technical drawing no.4 on page 27

- Stainless steel construction
- Stainless steel cooking chamber
- Double glazed cool door, which can be completely opened
- 2 Fans turning in opposite directions, with timed direction reversal
- Direct humidifications system onto fan
- Tft display
- Manual cooking
- 99 Cooking programs
- Up to 9 cooking steps per program
- Pre-heating with adjustable temperature
- Adjustable temperature 50-280°C
- Adjustable timer 1-99' + manual
- Delayed start
- Warm holding
- Forced cooling of cooking cavity
- 5 Humidification levels + manual humidification
- USB entry for USB data upload and download
- Programmable start
- User's menu and technician's menu
- Adjustable feet

	ALFA420EH	ALFA420EHDS	ALFA420EHT
Dimensions (WxDxH)	800x747x563 mm	800x747x563 mm	800x747x563 mm
Trays capacity and dimensions	4 trays 600x400mm or GN1/1*	4 trays 600x400mm or GN1/1*	4 trays 600x400mm or GN1/1*
Distance between trays	77 mm	77 mm	77 mm
Door opening	Tilting	Tilting	Tilting
Adjustable fan speed 100%-50%	No	Yes	Yes
Core probe arrangement	No	Yes	Yes
Manual washing with shower	No	No	Yes
Humidification system	Incorporated	Incorporated	Incorporated
Power supply / Power installed	400V 3N 50/60Hz / 6,9 kW 230V 1N 50/60Hz / 6,9 kW	400V 3N 50/60Hz / 6,9 kW 230V 1N 50/60Hz / 6,9 kW	400V 3N 50/60Hz / 6,9 kW 230V 1N 50/60Hz / 6,9 kW

Cooking functions:

Fan			
Fan with humidification			
Adjustable fan speed	-		
Core probe	-		
Manual washing	-	-	

* GN1/1 with minimum depth 20mm

Trays 600x400mm or GN1/1

ALFA420H-2 and ALFA425H-2 - 4 Trays, Electromechanical, Humidified



Technical drawing no.4 on page 27

ALFA420H-2

- Stainless steel construction
- Stainless steel cooking chamber
- Double glazed cool door, which can be completely opened
- Thermostat and timer manual setting
- 2 fans turning in opposite directions, with timed direction reversal
- Adjustable anti-slip feet
- Door opening safety switch
- Control components automatic cooling system



Technical drawing no.5 on page 28

ALFA425H-2

	ALFA420H-2	ALFA425H-2
Dimensions (WxDxH)	800x747x563 mm	800x747x563 mm
Trays capacity and dimensions	4 trays 600x400mm or GN1/1*	4 trays 600x400mm or GN1/1*
Distance between trays	77 mm	77 mm
Door opening	Tilting	Lateral - left hand hinges
Control panel	Electromechanical	Electromechanical
Thermostat setting range	50 - 270°C	50 - 270°C
Timer setting range	1 - 60' + Manual	1 - 60' + Manual
Grill heating element	-	-
Humidification system	Incorporated	Incorporated
Power supply / Power installed	400V 3N 50Hz / 6.9 kW 230V 1N 50Hz / 6.9 kW	400V 3N 50Hz / 6.9 kW 230V 1N 50Hz / 6.9 kW
Cooking functions:		
Fan		
Fan with humidification		

* GN1/1 with minimum depth 20mm

Trays 600x400mm or GN1/1

ALFA410-2 - 4 Trays Electromechanical

ALFA310-1 - 3 Trays, Electromechanical



Technical drawing no.4 on page 27

ALFA410

- Stainless steel construction
- Stainless steel cooking chamber
- Double glazed cool door, which can be completely opened
- Thermostat and timer manual setting
- 1 fan with alternating rotation direction
- Adjustable anti-slip feet
- Door opening safety switch
- Control components automatic cooling system



Technical drawing no.6 on page 28

ALFA310 / ALFA310LP-2

	ALFA410-2	ALFA310-1	ALFA310LP
Dimensions (WxDxH)	800x747x563 mm	800x747x503 mm	800x747x503 mm
Trays capacity and dimensions	n.4 trays 600x400mm o GN1/1*	n.3 trays 600x400mm o GN1/1*	n.3 trays 600x400mm o GN1/1*
Distance between trays	77 mm	77 mm	77 mm
Door opening	Tilting	Tilting	Tilting
Control panel	Electromechanical	Electromechanical	Electromechanical
Thermostat setting range	50-270°C	60 - 280°C	60 - 280°C
Timer setting range	1 - 60' + Manual	1 - 60' + Manual	1 - 60' + Manual
Grill heating element	-	-	-
Humidification system	-	-	-
Power supply / Power installed	400V 3N 50Hz / 5,3 kW 230V 1N 50Hz / 5,3 kW	400V 3N 50Hz / 4,3 kW 230V 1N 50Hz / 4,3 kW	400V 3N 50Hz / 3,5 kW 230V 1N 50Hz / 3,5 kW

Cooking functions:

Fan



* GN1/1 with minimum depth 20mm

Trays 435x320mm

ALFA43GH - 4 Trays, Electromechanical, Humidified, Grill function



Technical drawing no.7 on page 29

- Stainless steel construction
- Enamelled cooking chamber
- Double glazed cool door, which can be completely opened
- 1 fan
- Thermostat and timer manual setting
- Direct humidification system
- Humidification manual setting with dedicated knob
- Connection to water mains with 3/4 threaded fitting on the back of the appliance
- Grill Function
- Adjustable feet

Provided:
2 flat aluminium trays
2 flat wire grids

ALFA43GH

Dimensions (WxDxH)	602x584x537 mm
Trays capacity and dimensions	4 trays 435x320mm
Distance between trays	80 mm
Door opening	Tilting
Control panel	Electromechanical
Thermostat setting range	50 - 250°C
Timer setting range	1 - 60' + Manual
Grill heating element	2.8 kW
Humidification system	Incorporated
Power supply / Power installed	230V 1N 50Hz / 3.0 kW
Available versions	ALFA43GHK - 60Hz version ALFA43GHKSA - 60Hz version with UK plug

Cooking functions:

Fan	
Fan with humidification	
Grill	

Trays 435x320mm**ALFA43X** - 4 Trays, Electromechanical

Technical drawing no.7 on page 29

- Stainless steel construction
- Enamelled cooking chamber
- Thermostat and timer manual setting
- Double glazed cool door, which can be completely opened
- 1 fan
- Adjustable feet

Provided:
4 flat aluminium trays (model 3820)

ALFA43X

Dimensions (WxDxH)	602x584x537 mm
Trays capacity and dimensions	4 trays 435x320mm
Distance between trays	80 mm
Door opening	Tilting
Control panel	Electromechanical
Thermostat setting range	50 - 250°C
Timer setting range	1 - 60' + Manual
Grill heating element	-
Humidification system	-
Power supply / Power installed	230V 1N 50Hz / 3.0 kW
Available versions	ALFA43UK - Version with UK plug; ALFA43K - 60Hz version; ALFA43KSA - 60Hz version with UK plug

Cooking functions:

Fan



Trays 435x320mm

ALFA43XE - 4 Trays, Electronic



Technical drawing no.7 on page 29

- Stainless steel construction
- Enamelled cooking chamber
- Double glazed cool door, which can be completely opened
- 1 fan
- Fully electronic operation
- Display for viewing and adjusting the cooking parameters
- 40 editable programs with pre-heating function
- START and STOP buttons with cooking start and end function, parameters adjustment
- 'Turn & push' knob for programs and cooking parameters selection
- Pre-heating function with delayed start
- Rapid cooling cycle
- Adjustable feet

Provided:
4 flat aluminium trays (model 3820)

ALFA43XE

Dimensions (WxDxH)	602x584x537 mm
Trays capacity and dimensions	4 trays 435x320mm
Distance between trays	80 mm
Door opening	Tilting
Control panel	Electronic
Thermostat setting range	50 - 280°C
Timer setting range	1 - 99' + Manual
Grill heating element	-
Humidification system	-
Power supply / Power installed	230V 1N 50Hz / 3.0 kW

Cooking functions:

Fan



Trays 435x320mm

ALFA43XEH - 4 Trays, Electronic, Humidified



Technical drawing no.7 on page 29

- Stainless steel construction
- Enamelled cooking chamber
- Double glazed cool door, which can be completely opened
- 1 fan
- Fully electronic operation
- Display for viewing and adjusting the cooking parameters
- 40 editable programs with pre-heating function
- START and STOP buttons with cooking start and end function, parameters adjustment
- 'Turn & push' knob for programs and cooking parameters selection
- Pre-heating function with delayed start
- Rapid cooling cycle
- Adjustable feet
- Direct humidification system
- 3 automatic humidity levels can be selected and manual setting option
- Connection to water mains with 3/4 threaded fitting on the back of the appliance

Provided:

4 flat aluminium trays (model 3820)

ALFA43XEH

Dimensions (WxDxH)	602x584x537 mm
Trays capacity and dimensions	4 trays 435x320mm
Distance between trays	80 mm
Door opening	Tilting
Control panel	Electronic
Thermostat setting range	50 - 280°C
Timer setting range	1 - 99' + Manual
Grill heating element	-
Humidification system	Integrated
Power supply / Power installed	230V 1N 50Hz / 3.0 kW

Cooking functions:

Fan



Fan with humidification



MULTI-FUNCTION OVENS

MAXIMUM COOKING FLEXIBILITY, RELIABILITY,
EASE OF USE.

Advanced technology, high performance and accurate design: the new Multifunction ovens represent the excellence of Made in Italy.

Dedicated to gastronomy, they combine maximum flexibility and ease of use. Designed and manufactured to ensure reliability and even baking, they respond to the needs of restaurants, bars and eateries.

	MAXIMUM COOKING PERFORMANCE		COMFORT AND FLEXIBILITY
IDEAL FOR ANY TYPE OF BAKING	Thanks to the various selectable functions it is possible to obtain perfect uniformity and excellent baking quality in every load condition.	EASE OF USE	A very simple and user-friendly interface guarantees the ease of use for all operators and in all conditions.
FAN-ASSISTED FUNCTIONS	The Fan-assisted function allows baking different foods on several levels. Perfect heat distribution is ensured by an advanced design of fan size and of deflectors shape. "Fan and Lower Heating Element" function allows baking food requiring mild heat from above. With the same function you can finish baking the inside of ready cooked food.	435x320mm trays OVENS	In just 60cm of space they offer maximum functionality and high performance. Thanks to the sophisticated design and ease of installation they perfectly suit front-of-house use.
NO-FAN FUNCTIONS	The static function bakes with no ventilation. Grill function enhances browning and crispiness of food surface.	600x400mm trays OVENS	Compact dimensions for high productivity. Multifunction ovens meet any baking requirement. Be it pasta, meat, fish, bread or cakes, excellent results are always guaranteed! The possibility to use either 600x400W or GN1/1 trays means that Smeg ovens will adapt themselves to all kitchen environments.

Trays 600x400mm or GN1/1**ALFA420MFH-2** - 4 Trays, Multifunction, Humidified, Electromechanical

Technical drawing no.4 on page 27

- Stainless steel construction
- Stainless steel cooking chamber
- Double glazed cool door, which can be completely opened
- Thermostat and timer manual setting
- 2 fans turning in opposite directions, with timed direction reversal
- Adjustable anti-slip feet
- Door opening safety switch
- Control components automatic cooling system

ALFA420MFH-2

Dimensions (WxDxH)	800x747x563 mm
Trays capacity and dimensions	no. 4 trays 600x400mm or GN 1/1
Distance between trays	77 mm
Door opening	Tilting
Control panel	Electromechanical
Thermostat setting range	70 - 270°C
Timer setting range	1 - 60' + Manual
Cooking functions	Convection, Static, Grill, Bottom with fan
Humidification system	Incorporated
Power supply / Power installed	400V 3N 50Hz / 6.9 kW 230V 1N 50Hz / 6.9 kW

Cooking functions:

Fan	
Fan with humidification	
Static	
Grill	
Fan with lower element	

* GN1/1 with minimum depth 20mm

Trays 435x320mm

ALFA43XMF - 4 Trays, Multifunction, Electromechanical



Technical drawing no.7 on page 29

- Stainless steel construction
- Enamelled cooking chamber
- Double glazed cool door, which can be completely opened
- 1 fan
- Thermostat and timer manual setting
- Adjustable feet

Provided:
4 flat aluminium trays (model 3820)

ALFA43XMF	
Dimensions (WxDxH)	602x584x537 mm
Trays capacity and dimensions	4 trays 435x320mm
Distance between trays	80 mm
Door opening	Tilting
Control panel	Electromechanical
Thermostat setting range	50 - 260°C
Timer setting range	1 - 60' + Manual
Cooking functions	Convection, Static, Grill, Bottom with fan
Humidification system	-
Power supply / Power installed	230V 1N 50Hz / 3.0 kW

Cooking functions:

Fan	
Static	
Grill	
Fan with lower element	

Trays 435x320mm or GN2/ 3

ALFA45MFPGN - 3 Trays, Multifunction, Humidified with Refractory Stone



Technical drawing no.7 on page 29

- Stainless steel construction
- Enamelled cooking chamber
- **Cooking compartment lower area in refractory stone**
- Double glazed cool door, which can be completely opened
- 1 fan
- Thermostat and timer manual setting
- Direct humidification system
- Humidification manual setting with dedicated knob
- Connection to water mains with 3/4 threaded fitting on the back of the appliance
- Adjustable feet

ALFA45MFPGN

Dimensions (WxDxH)	602x584x537 mm
Trays capacity and dimensions	No. 3 trays 435x320mm or GN2/3
Distance between trays	75 mm
Door opening	Lateral - left hand hinges
Control panel	Electromechanical
Thermostat setting range	70 - 280°C
Timer setting range	1 - 60' + Manual
Cooking functions	Convection, Static, Grill, Refractory stone (Pizza)
Humidification system	Incorporated
Power supply / Power installed	230V 1N 50Hz / 3.0 kW

Cooking functions:

Fan	
Fan with humidification	
Static	
Grill	
Pizza	

ACCESSORIES

CONVECTION and MULTIFUNCTION OVENS - Trays 600x400mm

Stainless steel hoods



Condensation hood for ovens series ALFA310, 420, 625 and 1035, dim.(WxDxH) 800x900x230 mm

K425C



Suction hood for ovens series ALFA310, 420, 625 and 1035, dim.(WxDxH) 800x900x230 mm

K425

Kit of connection pipes for ALFA420, 425 ovens and hood

SVRPP420

Kit of connection pipes for ALFA625, 420 ovens and hood

SVRPP625

Humidified proofers



Humidified proofer for ovens series ALFA1035. Max temperature 60°C, distance between trays 70mm, 230V 1N 50/60Hz - 2kW. Dim. (WxDxH) 800x900x600 mm

LEV1035XV 12 tray capacity



Humidified proofer for ovens 3, 4 and 6 trays. Temp. max 90°C, distance between trays 70mm, 230V 1N 50/60Hz - 2kW. Dim. (WxDxH) 800x800x930 mm

LEV420XV 8 tray capacity

Stainless steel ovens supports



Oven support frame, for 2 stacked ovens series ALFA420 and ALFA1035H. Dim. (WxDxH) 800x800x504 mm

TVL425D 4 tray capacity



Oven support frame, for oven series ALFA420 and ALFA625H. Dim. (WxDxH) 800x800x900/950 mm

TVL425 16 tray capacity



Lower and upper shelf kit, for supports model TVL425D and TVL425.

2RIP425

Oven support frame, for 2 stacked ovens series ALFA625. Dim. (WxDxH) 800x800x300 mm

TVL625 no trays

Trays and grids 600x400mm



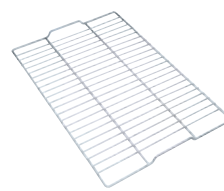
Flat aluminium tray (4pcs.)

3743



Flat perforated aluminium tray (4pcs.)

3751



Flat chrome-plated wire grid (4pcs.)

3805

Flat support GN1/1



Corrugated grid for baguettes (4pcs.)

3810



Support kit for flat trays or grids GN1/1 for ovens series ALFA144

RGN11-4 for 4-tray ovens



Support kit for flat trays GN1/1 for ovens series ALFA420 and ALFA425

RGN11-420 for 4-tray ovens



Support kit for flat trays GN1/1 for ovens series ALFA310

RGN11-310 for 3-tray ovens

(x 2 for ALFA625H)

(x 2 + 1 RGN11-420 for ALFA1035H)

Ventilation reducers



Air flow reducer kit (2pcs.) suitable for oven ALFA144XE1 (provided)

3981



Air flow reducer kit (2pcs.) suitable for humidified oven ALFA144GH1 (provided)

3925



Air flow reducer kit (3pcs.) suitable for ovens ALFA420H, ALFA420MFH, ALFA425H, ALFA625H, ALFA1035H

3927

Wheels kit



Wheels kit for oven support (4pcs.)

RUTVL

External tank



External tank kit 5l. for humidified ovens: ALFA144GH1

4730

ACCESSORIES

CONVECTION and MULTIFUNCTION OVENS- Trays 435x320mm

Stainless steel ovens supports



Frame with tray support for oven series ALFA43, ALFA45, dim. (WxDxH) 600x600x900/950 mm

TVL40 8 tray capacity



Lower and upper shelf kit, for support model TVL40

2RIP40

Wheels kit



Wheels kit for oven support (4pcs.)

RUTVL

Humidified proofer



Humidified proofer for ovens series ALFA43 and ALFA45. Max temperature 60°C, distance between trays 75mm, 230V 1N 50/60Hz - 2kW. Dim. (WxDxH) 600x600x950 mm

LEV43XV-2 8 tray capacity

External tank kit



External tank kit 5l. For humidified ovens

4730

Ventilation reducer



Air flow reducer kit (1pc.) suitable for ovens ALFA43 and ALFA45

3926

Trays and grids 435x320mm



Trays made of aluminized sheet (4pcs.)

3820



Flat perforated aluminium trays (4pcs.)

3755



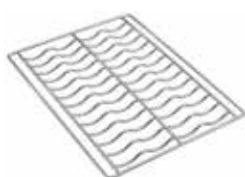
Flat non-stick trays (4pcs.)

3780



Flat chrome-plated wire grid (4pcs.)

3729

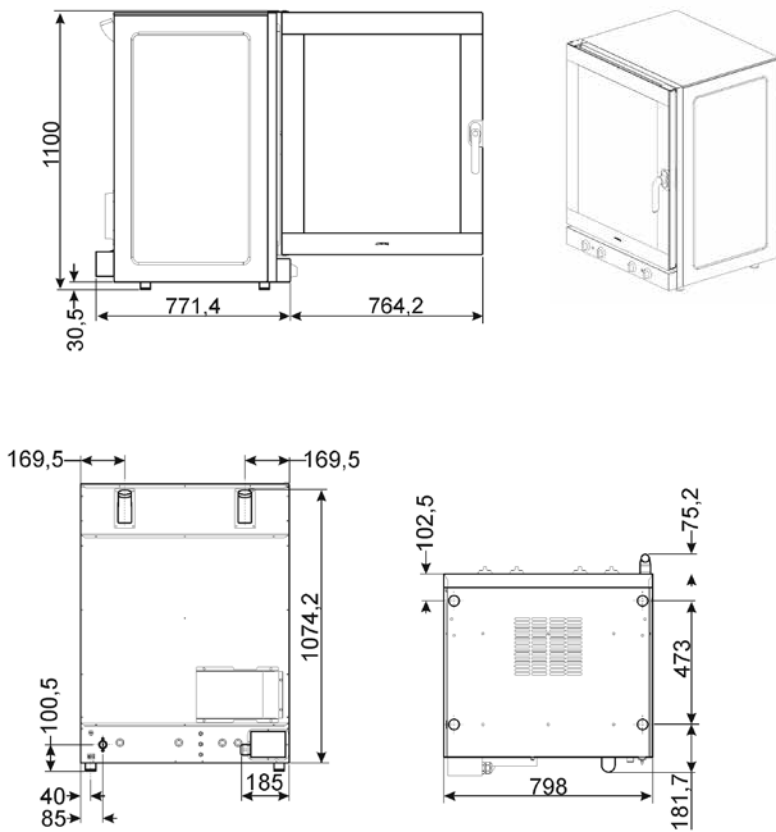


Corrugated grid for baguettes (4pcs.)

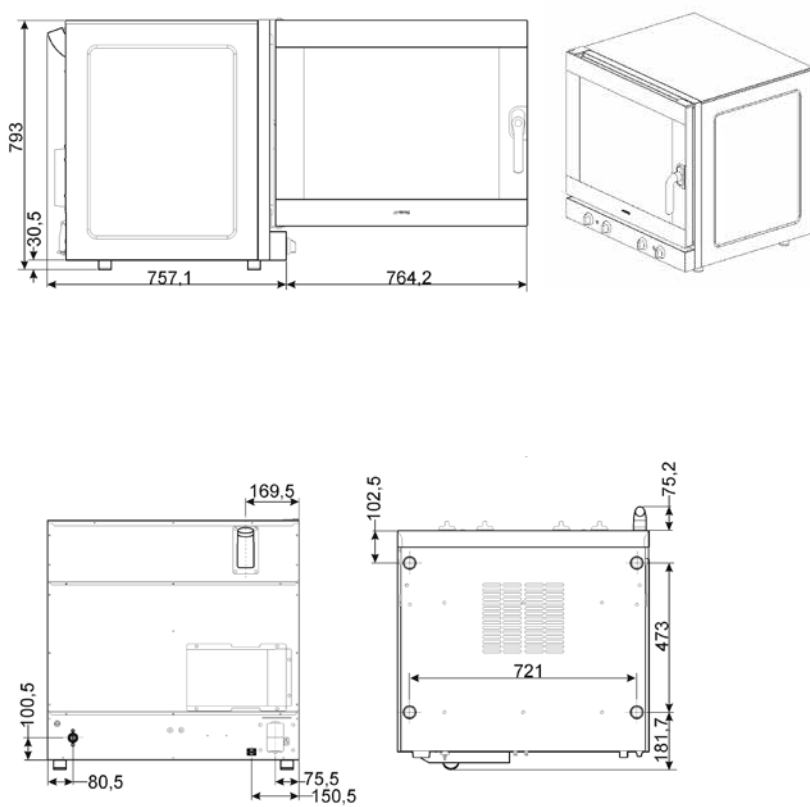
3735

TECHNICAL DRAWINGS

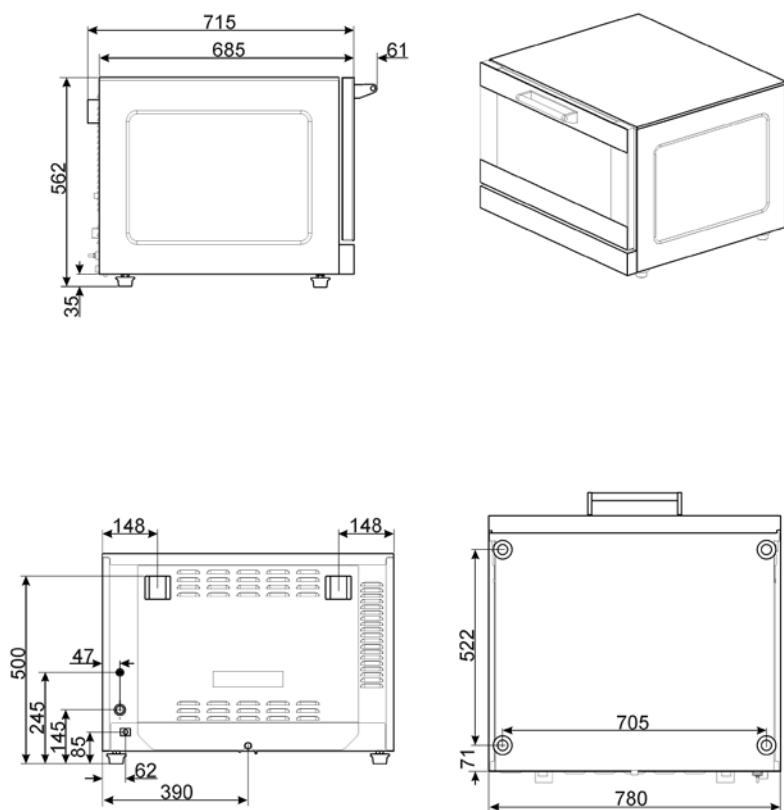
Technical drawing no.1



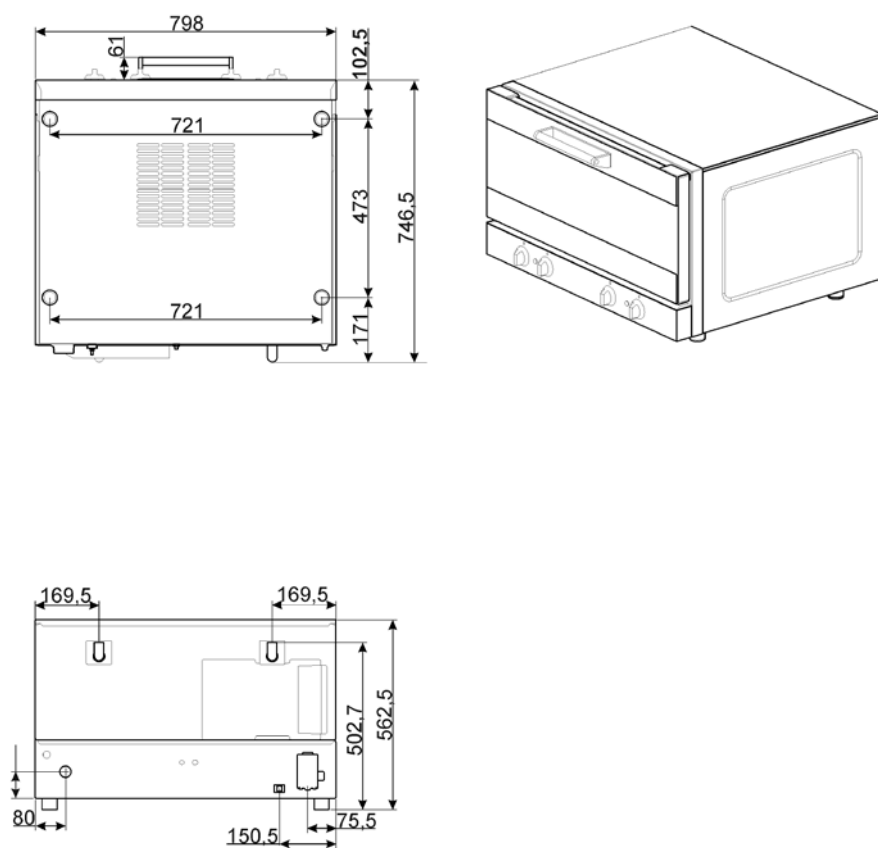
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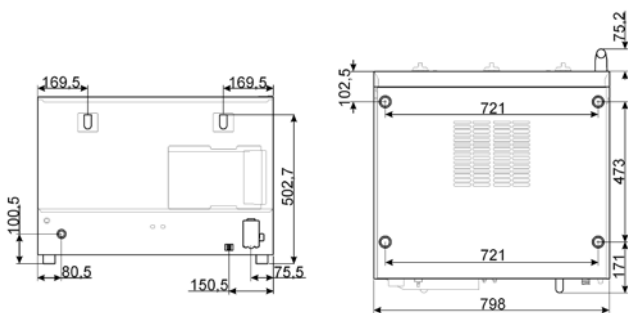
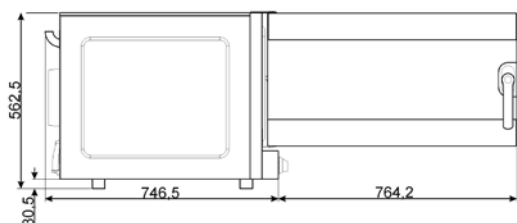
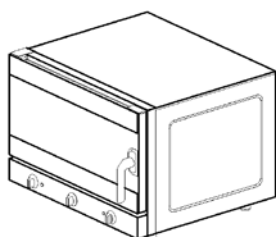
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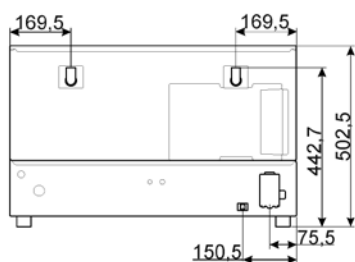
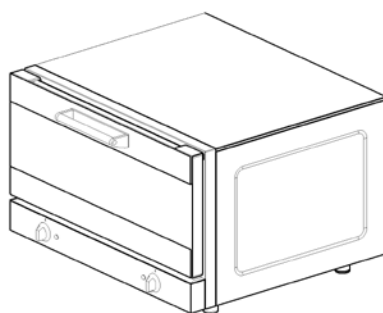
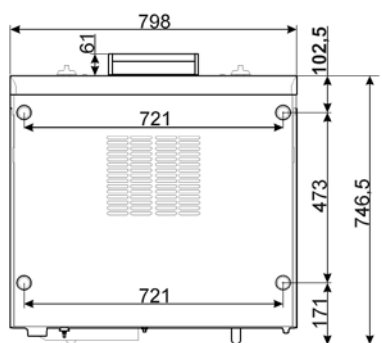
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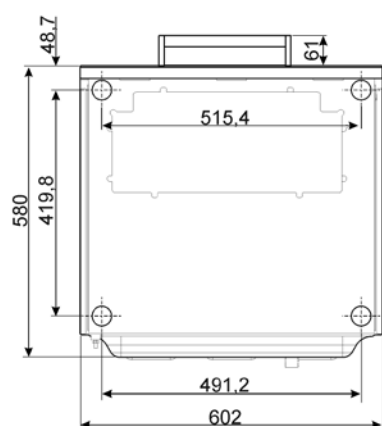
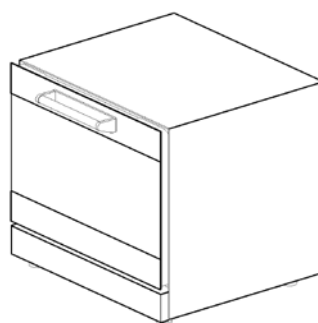
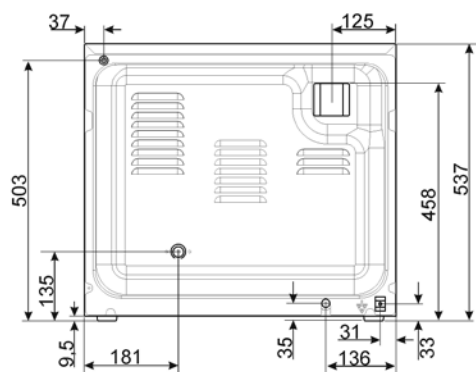
Technical drawing no. 5



Technical drawing no. 6



Technical drawing no. 7



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