



# ALFA43XEH

#### HUMIDIFIED ELECTRONIC CONVECTION OVEN - 15 AMP

**4 Trays** 435x320mm



#### **GUARANTEED COOKING PERFORMANCE**

Smeg catering products draw on the experience of approximately 40 years in the Foodservice industry. The ovens are built with the highest quality materials, making them particularly tough and strong.

#### **VERSATILITY**

The complete Smeg Foodservice catalogue offers a range of ovens for all needs and environments, fulfilling any requirement in the most efficient and high-performing way.

### **PRODUCT FEATURES**

- Compact and functional design, robust stainless steel construction
- Enamelled oven cavity
- Memory storage capacity for 40 programs with pre-heating function
- Excellent baking uniformity across all trays, perfect heat distribution in all conditions of use
- Excellent internal visibility, due to the large glass and powerful inner light
- Double glass door, with internal glass removable for cleaning
- Flexible use for many different types of cooking
- Three-level automatic humidifier (can also be adjusted manually) through a plumbed water system connection, for excellent results with all types of food.
- 4 flat aluminium trays (model 3820) included
- 15A plug
- Dimensions (mm) (WxDxH): 602x584x537

### **ACCESSORIES**

- TVL140 Stainless steel oven stand with tray supports suitable ALFA43 series (one oven load)
- 3820 Aluminized steel tray
- 3729 Chrome grid
- 3780 Non-stick tray
- 3735 Undulated chrome grid
- 3755 Flat aluminium tray with holes





# ALFA43XEH

## HUMIDIFIED ELECTRONIC CONVECTION OVEN - 15 AMP

**4 Trays** 435x320mm

### **TECHNICAL SPECIFICATIONS**

D: .	1 1	NA/ P 111
<b>Dimensions</b>	mm) (	WxDxH

Trays (mm)

Tray capacity

Distance between trays (mm)

Control type

Door/hood structure

Temperature range (°C)

Timer

Power rating & electrical connection

#### 602x584x537

435×320

4

80

Digital

Stainless steel

50 - 280°C

1 - 99min + manual

3 kW, 230V 1N - 50Hz











