

ALFA410XAU



Distribution

Solutions	Bars/Cafes; Hotels; Restaurants/Catering; Bakery/Pastry making; Butcher's shops; QSR	Suggested for	Bars/Cafes
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Aesthetics

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

Controls

Timer setting range	1-60 minutes + endless
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Options

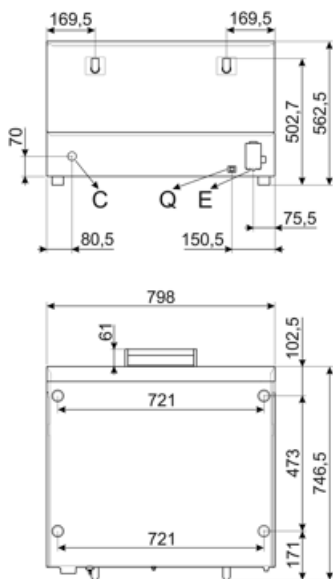
Solutions	K4610X
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Electrical Connection

Plug	(I) Australia
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Construction

Oven materials	Ever Clean enamel	Engine speed	Single speed
Cavity dimensions (lxdxh)	672x437x340mm	Max standard speed motor rpm	2
Gross volume	670x560x420mm	Exhaust position	Back
Net volume	670x560x420mm	Timer type	Electromecanical timer
Internal net volume	670x560x420mm	Temperature range	50-270°C
Cavity material	Stainless steel	End cooking signal	Yes
Shelves number	4	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	Tilting	Lighting	2 Halogen lamps
Handle type	Smeg	Light power	40 W
Openable glass	Removable	Power cable length	170 cm
Fan type and number	1 contrarotating fan with time direction reversal	Back panel	Galvanized
Engine speed	Ever Clean enamel	IPX protection	Scheduled start H/12



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)

Compatible Accessories



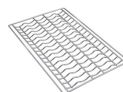
3743
Flat aluminium tray



3751
Flat perforated aluminium tray



3805
Flat chrome-plated wire grid



3810
Corrugated grid for baguettes



3927
Air flow reducer kit



RGN11-420-2
Support rack for GN 1/1 flat trays,
suitable for ALFA420/425/410 models



SVRPP420-625
Connector kit for two stacked
ALFA420+420 or ALFA420+625 models
and hood



T11TH20
2cm height GN1/1 non-stick tray for
Galileo professional



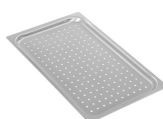
T11TH40
4cm height GN1/1 non-stick tray for
Galileo professional



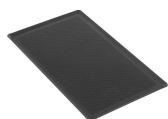
T11XH20
2cm height aluminium GN1/1 tray for
Galileo professional



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

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.

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.