

ALFA43XE1HDS



Distribution

Solutions	Bars/Cafes; Hotels; Restaurants/Catering; Bakery/Pastry making; Industrial pastry&bakery laboratories; Butcher's shops; QSR
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Aesthetics

Colour	Stainless steel	Digit display color	White
Door with stainless steel stripes	Yes	Front panel	Yes
Display type	LCD Touch compact	Logo	Smeg printed

Controls

Recipes number	99	Pre-heating	Boiler 71°C/Tank 60°C-50"
Timer setting range	from 1 minute to 99 hours + endless	Haccp data	Scheduled start H/12
Cooking steps	3 + pre-heating	Self diagnostic	Yes
Delayed start	Boiler 71°C/Tank 60°C-50"		

Options

Solutions	Restaurants/Catering
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Accessories Included

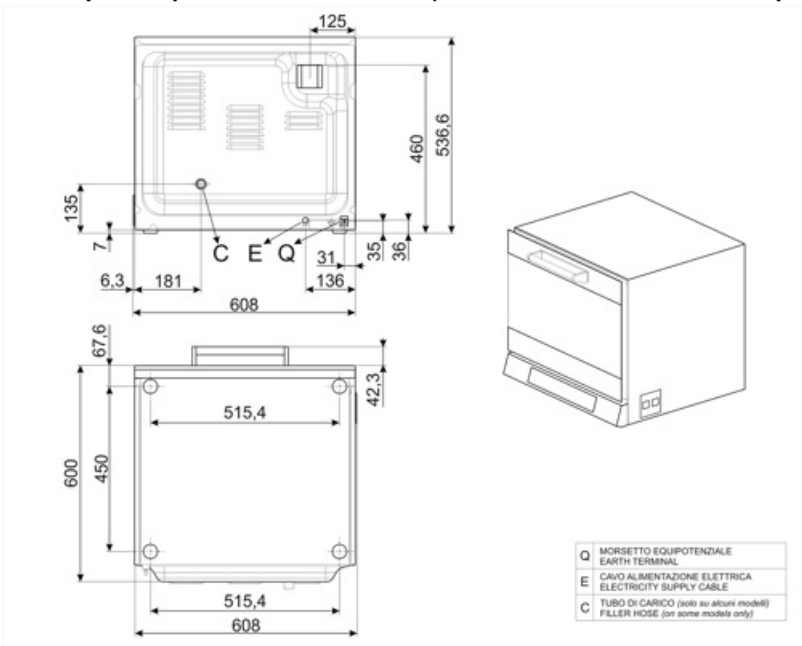
Aluminized tray 3820 kit of 4 pieces

Electrical Connection

Plug (F;E) Schuko

Construction

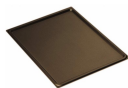
Oven materials	Ever Clean enamel	Water injection on each fan	Yes
Cavity dimensions (lxdxh)	460x360x425mm	Humidification levels	3 + manual
Internal net volume	54,5 lt	Exhaust position	Back
Cavity material	Ever Clean enamel	Timer type	Electronic timer
Shelves number	4	Temperature range	30-270°C
Tray frame support	Chrome	End cooking signal	Yes
Shelves distance	80 mm	Manual reset safety thermostat	Yes
Door construction	Yes	Removable deflector	Yes
Door opening	Tilting	Lighting	1 Halogen lamp
Handle type	Smeg	Light power	40 W
Openable glass	Removable	USB port	Si
Fan type and number	1	Water load pipe	Yes
Engine speed	2	Water inlet pressure	50-500 kPa (min-max)
Engine speed	2	Power cable length	115 cm
Max standard speed motor rpm	2700 rpm	Back panel	Galvanized
Low speed rpm	2100 rpm	IPX protection	Scheduled start H/12



Compatible Accessories



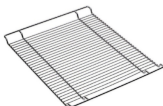
3755
Flat perforated aluminium tray



3780
Flat non-stick trays



3820
Flat aluminium tray



3900
Flat chrome-plated wire grid (4pcs)



3926
Air flow reducer kit



4730
External tank kit 5 lt.

Symbols glossary



Electric



Double speed fan



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Lower heating element



Upper and lower element heating with fan



Fan grill heating



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Benefit (TT)

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 compact

Interfaccia intuitiva per una regolazione semplice e precisa dei parametri di cottura

The compact LCD display provides a clear and immediate view of the main cooking parameters, such as time, temperature, and, on selected models, humidity level. Additionally, a set of intuitive and well-organised icons allows for effortless management of various features. These include fan speed adjustment, cooking steps or manual cooking, recipe selection and saving, as well as many other options for even more detailed customisation of cooking modes.

3 cooking stages

Flexibility and precision in every cooking stage

The ability to set multiple cooking steps in addition to preheating provides extraordinary versatility, perfectly adapting to the varying needs of each preparation. Each phase of the process can be customised with precision, optimising the cooking to achieve flawless results, whether it's a slow cook at low temperature or a perfect final browning. Thanks to this precise control of parameters, it is possible to achieve even cooking on every surface, significantly improving the quality of the finished product.

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.