

ALFA1035H-2



Family
Subfamily

Power supply

Oven type

Oven control

Trays capacity

Power supply

WiFi connection

Humidity generation

Adjustable feet

Product dimensions WxDxH

Maximum depth with open door

Ovens

Convection oven 10 trays EN
600x400 mm or GN1/1

Electric

Fan with humidification

Mechanical

10 trays GN1/1, 10 EN 600x400 mm
(min. H 20 mm)

400 V 3N~ / 23A / 16 kW / 50 Hz

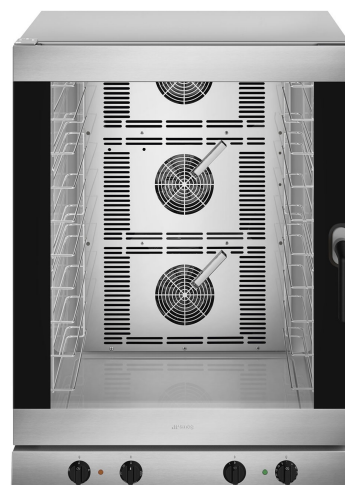
Not available

Direct in cavity

Yes

798x772x1100 mm

1536 mm



Distribution

Industries

Bar / Cafeterias / Bistros /
Wine bars / Pubs, Hotels,
Restaurants, Bakeries /
Pastry shops, Butcher
shops / Delicatessens,
Catering, Care facilities ,
Commercial food services,
Grocery shops / Food retail

Aesthetics

**Door with stainless
steel stripes**

Yes

Colour

Stainless steel

Front panel

Serie

Yes

Alfa

Controls

Timer setting range

1-60 minutes + endless

Chimney regulation

Manual

Options

Right hand hinge

ALFA1035HR-2

Right hand hinge

ALFA1035EHDSR

Solutions

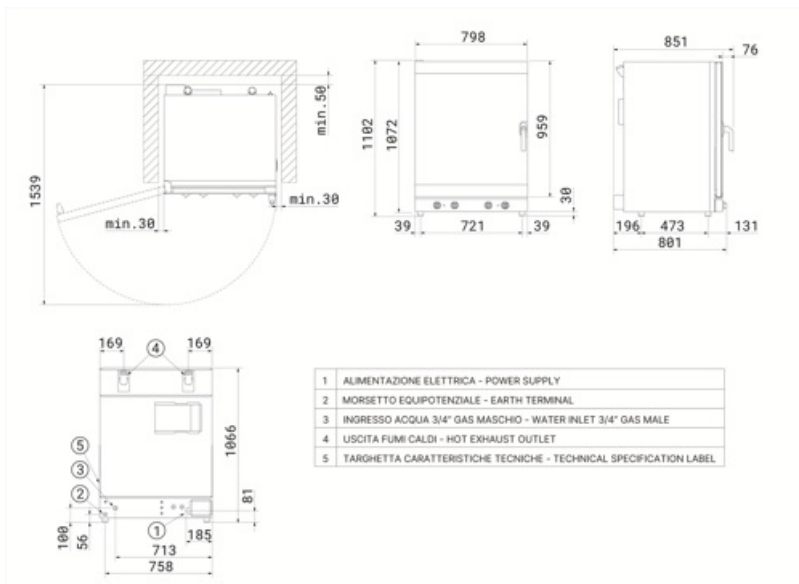
K4610X

Construction

Oven materials	Ever Clean enamel	Water injection on each fan	Yes
Cavity dimensions (lxdxh)	672x437x854mm	Humidification levels	Manual
Gross volume	616x431x340mm	Exhaust position	Back
Net volume	616x431x340mm	Timer type	Electromechanical timer
Internal net volume	616x431x340mm	Temperature range	50-270°C
Cavity material	Stainless steel	End cooking signal	Yes
Shelves number	10	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	Lateral	Lighting	3 Halogen lamps
Handle type	New ergonomics	Light power	40 W
Openable glass	Openable	Water load pipe	Yes
Fan type and number	3 contrarotating fans with time direction reversal	Water inlet pressure	50-500 kPa (min-max)
Engine speed	Ever Clean enamel	Power cable length	170 cm
Engine speed	Single speed	Back panel	Galvanized
Max standard speed motor rpm	2	IPX protection	IPX3

Logistic Information

Packed product dimensions (WxDxH)	960x890x1280 mm	Net weight	101,200 kg
EAN code	8017709270148	Gross weight (kg)	122,200 kg



Compatible Accessories



3743

Flat aluminium tray



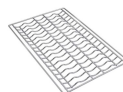
3751

Flat perforated aluminium tray



3805

Flat chrome-plated wire grid



3810

Corrugated grid for baguettes



3927

Air flow reducer kit



RGN11-1035-2



RUTVL

Wheels kit for all oven table models
(4pcs)



T11TH20

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



T11TH40

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



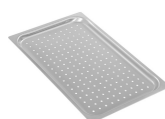
T11XH20

2cm height aluminium GN1/1 tray for
Galileo professional



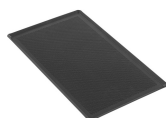
T11XH65

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



TVL425D

4-level tray holder rack for
ALFA410/ALFA420/ALFA425
(stacked) or ALFA1035 ovens, dim.
800x800x504 mm (height with kit
RUTVL: 602 mm)

Alternative products



ALFA1035HR-2

Colour: Stainless steel

Symbols glossary



Electric



Fan forced heating



Fan forced heating with humidity injection

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.

Hinged opening

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.

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.