



PROFESSIONAL COOKING
2017



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
		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

ALFA341VE- 10 Trays, Electronic, humidified



Technical drawing no.1 on page.30

- Stainless steel construction
- Stainless steel cooking chamber
- Fully electronic operation
- Triple 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
- Direct humidification system onto each fan
- 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
- 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
- Steam exhaust adjustment knob
- Pre-heating function with delayed start
- Rapid cooling cycle
- Adjustable feet
- Total adjustable power consumption

Cooking functions:



ALFA341VE	
Dimensions (WxDxH)	872x810x1125 mm
Trays capacity and dimensions	10 trays 600x400mm or GN1/1*
Distance between trays	80mm
Door opening	Lateral - left hand hinge
Control panel	Electronic
Thermostat setting range	50 - 280°C
Timer setting range	1 - 99' + Manual
Grill heating element	-
Humidification system	Incorporated
Power supply / Power installed	400V 3N 50Hz / 16 - 9.0 kW
Available versions	ALFA341EK - 60Hz version

* GN1/1 with minimum depth 20mm

Trays 600x400mm or GN1/1

ALFA341XM- 10 Trays, Electromechanic, humidified



Technical drawing no.1 on page.30

- Stainless steel construction
- Stainless steel cooking chamber
- Thermostat and timer manual setting
- Triple 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 3/4 threaded fitting on the back of the appliance
- Steam exhaust adjustment knob
- Adjustable feet

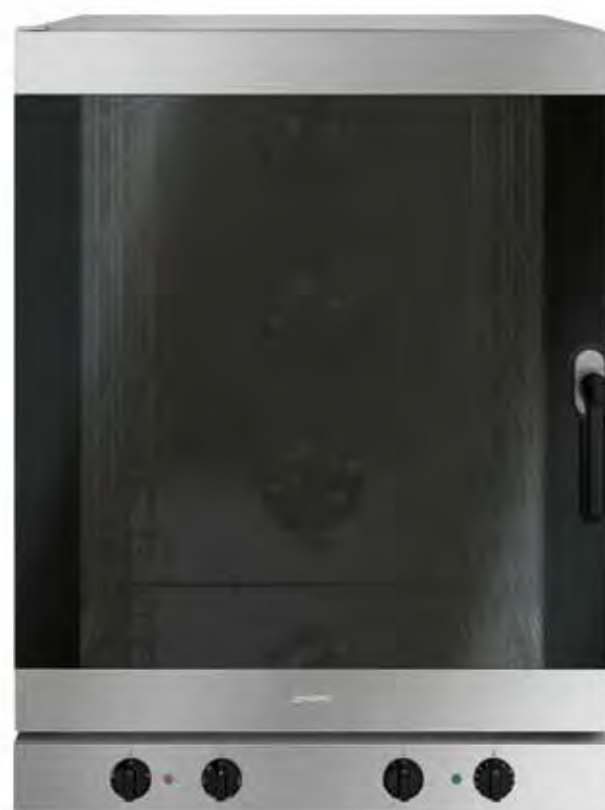
Cooking functions:



PHASE OUT

ALFA341XM	
Dimensions (WxDxH)	872x810x1125 mm
Trays capacity and dimensions	10 trays 600x400mm or GN1/1*
Distance between trays	80mm
Door opening	Lateral - left hand hinge
Control panel	Electromechanical
Thermostat setting range	50 - 250°C
Timer setting range	1 - 60' + Manual
Grill heating element	-
Humidification system	Incorporated
Power supply / Power installed	400V 3N 50Hz / 16 kW

* GN1/1 with minimum depth 20mm

Trays 600x400 mm o GN1/1**ALFA1035H** - 10 trays, Electromechanical, humidified

- 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 3/4 threaded fitting on the back of the appliance
- Steam exhaust adjustment knob
- Adjustable feet

Cooking functions:



Technical drawing no. 2 on page31

Available from January 2018

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

- 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 3/4 threaded fitting on the back of the appliance
- Steam exhaust adjustment knob
- Adjustable feet

Cooking functions:



Technical drawing no. 3 on page32

Available from December 2017

ALFA1035H

Dimensions (WxDxH)	798x757x1100mm
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 / 15,7 kW

* GN1/1 with minimum depth 20mm

ALFA625H

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 / 10,5 kW

* GN1/1 with minimum depth 20mm

Trays 600x400mm or GN1/1

ALFA241VE- 6 Trays, Electronic, humidified



Technical drawing no.4 on page 33

- Stainless steel construction
- Stainless steel cooking chamber
- Fully electronic operation
- Triple 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
- Direct humidification system onto each fan
- 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
- 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
- Steam exhaust adjustment knob
- Pre-heating function with delayed start
- Rapid cooling cycle
- Adjustable feet
- Total adjustable power consumption

Cooking functions:



ALFA241VE	
Dimensions (WxDxH)	872x810x805 mm
Trays capacity and dimensions	6 trays 600x400mm or GN1/1*
Distance between trays	80mm
Door opening	Lateral - left hand hinge
Control panel	Electronic
Thermostat setting range	50 - 280°C
Timer setting range	1 - 99' + Manual
Grill heating element	-
Humidification system	Incorporated
Power supply / Power installed	400V 3N 50Hz / 8.3 - 5.5 kW
Available versions	ALFA241EK - 60Hz version

* GN1/1 with minimum depth 20mm

Trays 600x400mm or GN1/1

ALFA241XM - 6 Trays, Electromechanic, humidified



Technical drawing no.4 on page 33

- Stainless steel construction
- Stainless steel cooking chamber
- Thermostat and timer manual setting
- Triple 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 3/4 threaded fitting on the back of the appliance
- Steam exhaust adjustment knob
- Adjustable feet

Cooking functions:



PHASE OUT

ALFA241XM	
Dimensions (WxDxH)	872x810x805 mm
Trays capacity and dimensions	6 trays 600x400mm or GN1/1*
Distance between trays	80mm
Door opening	Lateral - left hand hinge
Control panel	Electromechanical
Thermostat setting range	50 - 250°C
Timer setting range	1 - 60' + Manual
Grill heating element	-
Humidification system	Incorporated
Power supply / Power installed	400V 3N 50Hz / 8.3 kW

* GN1/1 with minimum depth 20mm

Trays 600x400mm or GN1/1

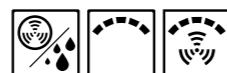
ALFA144GH1 - 4 Trays, Electronic, Humidified, Grill function



Technical drawing no.5 on page 34

- Stainless steel construction
- Stainless steel cooking chamber
- Fully electronic operation
- Double glazed cool door, which can be completely opened
- 2 fans turning in opposite directions, with timed direction reversal
- 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
- 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
- Pre-heating function with delayed start
- Rapid cooling cycle
- Adjustable feet
- Total adjustable power consumption

Cooking functions:



Provided:
Ovens stacking kit, 3999
Air flow reduction kit, 3925

ALFA144GH1	
Dimensions (WxDxH)	780x715x562 mm
Trays capacity and dimensions	4 trays 600x400mm or GN1/1*
Distance between trays	77 mm
Door opening	Tilting
Control panel	Electronic
Thermostat setting range	50 - 280°C
Timer setting range	1 - 99' + Manual
Grill heating element	2.7 kW
Humidification system	Incorporated
Power supply / Power installed	400V 3N 50Hz / 8.3 - 5.5 - 3.0 kW 230V 1N 50Hz / 5.5 - 3.0 kW
Available versions	ALFA144GH1 - 60Hz version

* GN1/1 with minimum depth 20mm

Trays 600x400mm or GN1/1

ALFA144XE1 - 4 Trays, Electromechanical



Technical drawing no.5 on page 34

- Stainless steel construction
- Stainless steel cooking chamber
- Fully electronic operation
- Double glazed cool door, which can be completely opened
- 2 fans turning in opposite directions, with timed direction reversal
- 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
- Pre-heating function with delayed start
- Rapid cooling cycle
- Adjustable feet
- Total adjustable power consumption

Cooking functions:



Provided:
Ovens stacking kit, 3999
Air flow reduction kit, 3925

ALFA144XE1	
Dimensions (WxDxH)	780x715x562 mm
Trays capacity and dimensions	4 trays 600x400mm or GN1/1*
Distance between trays	77 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	400V 3N 50Hz / 8.3 - 5.5 - 3.0 kW 230V 1N 50Hz / 5.5 - 3.0 kW

* GN1/1 with minimum depth 20mm

Trays 600x400mm or GN1/1

ALFA420H and ALFA425H - 4 Trays, Electromechanical, Humidified



ALFA420H

Technical drawing no.6 on page 35



ALFA425H

Technical drawing no. 7 on page 36

- 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

Cooking functions:



Trays 600x400mm or GN1/1

ALFA310 - 3 Trays, Electromechanical



ALFA410

Technical drawing no. 6 on page 35



ALFA310 / ALFA310LP

Technical drawing no. 8 on page 37

- 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

Cooking functions:



	ALFA420H	ALFA425H
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

* GN1/1 with minimum depth 20mm

	ALFA410	ALFA310	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

* GN1/1 with minimum depth 20mm

Trays 435x320mm

ALFA43GH - 4 Trays, Electromechanical, Humidified, Grill function



ALFA43GH

Technical drawing no.9 on page 38

- 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

Cooking functions:



Provided:
2 flat aluminium trays
2 flat wire grids

Trays 435x320mm

ALFA43X - 4 Trays, Electromechanical



Technical drawing no.9 on page 38

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

Cooking functions:



Provided:
4 flat aluminium trays (model 3820)

	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

	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

Trays 435x320mm

ALFA43XE - 4 Trays, Electronic



Technical drawing no.9 on page 38

- 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

Cooking functions:



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

Trays 435x320mm

ALFA43XEH - 4 Trays, Electronic, Humidified



Technical drawing no.9 on page 38

- 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

Cooking functions:



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

Trays 600x400mm or GN1/1

ALFA420MFH - 4 Trays, Multifunction, Humidified, Electromechanical



Technical drawing no.6 on page 35

- 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

Cooking functions:



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 ANYTYPE 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.

	ALFA420MFH
Dimensions (WxDxH)	800x747x563 mm
Trays capacity and dimensions	no. 4 trays 600x400mm or Gh1/1
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

Trays 435x320mm

ALFA43XMF - 4 Trays, Multifunction, Electromechanical



Technical drawing no.9 on page 38

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

Cooking functions:



Provided:
4 flat aluminium trays (model 3820)

Trays 435x320mm or GN2/ 3

ALFA45MFPGN - 3 Trays, Multifunction, Humidified with Refractory Stone



Technical drawing no.9 on page 38

- 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

Cooking functions:



	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

	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

STAINLESS STEEL COOKER**CA90E6** - Gas hob and electric Multifunction Oven

- Stainless steel construction with satin finish
- Rear stainless steel stand
- Control panel with anti-fingerprint treatment
- Stainless steel, adjustable feet

HOB

- 6 high efficiency brass gas burners
- Enamelled cast iron pan stands
- Surface AISI 304 stainless steel
- Flame presence check through thermocouple
- Electronic ignition integrated in the knobs
- Handles in heat-resistant material

OVEN

- Fan-assisted multifunction electric oven
- 8 cooking functions
- Enamelled cooking chamber
- 2 fans
- Door handle in heat-resistant material
- Triple glazed cool door, dismantlable
- Front surface cooling system
- Internal lighting with 2 halogen lamps

Cooking functions:

**SEMI-PROFESSIONAL COOKER**

PERFORMANCES, MAXIMUM COOKING FLEXIBILITY,
AND EASE OF USE.

The new Smeg cooker meets the requirements of modern foodservice operators. Small restaurants, snack-bars, pubs, guesthouses, will enjoy its stylish design, its performances and its flexibility of use.

	COMFORT AND FLEXIBILITY		HIGH PERFORMANCE
RELIABILITY AND SAFETY	High quality steel and strong components make this cooker a long-lasting and reliable equipment. Knobs and handles are made of heat-resistant materials so that grips are totally insulated from heat. Double glass oven door ensures cool surface temperature.	IDEAL FOR ANY TYPE OF COOKING	Thanks to the various selectable functions it is possible to obtain perfect uniformity and excellent baking quality in every load condition.
A PROFESSIONAL COOKER FOR YOUR KITCHEN	Six high efficiency gas burners made of brass, coupled to safety thermocouple, equip this AISI304 S/S hob. A wide range of programs and perfect baking uniformity grant excellent results while cooking different types of food.	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.
		NO-FAN FUNCTIONS	The static function bakes with no ventilation. Grill function enhances browning and crispiness of food surface.

CA90E6

Dimensions (WxDxH)	900x600x900 mm
No. burners / Supply	6 / Gas
Hob burners power	Rear: 1.4 kW, 2.5 kW, 3.5 kW Front: 4.5 kW, 1.4 kW, 2.5 kW
Trays capacity and dimensions	no. 4 trays GN1/1 or 600x400mm
Distance between trays	70 mm
Control panel	Electromechanical
Thermostat setting range	50 - 260°C
Power supply / Power installed	400V 3N 50-60Hz / 4.1 kW 230V 1N 50-60Hz / 4.1 kW

ACCESSORIES

CONVECTION and MULTIFUNCTION OVENS - Trays 600x400mm

Stainless steel hoods



PHASE OUT

Condensation hood for ovens series ALFA241 and ALFA341, dim.(WxDxH) 870x1040x230 mm
K2535C



PHASE OUT

Suction hood for ovens series ALFA241 and ALFA341, dim.(WxDxH) 870x1040x230 mm
K2535



PHASE OUT

Suction hood for ovens series ALFA142, ALFA143, ALFA144 and ALFA145, dim.(WxDxH) 780x1040x230 mm
K1314

Humidified proofers



Humidified proofer for ovens series ALFA341. Max temperature 60°C, distance between trays 70mm, 230V 1N 50/60Hz - 2kW. Dim. (WxDxH) 920x940x600 mm
LEV341XV 12 tray capacity



Humidified proofer for ovens series ALFA241. Max temperature 60°C, distance between trays 70mm, 230V 1N 50/60Hz - 2kW. Dim. (WxDxH) 920x800x950 mm
LEV241XV 8 tray capacity



Humidified proofer for ovens series ALFA145/144/143/142. Max temperature 60°C, distance between trays 70mm, 230V 1N 50/60Hz - 2kW. Dim. (WxDxH) 810x800x950 mm
LEV143XV-2 8 tray capacity

Stainless steel ovens supports



Oven support frame, for oven series ALFA341, dim. (WxDxH) 900x850x616 mm
TVL340 8 tray capacity



Oven support frame, for oven series ALFA241, dim. (WxDxH) 900x850x900/950 mm
TVL240 16 tray capacity



Lower and upper shelf kit, for supports model TVL340 and TVL240
2RIP240

Oven support frame, for 2 stacked ovens series ALFA142, ALFA143 and ALFA144. Dim. (WxDxH) 780x700x504 mm
TVL140D 4 tray capacity

Oven support frame, for oven series ALFA142, ALFA143, ALFA144. Dim. (WxDxH) 780x700x900/950 mm
TVL140 16 tray capacity

Lower and upper shelf kit, for supports model TVL140D and TVL140
2RIP140

Oven support frame, for 2 stacked ovens series ALFA420 and ALFA1035H. Dim. (WxDxH) 800x747x504 mm
TVL420D 4 tray capacity

Oven support frame, for oven series ALFA420 and ALFA625H. Dim. (WxDxH) 800x747x900/950 mm
TVL420 16 tray capacity

Lower and upper shelf kit, for supports model TVL420D and TVL420.
2RIP420

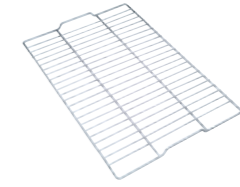
Trays and grids 600x400mm



Flat aluminium tray (4pcs.)
3743

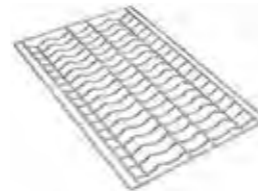


Flat perforated aluminium tray (4pcs.)
3751

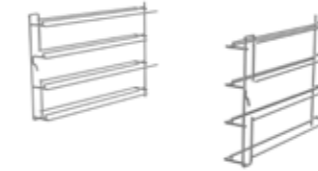


Flat chrome-plated wire grid (4pcs.)
3805

Flat support GN1/1



Corrugated grid for baguettes (4pcs.)
3810



Support kit for flat trays or grids GN1/1 for ovens series ALFA145, ALFA144, ALFA143, ALFA142
RGN11-4 for 4-tray ovens
RGN11-6 for 6-tray ovens
RGN11-10 for 10-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

Ventilation reducers



Air flow reducer kit (3pcs.) suitable for 10-tray ovens, series ALFA341
3921



Air flow reducer kit (2pcs.) suitable for 6-tray ovens, series ALFA241
3922

Air flow reducer kit (2pcs.) suitable for oven ALFA144XE1 (provided)
3981 € 40

Air flow reducer kit (2pcs.) suitable for humidified oven ALFA144GH1 (provided)
3925 € 41

Air flow reducer kit (3pcs.) suitable for ovens ALFA420H, ALFA420MFH, ALFA425H, ALFA625H, ALFA1035H
3927 € 91

Wheels kit



Wheels kit for oven support (4pcs.)
RUTVL

External tank



External tank kit 5l. for humidified ovens: ALFA143GH, ALFA144GH1
4730

Ovens stacking kit



Stacking kit for no.2 4-tray ovens: ALFA142XM, ALFA143XM, ALFA143GH
3999

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

LEV143XV-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

TECHNICAL DRAWINGS

Trays and grids 435x320mm



Trays made of aluminized sheet (4pcs.)

3820



Flat perforated aluminium trays (4pcs.)

3755



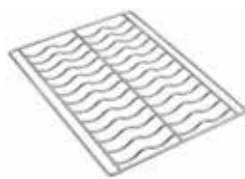
Flat non-stick trays (4pcs.)

3780



Flat chrome-plated wire grid (4pcs.)

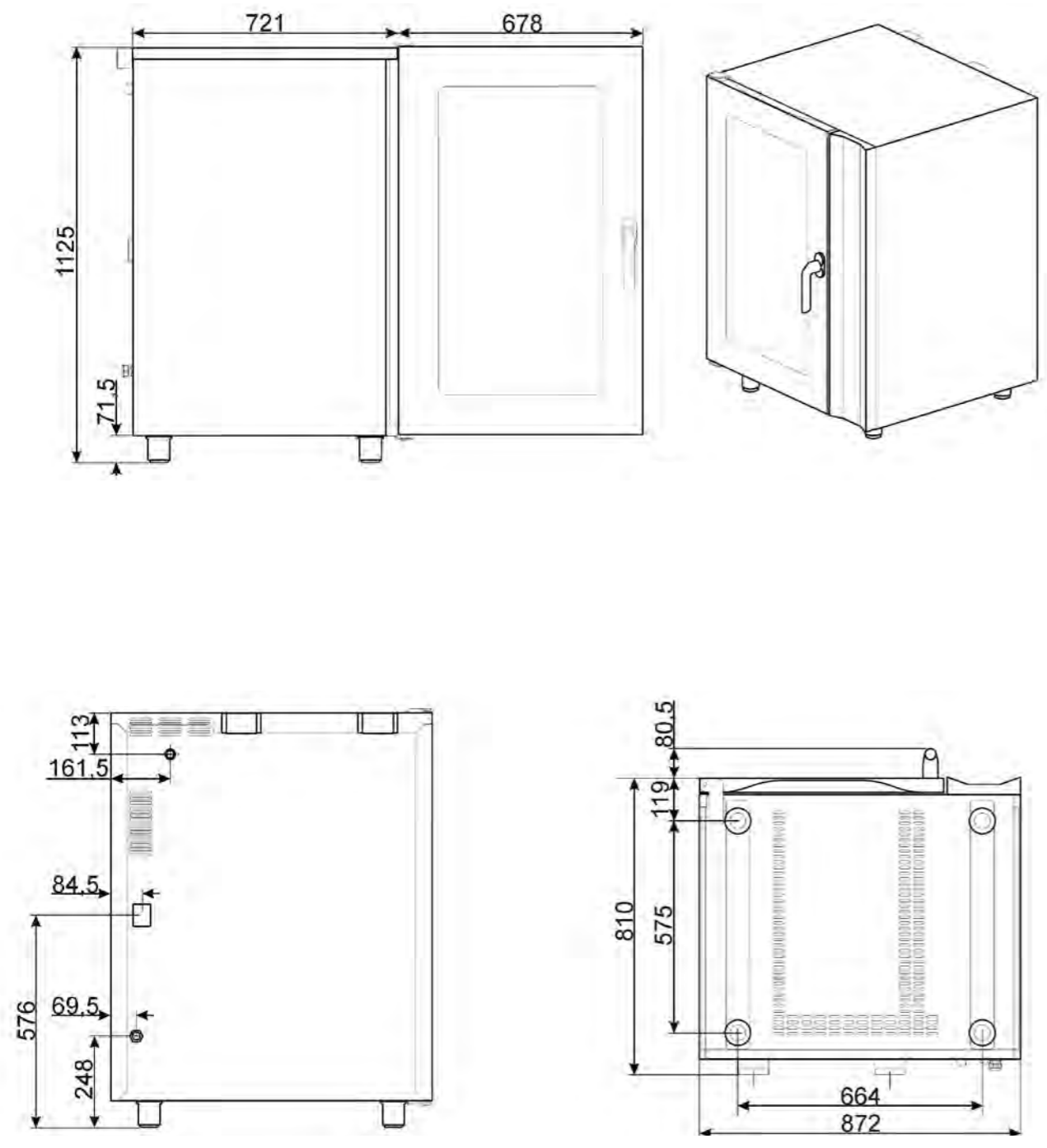
3729



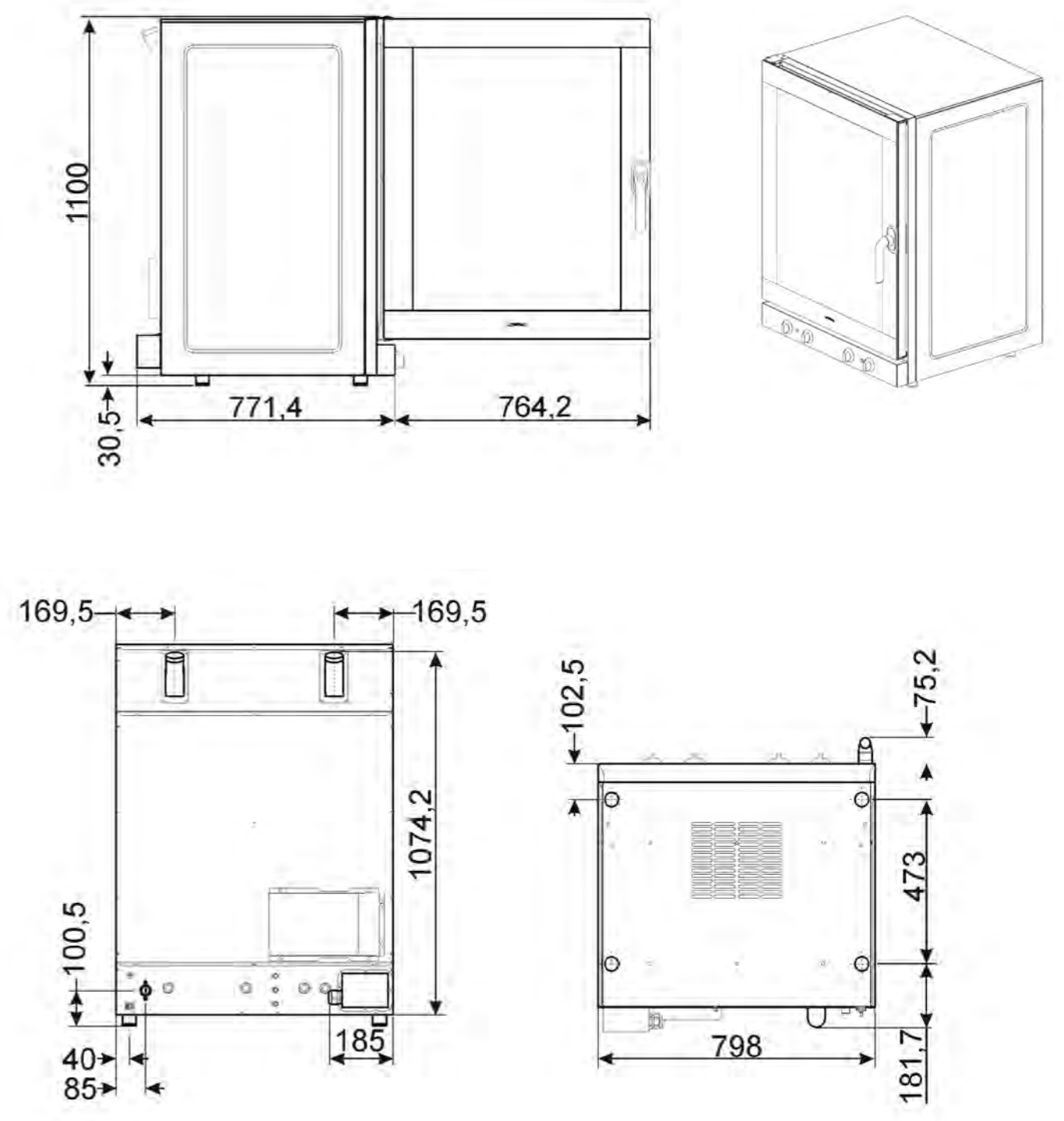
Corrugated grid for baguettes (4pcs.)

3735

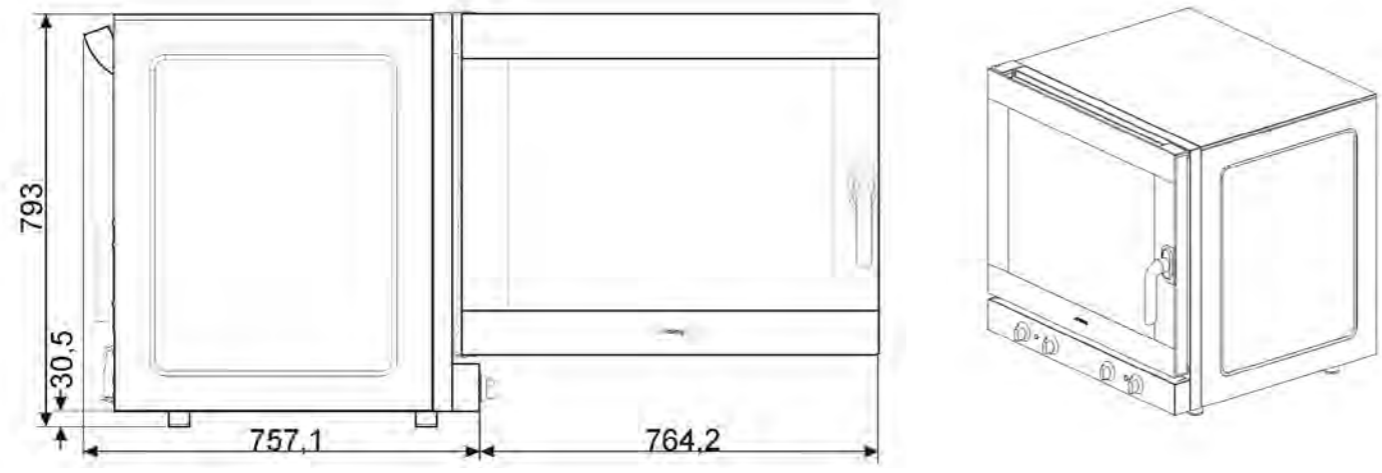
Technical drawing no. 1



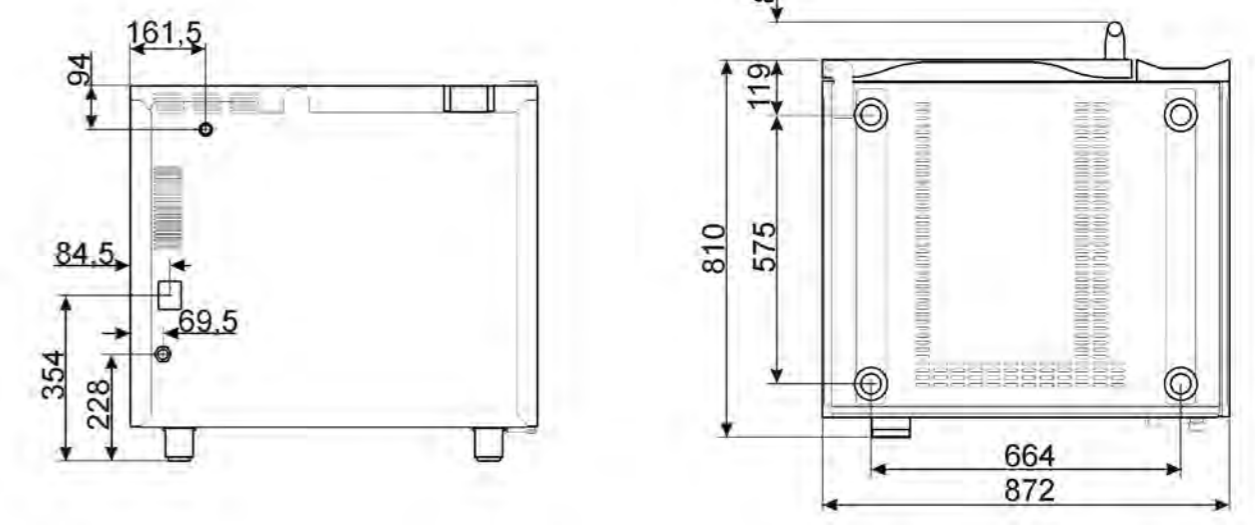
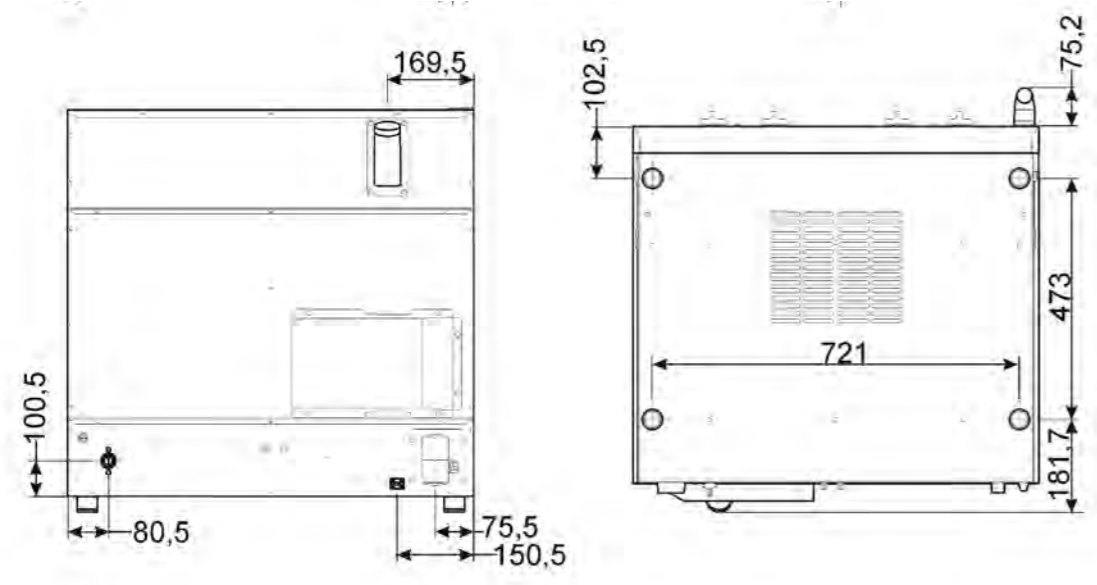
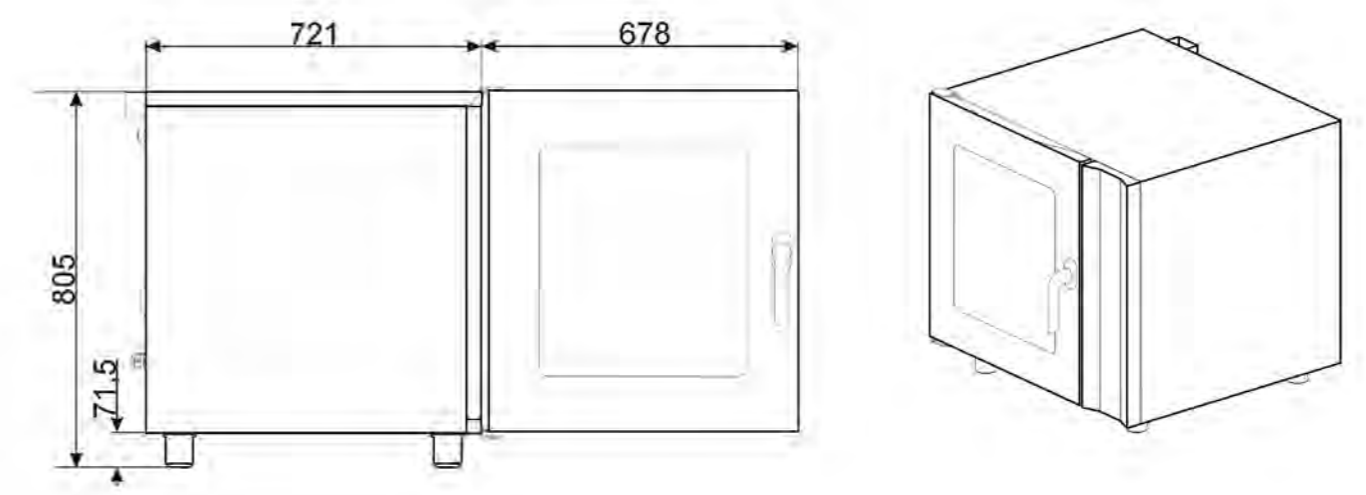
Technical drawing no.2



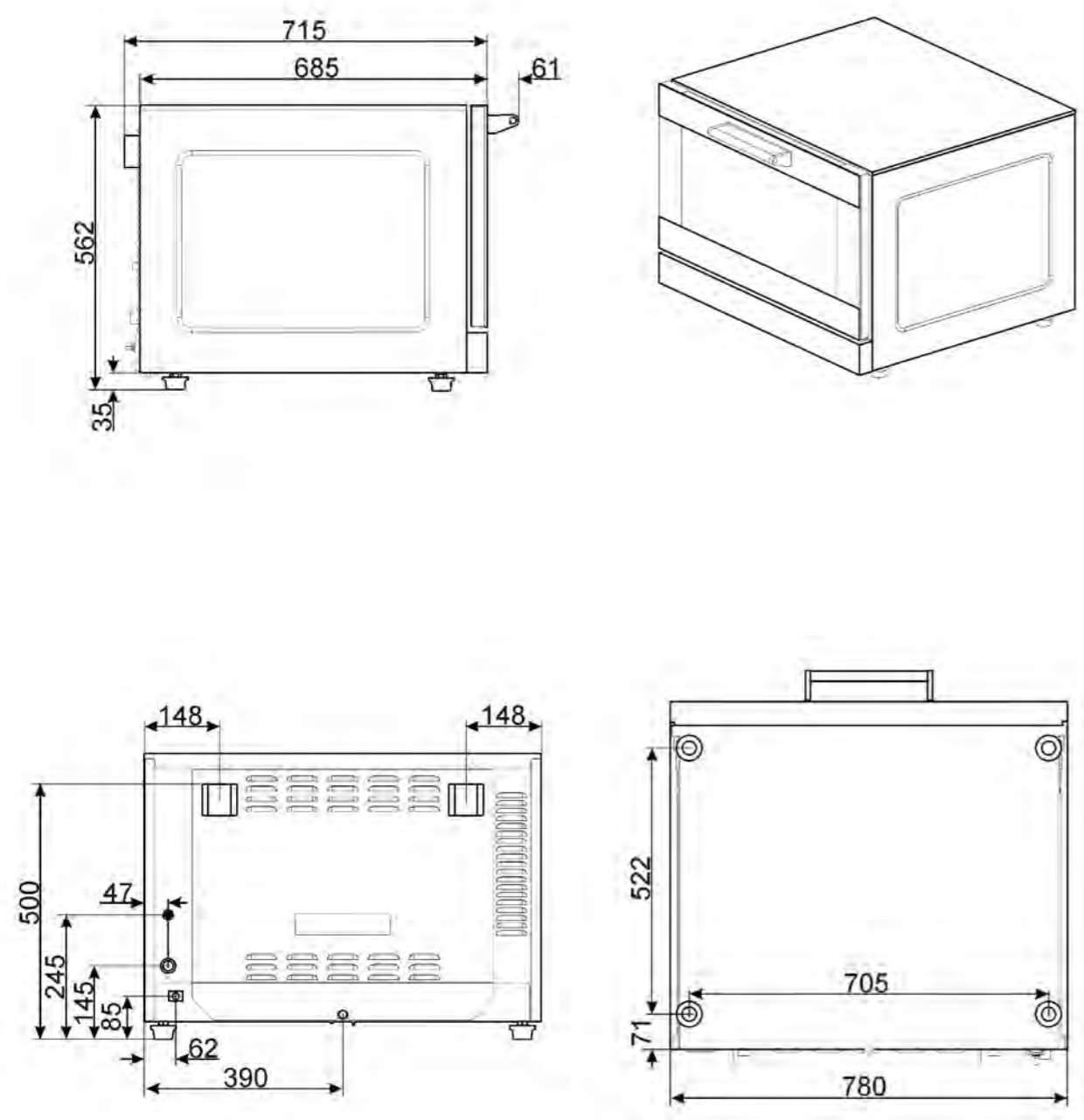
Technical drawing no. 3



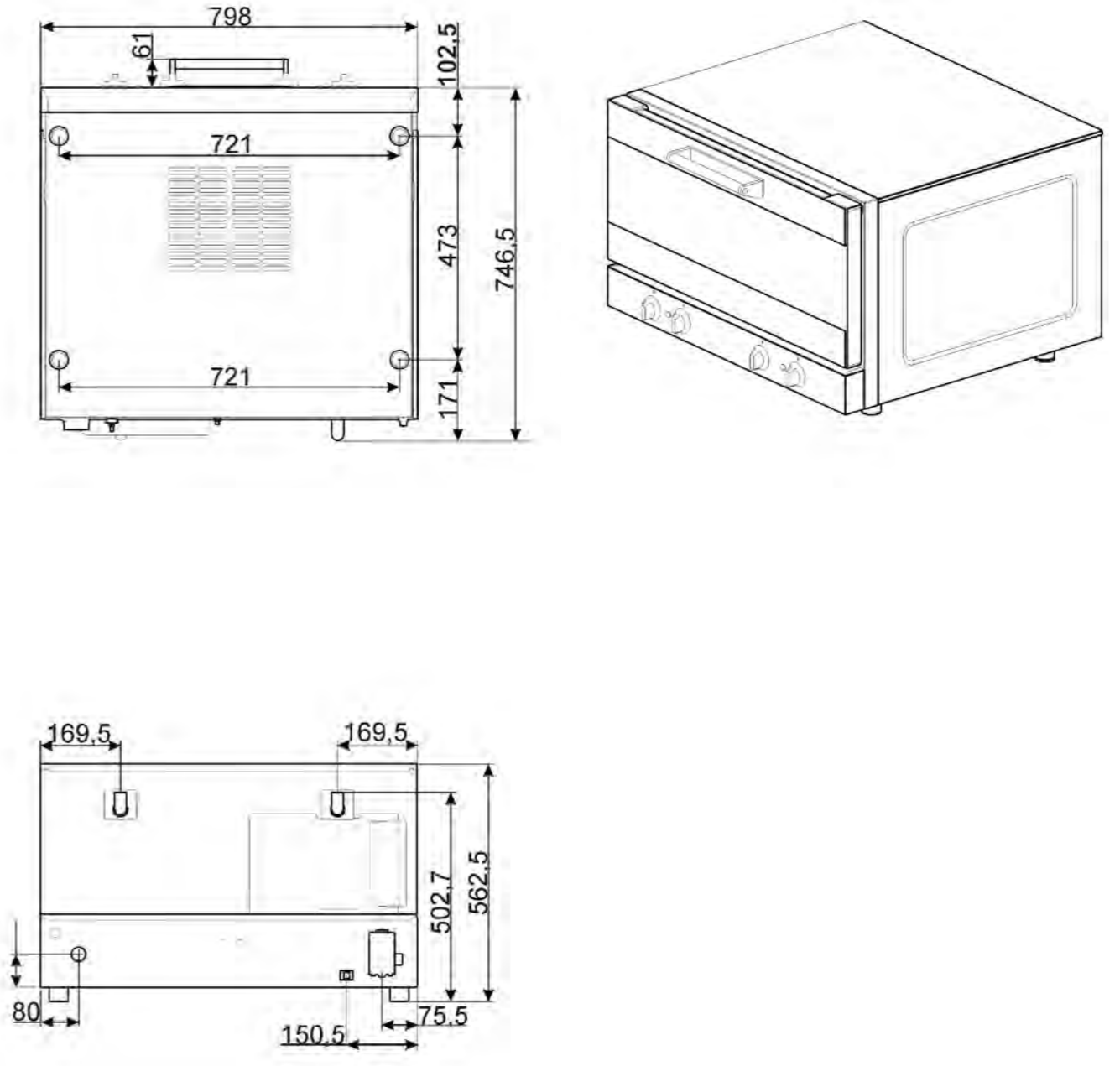
Technical drawing no. 4



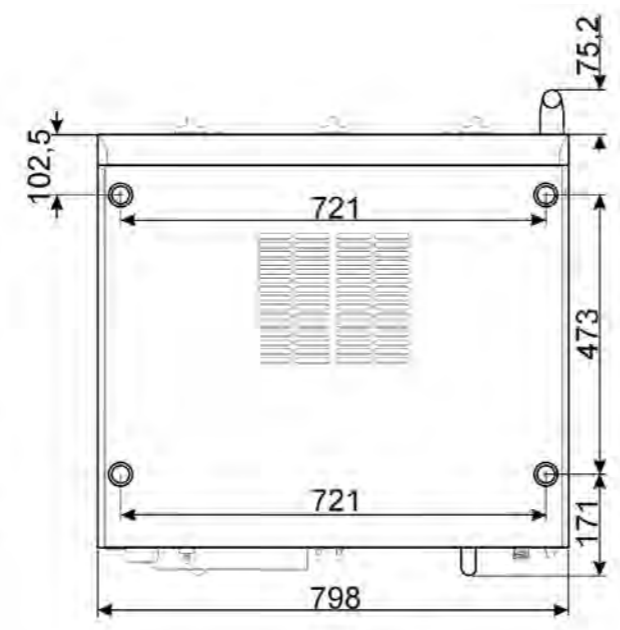
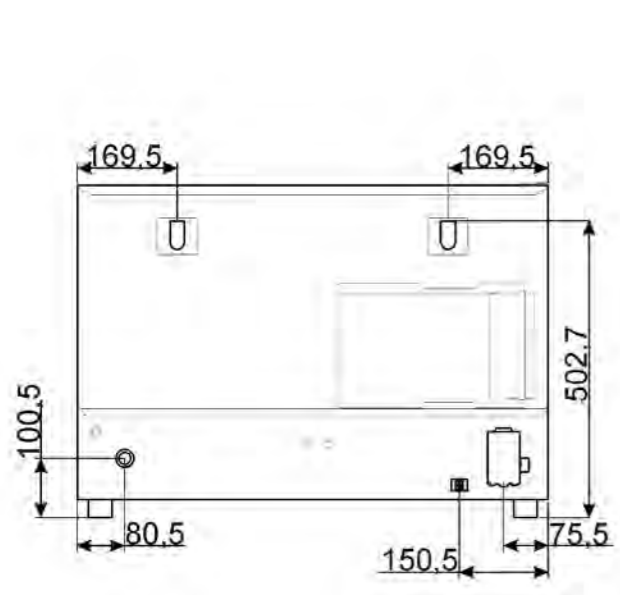
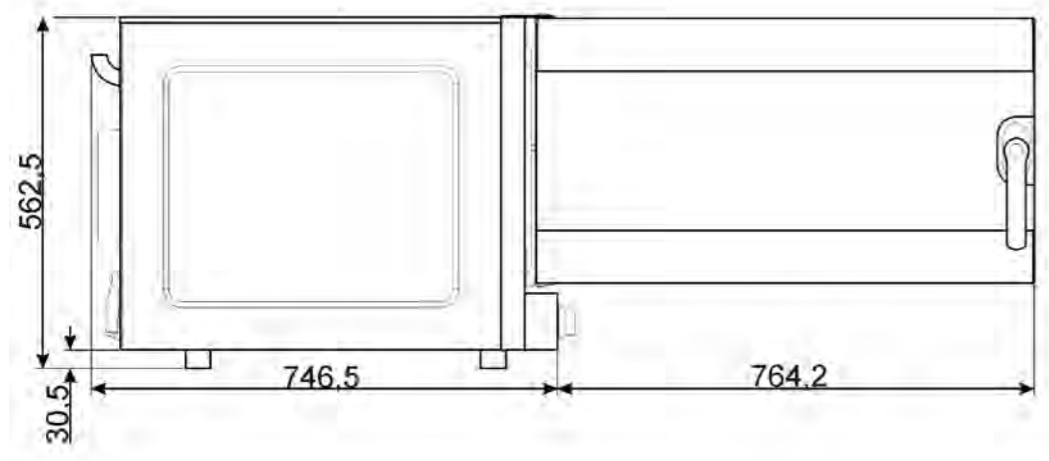
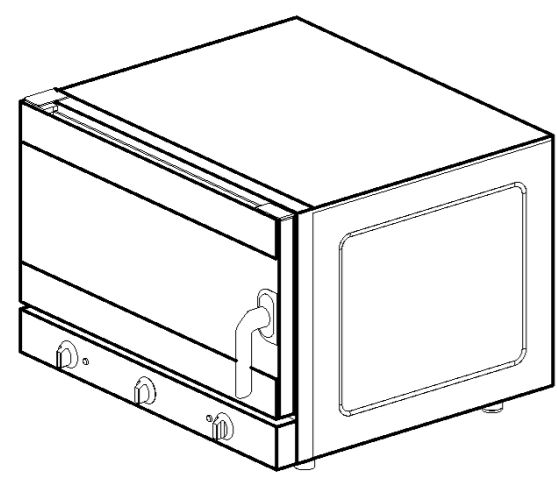
Technical drawing no. 5



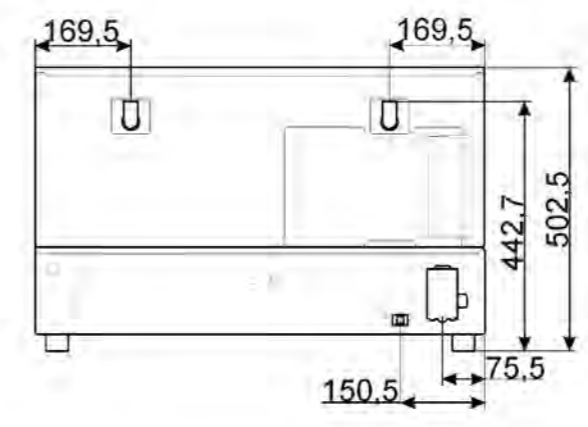
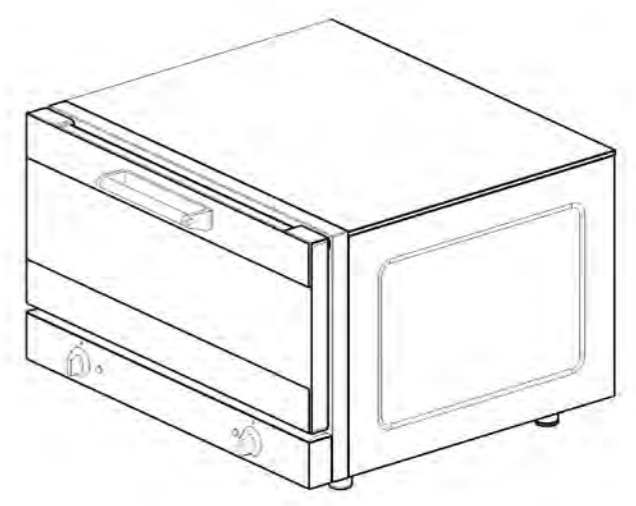
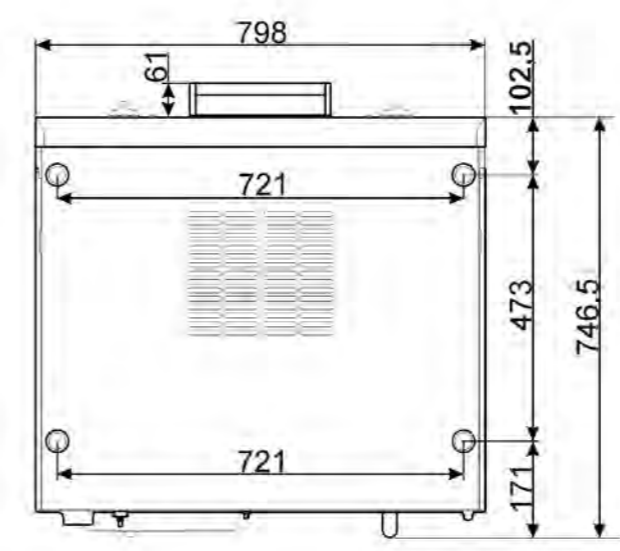
Technical drawing no. 6



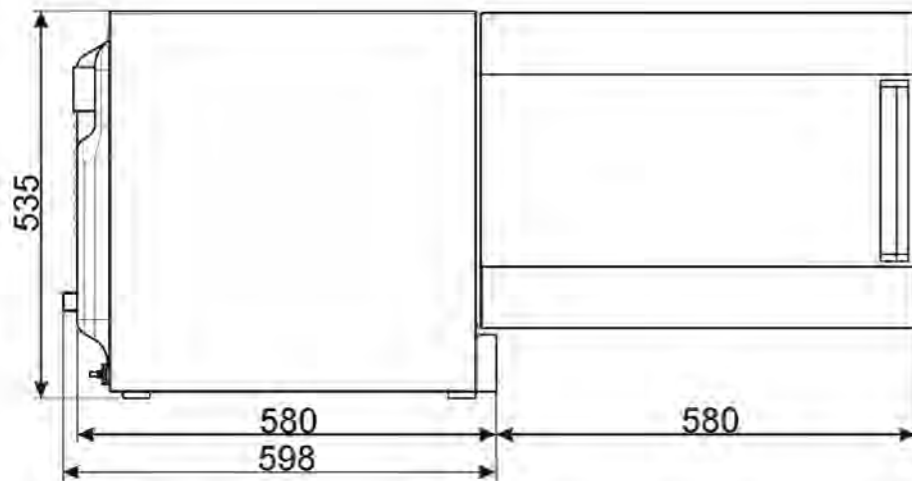
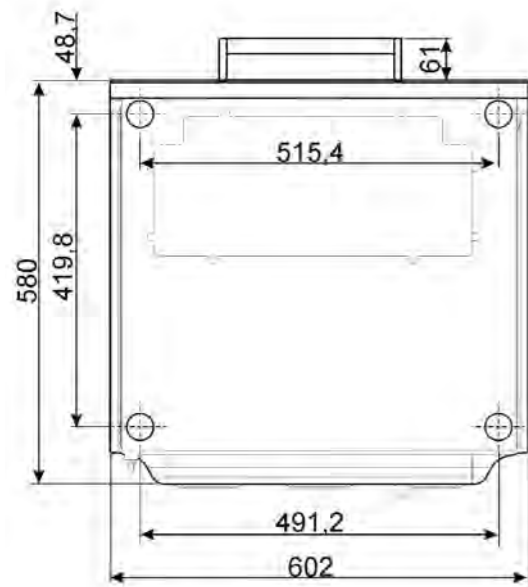
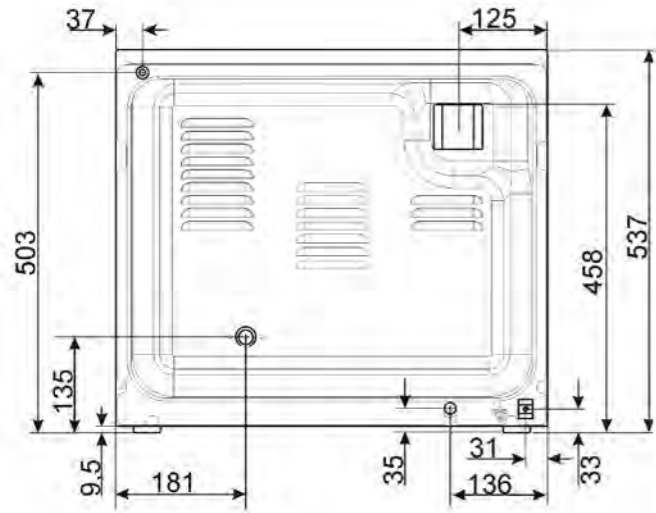
Technical drawing no. 7



Technical drawing no. 8



Technical drawing no. 7



Only for ALFA45MFPGN



SmegFoodservice.com



UNI EN ISO 9001
9130-Smeg



UNI EN ISO 14001
9191-SME2



OHSAS 18001
9192-SME3

All the data and the descriptions presented in this catalogue may be changed or cancelled at any time according to the technical and commercial requirements of the manufacturer without prior notice and without any liability towards the purchaser. Smeg S.p.A. reserves the right to make any modification it sees fit to improve its products without prior notice. The illustrations, data and descriptions contained in this catalogue are not binding and are purely illustrative.



Smeg S.p.A.

Via Leonardo da Vinci, 4 - 42016 Guastalla (RE) Italy
tel +39 0522 82 11 fax +39 0522 82 14 53
SmegFoodservice.com foodservice@smeg.it