

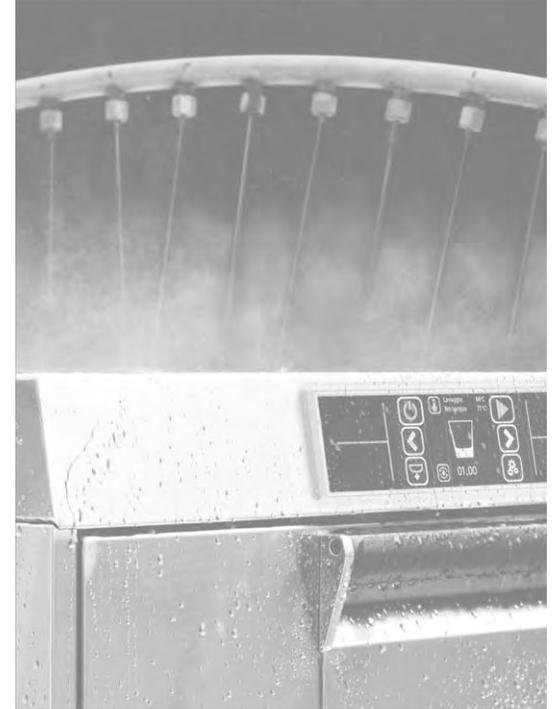
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HOME
APPLIANCES



INSTRUMENTS



FOOD
SERVICE

DESIGN, QUALITY & RESULT



Ovens

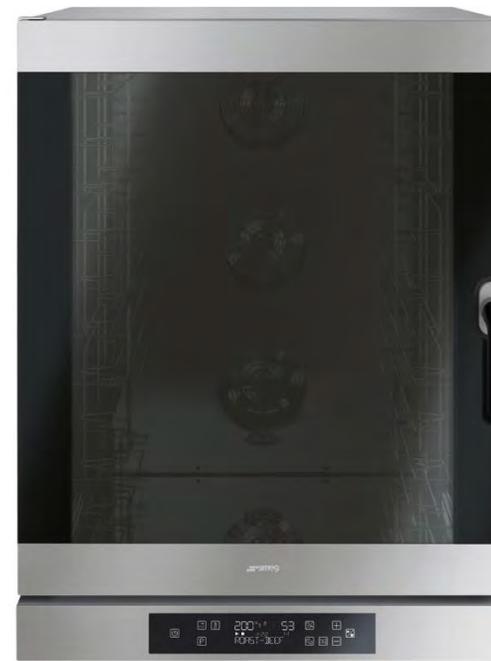


CONVECTION OVEN
435x320 mm



CONVECTION OVEN

600x400 mm or GN1/1



CONVECTION OVEN

Provided (ALFA43)

4 Flat aluminium trays

Cable(ALFA43)

Cable and plug mounted (1phase)

Humidification

Direct on fan, 5 levels on electronic version

Power

3,0kw, 6,9kw, 11kw & 16kw

Cooking levels

9 cooking levels (Electronic version)

Door

Double glazed cool door

Cooling (ALFA420/625/1035)

Built in cooling fan, save electronic and easy to make stack installation.

Core probe (EHT/EHDS)

Yes, on electronic version.
Option: KITSC

Functions



ALFA43X & ALFA43GH



- Dimensions(WxDxH): 602x584x537 mm
- Tray: 4 trays 435x320 mm
- Door opening: Tilting
- Stainless Steel construction
- Enamelled cooking chamber
- Double glazed cool door
- Gap between trays: 80 mm
- Control panel: Electromechanical
- Temperature range: 50-250°C
- 1 Fan
- Grill ALFA43GH
- Direct humidification system ALFA43GH
- Electrical Supply: 230V-50Hz-1N
- Total load: 3 kW
- Cable: Yes
- Cooking Functions 

Provided
4 Flat aluminum trays (3820)



ALFA43XE & ALFA43XEH



- Dimensions(WxDxH): 602x584x537 mm
- Tray: 4 trays 435x320 mm
- Door opening: Tilting
- Stainless Steel construction
- Enamelled cooking chamber
- Double glazed cool door
- Gap between trays: 80 mm
- Control panel: Electronic
- Temperature range: 50-280°C
- 1 Fan
- 40 editable programs with pre-heating function
- Direct humidification system on ALFA43XEH
- Electrical Supply: 230V-50Hz-1N
- Total load: 3 kW

- Cooking Functions



Provided
4 Flat aluminum trays (3820)



ALFA43XMF



- Dimensions(WxDxH): 602x584x537 mm
- Tray: 4 trays 435x320 mm
- Door opening: Tilting
- Stainless Steel construction
- Enamelled cooking chamber
- Double glazed cool door
- Gap between trays: 80 mm
- Control panel: Electromechanical
- Temperature range: 50-260°C
- 1 Fan
- Grill, Convection, Static & Bottom with fan
- Electrical Supply: 230V-50Hz-1N
- Total load: 3 kW
- Cable: Yes

- Cooking Functions



Provided
4 Flat aluminum trays (3820)



ALFA43XE1HDS



Provided
4 Flat aluminum trays (3820)

- Dimensions(WxDxH): 602x584x537 mm
- Door opening: Tilt
- Double glazed cool door, which can be completely opened
- Stainless steel construction and cooking chamber "Easy Clean enamel"
- Trays: 4 Trays 435x320mm or GN2/3 (Need adapter *)
- Gap between trays: 80 mm
- Control panel: Electronic TFT Display
- Temperature range: 50-270°C
- Direct humidification on fan
- Adjustable fan speed 100%-50%
- 3 Humidification levels + manual humidification
- 3 cooking steps + pre-heating
- 99 Cooking programs
- Pre-heating with adjustable temperature
- USB entry for USB data upload and download
- Power: 3 kW (230V 1N)
- Cooking Functions



ALFA43XE2HDS



- Dimensions(WxDxH): 602x584x537 mm
- Door opening: Tilt
- Three glazed cool door, which can be completely opened
- Stainless steel construction and cooking chamber "Easy Clean enamel"
- Trays: 4 Trays 435x320mm or GN2/3 (Need adapter *)
- Gap between trays: 80 mm
- Control panel: Electronic TFT Display
- Temperature range: 50-270°C
- Direct humidification on fan
- Adjustable fan speed 100%-50%
- 3 Humidification levels + manual humidification
- 2 cooking steps + pre-heating
- 99 Cooking programs
- Pre-heating with adjustable temperature
- USB entry for USB data upload and download
- Power: 3 kW (230V 1N)
- Cooking Functions  



Provided
4 Flat aluminum trays (3820)

ALFA420H-2 ALFA425H-2

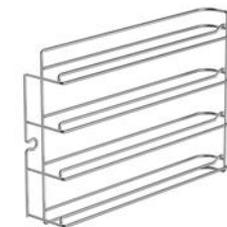


ALFA425H-2



ALFA420H-2

- Dimensions(WxDxH): 800x747x563 mm
- Door opening: Tilting & Hinges on left side
- Stainless Steel construction
- Stainless Steel cooking chamber
- Double glazed cool door, which can be completely opened
- Trays: 4 trays 600x400mm or GN1/1 (Need adapter *)
- Gap between trays: 77 mm
- Control panel: Electromechanical
- Direct humidification system
- Temperature range: 50-270°C
- 2 fans alternating rotation direction
- Power: 6,9 kW (230V 1N or 400V 3N)
- Cooking Functions



- RGN11-420

ALFA420MFH-2



- Dimensions(WxDxH): 800x747x563 mm
- Door opening: Tilting
- Stainless Steel construction
- Stainless Steel cooking chamber
- Double glazed cool door, which can be completely opened
- Trays: 4 Trays 600x400mm or GN1/1 (Need adapter *)
- Gap between trays: 77 mm
- Control panel: Electromechanical
- Direct humidification system
- Temperature range: 50-270°C
- 2 fans alternating rotation direction
- Power: 6,9 kW (230V 1N or 400V 3N)
- Cooking Functions



- RGN11-420

ALFA420EHDS



- Dimensions(WxDxH): 800x747x563 mm
- Door opening: Tilt
- Double glazed cool door, which can be completely opened
- Stainless steel construction and cooking chamber
- Trays: 4 Trays 600x400mm or GN1/1 (Need adapter *)
- Gap between trays: 77 mm
- Control panel: Electronic TFT Display
- Temperature range: 50-280°C
- Direct humidification on fan
- Adjustable fan speed 100%-50%
- 2 fans turning in opposite directions, with timed direction reversal
- 5 Humidification levels + manual humidification
- 9 cooking steps per program
- 99 Cooking programs
- Core probe: Yes, Optional
- Pre-heating with adjustable temperature
- USB entry for USB data upload and download
- Power: 6,9 kW (230V 1N or 400V 3N)
- Cooking Functions

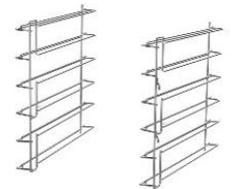


- RGN11-420

ALFA625EHDS

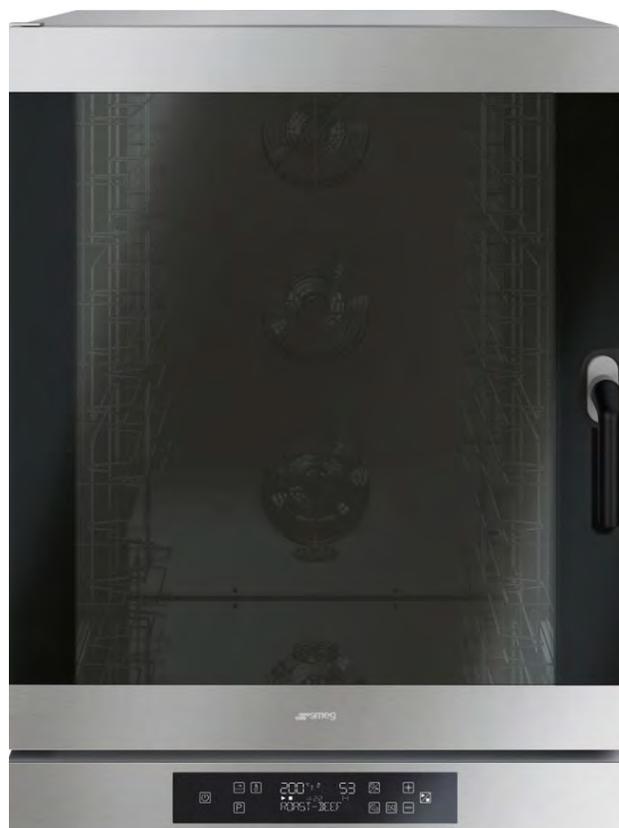


- Dimensions (WxDxH): 798x757x792,5 mm
- Double glazed cool door, which can be completely opened
- Stainless steel construction and cooking chamber
- Trays: 6 Trays 600x400mm or GN1/1 (Need adapter *)
- Gap between trays: 77 mm
- Control panel: Electronic TFT Display
- Temperature range: 50-280°C
- Direct humidification on fan
- Adjustable fan speed 100%-50%
- 2 fans turning in opposite directions, with timed direction reversal
- 9 cooking steps per program
- 5 Humidification levels + manual humidification
- 99 Cooking programs
- Core probe: Yes optional
- Pre-heating with adjustable temperature
- USB entry for USB data upload and download
- Power: 11 kW (400V 3N)
- Cooking Functions

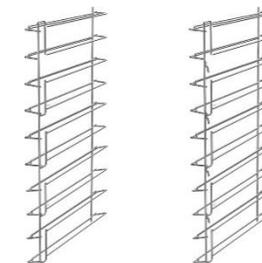


* RGN11-625

ALFA1035EHDS



- Dimensions(WxDxH): 798x772x1100 mm
- Double glazed cool door, which can be completely opened
- Stainless steel construction and cooking chamber
- Trays: 10 trays 600x400mm or GN1/1 (Need adapter *)
- Gap between trays: 77 mm
- Control panel: Electronic TFT Display
- Temperature range: 50-280°C
- Direct humidification on fan
- Adjustable fan speed 100%-50%
- 3 fans turning in opposite directions, with timed direction reversal
- 9 cooking steps per program
- 5 Humidification levels + manual humidification
- 99 Cooking programs
- Core probe: Yes optional
- Pre-heating with adjustable temperature
- USB entry for USB data upload and download
- Power: 16 kW (400V 3N)
- Cooking Functions

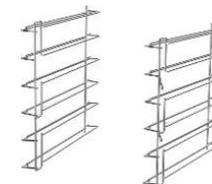


* RGN11-1035

ALFA625H-2

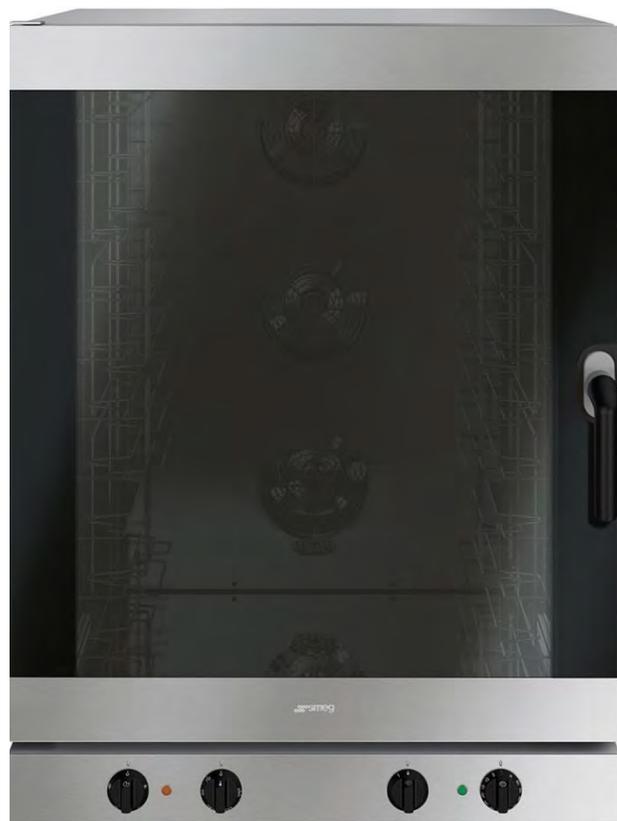


- Dimensions (WxDxH): 798x757x792,5 mm
- Double glazed cool door, which can be completely opened
- Stainless steel construction and cooking chamber
- Trays: 6 Trays 600x400mm or GN1/1 (Need adapter *)
- Gap between trays: 77 mm
- Control panel: Electromechanical
- Temperature range: 50-270°C
- Direct humidification on fan (manual)
- 2 fans turning in opposite directions, with timed direction reversal
- Power: 11 kW (400V 3N)
- Cooking Functions

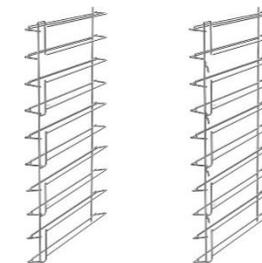


* RGN11-625

ALFA1035H-2



- Dimensions (WxDxH): 798x772x1100 mm
- Double glazed cool door, which can be completely opened
- Stainless steel construction and cooking chamber
- Trays 600x400mm or GN1/1 (Need adapter *)
- Gap between trays: 77 mm
- Control panel: Electromechanical
- Temperature range: 50-270°C
- Direct humidification on fan (manual)
- 3 fans turning in opposite directions, with timed direction reversal
- Power: 16 kW (400V 3N)
- Cooking Functions



* RGN11-1035

HUMIDIFIED PROOFERS



LEV420XV

- Dimensions(WxDxH): 800x800x930 mm
- Capacity:8 trays
- Trays: 600x400mm
- Gap between trays: 70 mm
- Control panel: Electromechanical
- Temperature range: 90°C
- Humidification system: manual
- Power: 2 kW (230V 1N)
- Suitable for: ALFA420



LEV43XV-2

- Dimensions(WxDxH): 600x600x950 mm
- Capacity:8 trays
- Trays: 435x320mm
- Gap between trays: 75 mm
- Control panel: Electromechanical
- Temperature range: 60°C
- Humidification system: manual
- Power: 2 kW (230V 1N)
- Suitable for: ALFA43



LEV1035XV

- Dimensions(WxDxH): 800x900x600 mm
- Capacity:12 trays
- Trays: 600x400mm
- Gap between trays: 70 mm
- Control panel: Electromechanical
- Temperature range: 60°C
- Humidification system: manual
- Power: 2 kW (230V 1N)
- Suitable for: ALFA1035

STANDS



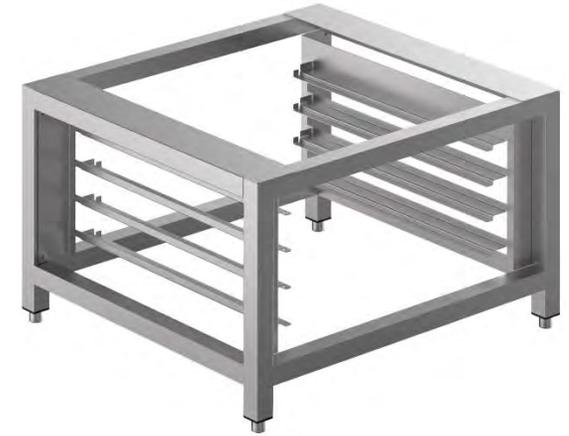
TVL40

- Dim: 600x600x900/950mm
- Capacity:8 trays
- Trays: 435x320mm
- Gap between trays: 70 mm
- Suitable for: ALFA43



TVL425

- Dim: 800x800x900/950mm
- Capacity:16 trays
- Trays: 600x400mm (GN1/1)
- Gap between trays: 70 mm
- Suitable for: ALFA420 & ALFA625



TVL425D

- Dim: 800x800x504mm
- Capacity:4 trays
- Trays: 600x400mm (GN1/1)
- Gap between trays: 70 mm
- Suitable for: ALFA420 (Stack) ALFA1035

HOODS



K425 & K425C

- Dim (WxDxH): 800x900x230 mm
- K425C Condensation
- K425 Suction
- Suitable for: ALFA420, 625 & 1035



K43X

- Dim (WxDxH): 600x597x251 mm
- Speed: 3 + Intensive speed
- Light: Yes, LED
- Vent outlet: 150 mm
- Suitable for: ALFA43

TRAYS & GRIDS

435x320 mm



3820

Flat trays aluminum (4pcs)



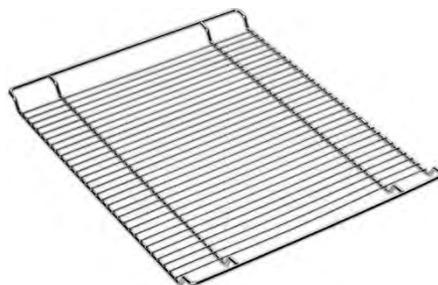
3755

Flat perforated aluminum trays (4pcs.)



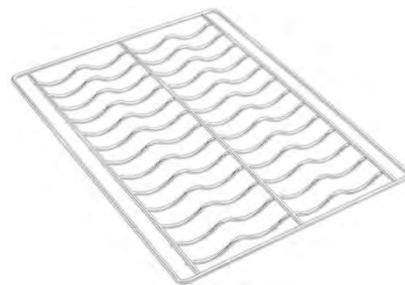
3780

Flat non-stick trays (4pcs.)



3729

Flat chrome-plated wire grid (4pcs)



3735

Corrugated grid for baguettes (4pcs.)

TRAYS & GRIDS 600x400 mm



3743

Flat trays aluminum (4pcs)



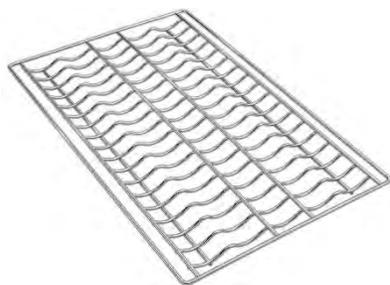
3751

Flat perforated aluminum trays
(4pcs.)



3805

Flat chrome-plated wire grid(4pcs.)



3810

Corrugated grid for baguettes (4pcs.)





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