

ALFA1035H



NEW PRODUCT

Professional humidified, convection oven in stainless steel, 10 trays 600x400mm or 1/1 GN

Product Family	Ovens
Туре	Convection Ovens
Range	600x400mm trays
Line	10 trays 600x400mm
Outside dimensions (WxDxH)	798x757x1100mm

TECHNICAL SHEET

TECHNICAL DATA

Structure: Stainless steel

Power supply: electrical

Control type: Electromechanical Cooking chamber: stainless steel

Capacity: 10 trays

Opening door: side opening door with left hand hinges. Two stage opening system for safe evacuation of the steam from the

cavity

Tray dimensions (mm): 600x400 or GN1/1

Distance between trays: 77mm

Compatible tray sizes: GN1/1, with minimum depth 20mm

Number of fans: 3, fans turning in opposite directions, with timed direction reversal

Humidification system: direct on each fan, with manual setting

Thermostat setting range: 50 - 270 °C

Timer setting range: 0 - 60' / Manual

Outside dimensions (WxDxH): 798x757x1100mm

Power supply / Total power installed: 400V 3N 50Hz / 15.7kW

Weight (net/gross): 127/147 kg

Connection to water mains with a 3/4 threaded fitting on the back of the appliance

Steam exhaust adjustment knob

Triple glazed cool door, which can be completely opened for cleaning

Adjustable feet

Do you need more information about this product? Contact us and we will reply to you as soon as possible.

CONTACT US