# ALFA410XUK

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|---|---|
| **Product Family** | Ovens |
| **Subfamily** | Convection oven 4 trays GN1/1 |
| **Power supply** | Electric |
| **Oven type** | Convection oven |
| **Oven controls** | Mechanical |
| **Tray capacity** | 4 teglie GN1/1 |
| **Default power supply** | 230 V~ / 13A / 2,7 kW / 50 Hz |
| **App for recipe development and upload** | Not available |
| **Adjustable feet** | Yes |
| **Product dimensions WxDxH** | 798x747x563 mm |
| **Maximum depth with open door** | 1145 mm |

## Target

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|---|---|---|---|
| **Potential users** | Bars/Cafes; Hotels; Restaurants/Catering; Bakery/Pastry making; Butcher's shops; QSR | **Suggested for** | Bars/Cafes |

## Aesthetics

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|---|---|---|---|
| **Series** | Alfa | **Front panel** | Yes |
| **Colour** | Stainless steel | **Logo** | Smeg printed |
| **Door with stainless steel strip** | Yes | | |

## Controls

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| **Adjustable timer** | 1-60 minutes + continuous |

## Options

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|---|---|
| **Condense hood** | K4610X |

## Electrical Connection

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| **Plug** | UK 13 AMP |

## Construction

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|---|---|---|---|
| Oven material | Stainless steel/glass/plastics | Max motor speed (rpm) | 2 |
| Cavity dimensions (WxDxH) | 672x437x340mm | Exhaust exit | Back |
| | | Time adjustment | Electromechanical timer |
| Gross volume | 670x560x420mm | Temperature range | 50-270°C |
| Net volume | 670x560x420mm | End of cooking alarm | Yes |
| Internal net volume | 75 lt | Orange light indicator when t° achieved | Yes |
| Cavity material | Stainless steel | | |
| No. of shelves | 4 | Green light indicator when time achieved | Yes |
| Tray support frame | Chrome | | |
| Distance between shelves | 77 mm | Heating element interruption with open door | Yes |
| Door construction | Yes | | |
| Door opening | Drop down | Manual safety thermostat reset | Yes |
| Handle type | Smeg | | |
| Inner glass | Removable | Removable deflector | Yes |
| Fan type and number | 1 contrarotating fan with time direction reversal | No. of lights | 2 Halogen lights |
| | | Light power | 40 W |
| | | Power cable length | 170 cm |
| Fan motor power | 180W | Back panel | Galvanized |
| Fan speed | Single speed | IPX protection | Scheduled start H/12 |

## Logistic Information

| | | | |
|---|---|---|---|
| Net weight (kg) | 53.000 kg | Height (mm) packed | 640 mm |
| Packed width | 960 mm | Gross weight (kg) | 63.000 |
| Packaged depth | 845 mm | Dimensions of the packed product (mm) | |
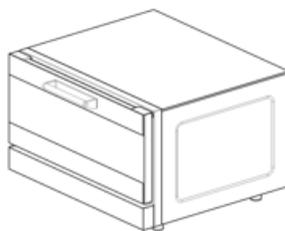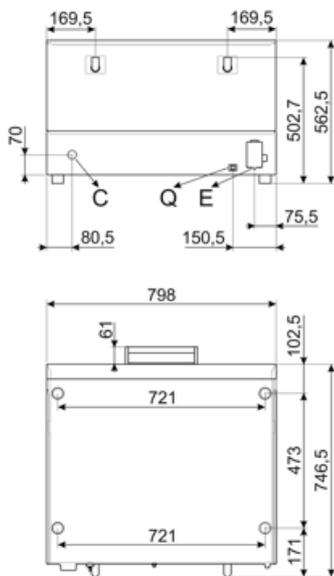
# Compatible Accessories

**3927**

Air flow reducer kit

**RUTVL**

Wheels kit for all oven table models (4pcs)

**SVRPP420-625**

Connector kit for two stacked ALFA420+420 or ALFA420+625 models and hood

**T11TH20**

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

**T11TH40**

4cm height GN1/1 non-stick tray for Galileo professional
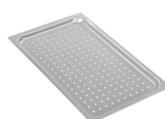
**T11XH20**

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

## Symbols glossary

| | | | | |
|---|---|---|---|---|
| ⊣⊏ | Electric | | ⊛ | Fan forced |

# Benefit

### 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.

### 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.