

ALFA43X

CONVECTION OVEN - 1.5 AMP

4 Trays 435x320mm



GUARANTEED COOKING PERFORMANCE

Smeg catering products draw on the experience of approximately 40 years in the Foodservice industry. The ovens are built with the highest quality materials, making them particularly tough and strong.

VERSATILITY

The complete Smeg Foodservice catalogue offers a range of ovens for all needs and environments, fulfilling any requirement in the most efficient and high-performing way.

PRODUCT FEATURES

- Compact and functional design, robust stainless steel construction
- Enamelled oven cavity
- Manual electromechanical controls, extremely simple and reliable
- **Excellent baking uniformity across all trays, perfect heat distribution in all conditions of use**
- Excellent internal visibility, due to the large glass and powerful inner light
- Double glass door, with internal glass removable for cleaning
- Flexible use for many different types of cooking
- 4 flat aluminium trays (model 3820) included
- **15A plug**
- Dimensions (mm) (WxDxH): 602x584x320

ACCESSORIES

- TVL140 - Stainless steel oven stand with tray supports suitable ALFA43 series (one oven load)
- 3820 - Aluminized steel tray
- 3729 - Chrome grid
- 3780 - Non-stick tray
- 3735 - Undulated chrome grid
- 3755 - Flat aluminium tray with holes

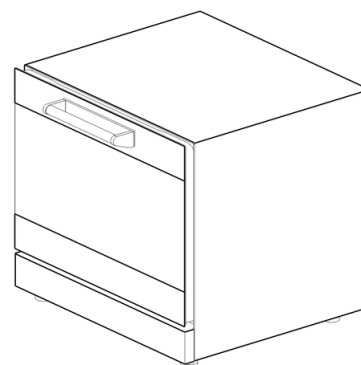
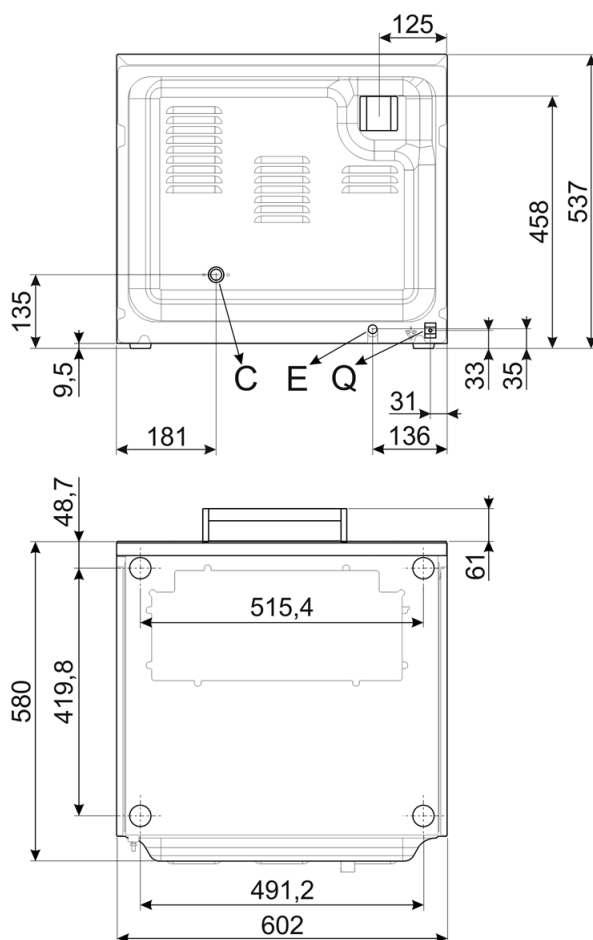
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TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	602x584x320
Trays (mm)	435x320
Tray capacity	4
Distance between trays (mm)	80
Control type	Manual
Door/hood structure	Stainless steel
Temperature range (°C)	50 - 250°C
Timer	1 - 60min + manual
Power rating & electrical connection	3 kW, 230V 1N - 50Hz



Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO (solo su alcuni modelli) FILLER HOSE (on some models only)



UNI EN ISO 9001
9130-Smeg

UNI EN ISO 14001
9191-SME2

OHSAS 18001
9192-SME3