



ALFA43GH

HUMIDIFIED CONVECTION OVEN WITH GRILL - 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.

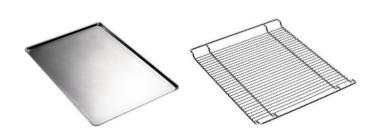
VERSATILITY

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
- Manual humidifier, through a plumbed water system connection.
- Grill function
- 2 flat aluminium trays (model 3820) and 2 flat chrome grids (model 3729) included
- 15A plug
- Dimensions (mm) (WxDxH): 602x584x537
- 24 months parts and labour warranty

2 X FLAT ALUMINIUM TRAYS & 2 FLAT CHROME GRIDS (INCLUDED)



ACCESSORIES

- TVL40 Stainless steel stand
- 3820 Aluminized steel tray
- 3729 Chrome grid
- 3780 Non-stick tray
- 3735 Undulated chrome grid
- 3755 Flat aluminium tray with holes





ALFA43GH

HUMIDIFIED CONVECTION OVEN WITH GRILL - 15 AMP

4 Trays 435x320mm

TECHNICAL SPECIFICATIONS

Dimensions	(mm)	(V	VxDxH)	
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Trays (mm)

Tray capacity

Distance between trays (mm)

Control type

Door/hood structure

Temperature range (°C)

Timer

Power rating & electrical connection

602x584x537

435×320

4

80

Manual

Stainless steel

50 - 250°C

1 - 60min + manual

230V~/13A/3.0kW/50-60Hz

