

# CONVECTION OVENS

HOMOGENEITY OF BAKING, MAXIMUM RELIABILITY,  
EASE OF USE

Accurate design, advanced technology and the best materials: Smeg convection ovens represent the ideal solution for fast food outlets, supermarkets or restaurants that require an oven as a support tool. The combination of careful design of the cooking chamber and the forced ventilation with direction reversal (in versions with trays 600x400mm) guarantee a rapid and uniform heat distribution, for maximum speed and even baking.

	<b>EXTREMELY STABLE TEMPERATURE</b>		<b>COMFORT AND VERSATILITY</b>
WARM-UP AND TEMPERATURE RECOVERY TIMES	Through the use of oversized fans and an adequate power of the heating elements, the empty oven preheating and temperature rise at full load, occurs extremely rapidly.	EASE OF USE	The ease of use is ensured by a simple and user-friendly interface that facilitates its use in any environment and by any operator
UNIFORM COOKING	Smeg convection ovens guarantee perfect uniformity and excellent baking quality in every load condition. A number of design and technical features including the conformation of the cooking chamber shaped deflectors make the oven suitable for the regeneration of frozen foods and for cooking fresh foods.	OVENS WITH 600x400mm TRAYS	The possibility to adjust the power consumption according to the work flow and the use of a triple glazing in the oven door allow to maximize the performance with minimum power consumption due to the extremely reduced heat dissipation.
		OVENS WITH 435x320mm TRAYS	In just 60cm of space they offer maximum functionality and high performance. Thanks to the sophisticated design and ease of installation they are also suitable for prominent positions of restaurants, bars and pubs.

4 trays 600x400mm or GN1/1\*

Electronic convection oven  
**ALFA144XE1**



Technical drawing no.3 on page 25

- Stainless steel construction
- Stainless steel cooking chamber
- Fully electronic operation
- Double glazed cool door, which can be completely opened
- 2 fans turning in opposite directions, with timed direction reversal
- Display for viewing and adjusting the cooking parameters
- 40 editable programs with pre-heating function
- START and STOP buttons with cooking start and end function, manual humidification cycle start, parameters adjustment
- 'Turn & push' knob for programs and cooking parameters selection
- Steam exhaust adjustment knob
- Pre-heating function with delayed start
- Rapid cooling cycle
- Adjustable feet
- Total adjustable power consumption

Provided:  
Ovens stacking kit  
Air flow reduction kit

	<b>ALFA144XE1</b>
Dimensions (WxDxH)	780x715x562 mm
Trays capacity and dimensions	4 trays 600x400mm or GN1/1*
Control panel	Electronic
Distance between trays	77mm
Thermostat setting range	50 - 280°C
Timer setting range	1 - 99' + Manual
Power supply	400V 3N 50Hz 230V 1N 50Hz
Adjustable power consumption	8.3** / 5.5 / 3.0 kW

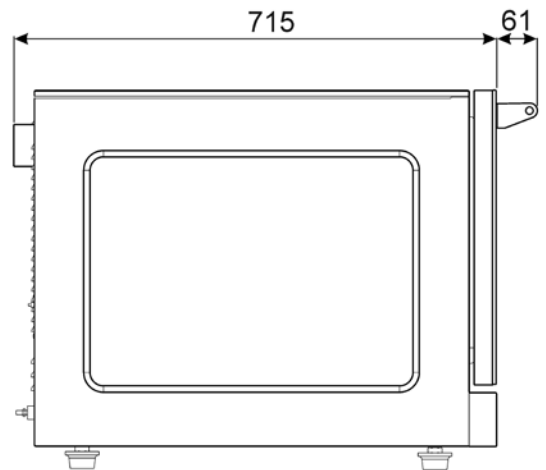
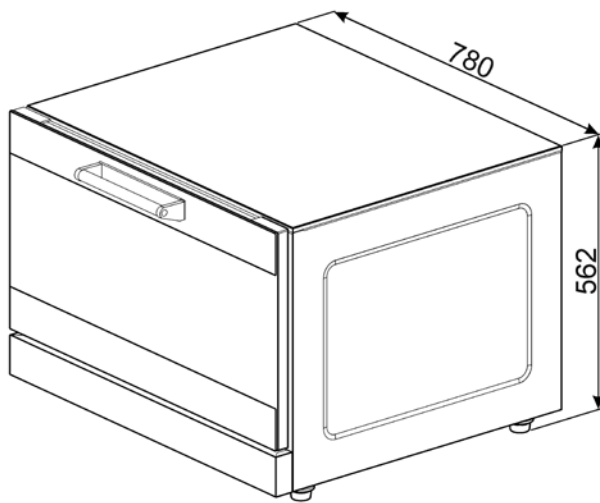
\* GN1/1 with minimum depth 20mm

\*\* only for three phase connection

# TECHNICAL DRAWINGS

## Technical drawing no. 3

Convection oven, 4 trays 600x400 or GN1/1, series ALFA144, ALFA143, ALFA142



## Technical drawing no. 4

Convection trays, 4 trays 435x320, series ALFA43

