

PROFESSIONAL COOKING



PRODUCT SHEETS

PROFESSIONAL COOKING

PERFORMING EXCELLENCE

Offering the best performance for modern catering: Smeg Foodservice Solutions is the Smeg division dedicated to the needs of the professional catering sector.

Excellent technological know-how in design and fabrication results in innovative and functional solutions which guarantee maximum comfort in every working environment.



CONVECTION ovens

| | |
|-----------------------------|----|
| 10 trays 600x400mm or GN1/1 | 4 |
| 6 trays 600x400mm or GN1/1 | 6 |
| 4 trays 600x400mm or GN1/1 | 8 |
| 4 trays 435x320mm | 14 |
| 3 trays GN2/3 | 17 |

COMBI ovens

| | |
|----------------|----|
| 10 trays GN1/1 | 18 |
| 6 trays GN1/1 | 19 |

| | |
|--------------------|----|
| Technical drawings | 22 |
|--------------------|----|

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.

| | EXTREMELY STABLE TEMPERATURE | | COMFORT AND VERSATILITY |
|--|--|----------------------------|---|
| 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. |

10 trays 600x400mm or GN1/1*

Humidified electronic convection oven
ALFA341VE



- Stainless steel construction
- Stainless steel cooking chamber
- Fully electronic operation
- Swing door opening with left hand hinges
- Triple glazed cool door, which can be completely opened
- Door opening system in two stages for evacuation of the steam from the muffle
- 3 fans turning in opposite directions, with timed direction reversal
- Direct humidification system onto each fan
- 3 automatic humidity levels can be selected and manual setting option
- Connection to water mains with a 3/4 threaded fitting on the back of the appliance
- 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

Technical drawing no.1 on page 24

| | ALFA341VE |
|-------------------------------|--------------------------------|
| Dimensions (WxDxH) | 872x810x1125 mm |
| Trays capacity and dimensions | n.10 trays 600x400mm or GN1/1* |
| Control panel | Electronic |
| Distance between trays | 80mm |
| Thermostat setting range | 50° - 280°C |
| Timer setting range | 1 - 99' + Manual |
| Power supply | 400V 3N 50Hz |
| Adjustable power consumption | 16 / 9,0 kW |
| Available versions | ALFA341KE - 60Hz version |

* GN1/1 with minimum depth 20mm

Humidified convection oven
ALFA341XM

10 trays 600x400mm or GN1/1*

- Stainless steel construction
- Stainless steel cooking chamber
- Thermostat and timer manual setting
- Swing door opening with left hand hinges
- Triple glazed cool door, which can be completely opened
- Door opening system in two stages for evacuation of the steam from the muffle
- 3 fans turning in opposite directions, with timed direction reversal
- Humidification manual setting with dedicated knob
- Direct humidification system onto each fan
- Connection to water mains with a 3/4 threaded fitting on the back of the appliance
- Steam exhaust adjustment knob
- Adjustable feet



Technical drawing no.1 on page 24

| | ALFA341XM |
|-------------------------------|-------------------------------|
| Dimensions (WxDxH) | 872x810x1125 mm |
| Trays capacity and dimensions | n.10 trays 600x400mm o GN1/1* |
| Control panel | Mechanical |
| Distance between trays | 80mm |
| Thermostat setting range | 50° - 250°C |
| Timer setting range | 1 - 60' + Manual |
| Power supply | 400V 3N 50Hz |
| Total power consumption | 16 kW |

* GN1/1 with minimum depth 20mm

6 trays 600x400mm or GN1/1*

Humidified electronic convection oven
ALFA241VE



Technical drawing no.2 on page 24

- Stainless steel construction
- Stainless steel cooking chamber
- Fully electronic operation
- Swing door opening with left hand hinges
- Triple glazed cool door, which can be completely opened
- Door opening system in two stages for evacuation of the steam from the muffle
- 2 fans turning in opposite directions, with timed direction reversal
- Direct humidification system onto each fan
- 3 automatic humidity levels can be selected and manual setting option
- Connection to water mains with a 3/4 threaded fitting on the back of the appliance
- 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

| | ALFA241VE |
|-------------------------------|------------------------------|
| Dimensions (WxDxH) | 872x810x805 mm |
| Trays capacity and dimensions | n.6 trays 600x400mm o GN1/1* |
| Control panel | Electronic |
| Distance between trays | 80mm |
| Thermostat setting range | 50° - 280°C |
| Timer setting range | 1 - 99' + Manuale |
| Power supply | 400V 3N 50Hz |
| Adjustable power consumption | 8,3 / 5,5 kW |
| Available versions | ALFA241EK - Versione a 60Hz |

* GN1/1 with minimum depth 20mm

Humidified convection oven
ALFA241XM

6 trays 600x400mm or GN1/1*

- Stainless steel construction
- Stainless steel cooking chamber
- Thermostat and timer manual setting
- Swing door opening with left hand hinges
- Triple glazed cool door, which can be completely opened
- Door opening system in two stages for evacuation of the steam from the muffle
- 2 fans turning in opposite directions, with timed direction reversal
- Humidification manual setting with dedicated knob
- Direct humidification system onto each fan
- Connection to water mains with a 3/4 threaded fitting on the back of the appliance
- Steam exhaust adjustment knob
- Adjustable feet



Technical drawing no.2 on page 24

| | ALFA241XM |
|-------------------------------|------------------------------|
| Dimensions (WxDxH) | 872x810x805 mm |
| Trays capacity and dimensions | n.6 trays 600x400mm o GN1/1* |
| Control panel | Mechanical |
| Distance between trays | 80mm |
| Thermostat setting range | 50° - 250°C |
| Timer setting range | 1 - 60' + Manual |
| Power supply | 400V 3N 50Hz |
| Total power consumption | 8,3 kW |

* GN1/1 with minimum depth 20mm

4 trays 600x400mm or GN1/1*

**Humidified electronic convection oven with grill
ALFA145GH - Swing door opening**



Technical drawing no.3 on page 25

- Stainless steel construction
- Stainless steel cooking chamber
- Fully electronic operation
- Swing door opening with left hand hinges
- Double glazed cool door, which can be completely opened
- 2 fans turning in opposite directions, with timed direction reversal
- Direct humidification system
- 3 automatic humidity levels can be selected and manual setting option
- Connection to water mains with a 3/4 threaded fitting on the back of the appliance
- Display for viewing and adjusting the cooking parameters
- 40 editable programs with pre-heating function
- Grill and Fan-assisted Grill 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

Available from January 2014

| | ALFA145GH |
|-------------------------------|------------------------------|
| Dimensions (WxDxH) | 780x715x562 mm |
| Trays capacity and dimensions | n.4 trays 600x400mm o 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

Humidified electronic convection oven with grill
ALFA144GH1

4 trays 600x400mm or GN1/1*

- 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
- Direct humidification system
- 3 automatic humidity levels can be selected and manual setting option
- Connection to water mains with a 3/4 threaded fitting on the back of the appliance
- Display for viewing and adjusting the cooking parameters
- 40 editable programs with pre-heating function
- Grill and Fan-assisted Grill 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



Technical drawing no.3 on page 25

Provided:
 Ovens stacking kit
 Air flow reduction kit

| | ALFA144GH1 |
|-------------------------------|------------------------------|
| Dimensions (WxDxH) | 780x715x562 mm |
| Trays capacity and dimensions | n.4 trays 600x400mm o 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 |
| Available versions | ALFA144GHK1 - 60Hz version |

* GN1/1 with minimum depth 20mm

** only for three phase connection

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

| | ALFA144XE1 |
|-------------------------------|------------------------------|
| 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

Humidified convection oven with grill
ALFA143GH

4 trays 600x400mm or GN1/1*

- Stainless steel construction
- Stainless steel cooking chamber
- Thermostat and timer manual setting
- Double glazed cool door, which can be completely opened
- 2 fans turning in opposite directions, with timed direction reversal
- Humidification manual setting with dedicated knob
- Direct humidification system
- Connection to water mains with a 3/4 threaded fitting on the back of the appliance
- Adjustable feet
- Total power consumption which can be adjusted using the 'FAST' button on the front panel



Technical drawing no.3 on page 25

| | ALFA143GH |
|-------------------------------|------------------------------|
| Dimensions (WxDxH) | 780x715x562 mm |
| Trays capacity and dimensions | n.4 trays 600x400mm o GN1/1* |
| Control panel | Mechanical |
| Distance between trays | 77mm |
| Thermostat setting range | 50 - 250°C |
| Timer setting range | 1 - 60' + Manual |
| Power supply | 400V 3N 50Hz 230V 1N 50Hz |
| Adjustable power consumption | 6,7 / 4,5 kW |
| Available versions | ALFA143GHK - 60Hz version |

* GN1/1 with minimum depth 20mm

4 trays 600x400mm or GN1/1*

Convention oven
ALFA143XM



- Stainless steel construction
- Stainless steel cooking chamber
- Thermostat and timer manual setting
- Double glazed cool door, which can be completely opened
- 2 fans turning in opposite directions, with timed direction reversal
- Adjustable feet
- Total power consumption which can be adjusted using the 'FAST' button on the front panel

Technical drawing no.3 on page 25

| | ALFA143XM |
|-------------------------------|------------------------------|
| Dimensions (WxDxH) | 780x715x562 mm |
| Trays capacity and dimensions | 4 trays 600x400mm or GN1/1* |
| Control panel | Mechanical |
| Distance between trays | 77mm |
| Thermostat setting range | 50 - 250°C |
| Timer setting range | 1 - 60' + Manual |
| Power supply | 400V 3N 50Hz 230V 1N 50Hz |
| Adjustable power consumption | 6.7 / 4.5 kW |

* GN1/1 with minimum depth 20mm

Single fan convection oven
ALFA142XM

4 trays 600x400mm or GN1/1*

- Stainless steel construction
- Stainless steel cooking chamber
- Thermostat and timer manual setting
- Double glazed cool door, which can be completely opened
- 1 fan with direction reversal
- Adjustable feet



Technical drawing no.3 on page 25

| | ALFA142XM |
|-------------------------------|------------------------------|
| Dimensions (WxDxH) | 780x715x562 mm |
| Trays capacity and dimensions | 4 trays 600x400mm or GN1/1* |
| Control panel | Mechanical |
| Distance between trays | 77mm |
| Thermostat setting range | 50 - 250°C |
| Timer setting range | 1 - 60' + Manual |
| Power supply | 400V 3N 50Hz 230V 1N 50Hz |
| Total power consumption | 5.5 kW |

* GN1/1 with minimum depth 20mm

4 trays 435x320mm

Humidified convection oven with grill **ALFA43GH**



Technical drawing no. 4 on page 25

- Stainless steel construction
- Enamelled cooking chamber
- Thermostat and timer manual setting
- Double glazed cool door, which can be completely opened
- 1 fan
- Direct humidification system
- Humidification manual setting with dedicated knob
- Connection to water mains with a 3/4 threaded fitting on the back of the appliance
- Fan-assisted Grill Function
- Adjustable feet

Provided:
2 flat aluminium trays
2 flat wire grids

| | ALFA43GH |
|-------------------------------|---|
| Dimensions (WxDxH) | 602x584x537 mm |
| Trays capacity and dimensions | 4 trays 435x320mm |
| Control panel | Mechanical |
| Distance between trays | 80mm |
| Thermostat setting range | 50 - 250°C |
| Timer setting range | 1 - 60' + Manual |
| Power supply | 230V 1N 50Hz |
| Total power consumption | 3.0 kW |
| Available versions | ALFA43GHK - 60Hz version ALFA43GHKSA - 60Hz version with UK plug |

Electronic convection oven
ALFA43XE

4 trays 435x320mm

- Stainless steel construction
- Enamelled cooking chamber
- Fully electronic operation
- Double glazed cool door, which can be completely opened
- 1 fan
- 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
- Pre-heating function with delayed start
- Rapid cooling cycle
- Adjustable feet



Technical drawing no. 4 on page 25

Provided:
4 flat aluminium trays (model 3820)

| | ALFA43XE |
|-------------------------------|-------------------|
| Dimensions (WxDxH) | 602x584x537 mm |
| Trays capacity and dimensions | 4 trays 435x320mm |
| Control panel | Electronic |
| Distance between trays | 80mm |
| Thermostat setting range | 50 - 280°C |
| Timer setting range | 1 - 99' + Manual |
| Power supply | 230V 1N 50Hz |
| Total power consumption | 3.0 kW |

4 trays 435x320mm

Convection oven **ALFA43**



- Enamelled cooking chamber
- Thermostat and timer manual setting
- Double glazed cool door, which can be completely opened
- 1 fan
- Adjustable feet

Provided:
4 flat aluminium trays (model 3820)

Technical drawing no. 4 on page 25

| | ALFA43 |
|-------------------------------|--|
| Dimensions (WxDxH) | 602x584x537 mm |
| Trays capacity and dimensions | 4 trays 435x320mm |
| Control panel | Mechanical |
| Distance between trays | 80mm |
| Thermostat setting range | 50 - 250°C |
| Timer setting range | 1 - 60' + Manual |
| Power supply | 230V 1N 50Hz |
| Total power consumption | 3.0 kW |
| Available versions | ALFA43UK - Version with UK Plug ALFA43K - 60Hz version ALFA43KSA - 60Hz version with UK Plug |

Multifunction humidified oven with grill
ALFA45MF - Swing door opening

3 trays GN2/3

- Stainless steel construction
- Enamelled cooking chamber
- Cavity bottom in refractory stone
- Thermostat and timer manual setting
- Swing door opening with left hand hinges
- Double glazed cool door, which can be completely opened
- 1 fan
- Direct humidification system
- Humidification manual setting with dedicated knob
- Connection to water mains with a 3/4 threaded fitting on the back of the appliance
- Adjustable feet



Provided:
 3 trays GN2/3

Technical drawing no. 4 on page 25

Available from January 2014

| | ALFA45MF |
|-------------------------------|---|
| Dimensions (WxDxH) | 602x584x537 mm |
| Trays capacity and dimensions | 4 trays 435x320mm |
| Control panel | Mechanical |
| Cooking functions: | Convection Static Grill Refractory stone |
| Distance between trays | 80mm |
| Thermostat setting range | 50 - 250°C |
| Timer setting range | 1 - 60' + Manual |
| Power supply | 230V 1N 50Hz |
| Total power consumption | 3.0 kW |



COMBI OVENS

OUTSTANDING VERSATILITY, ACCURATE COOKING,
HIGHEST EASE OF USE

For cooking professionals, Smeg proposes combi ovens with convection, steam and even mixed cooking, in the versions at 6- and 10-trays GN1/1. Thanks to the automatic management of cooking phases, the multipoint probe and the possibility of low temperature cooking, these ovens ensure outstanding versatility of use and maximum control of the cooking parameters.

| | ADVANCED COOKING FUNCTIONS | | COMFORTABLE USE |
|------------------|---|------------------------------|---|
| STEAM COOKING | The constant and continuous steam production in Smeg ovens ensures the right humidity level for getting healthy and tasty foods: protein, vitamins and minerals are not affected, aromas and flavors are preserved. | EASY TO USE | The ease of use is ensured by a simple and very intuitive interface which facilitates its use for every kind of user and allows a quick programming of all the cooking phases. |
| MULTIPOINT PROBE | The special multipoint probe allows to check and to take the food inner temperature in 5 different positions. | VERSATILITY | Smeg combi ovens are available both in the touch control version, for the electronic management of the cooking phases, and in the electromechanical version designed for chefs used to manual control of the main parameters. |
| | | COOKING CHAMBER SELF-WASHING | The automatic washing system provides valuable assistance to return the cooking chamber to the necessary hygienic conditions necessary for cooking at best new dishes. |

10 trays GN1/1

Steam mixed combi oven ALFA1050 - TOUCH CONTROL



- Stainless steel construction
- Stainless steel cooking chamber
- Fully electronic operation
- Swing door opening with left hand hinges
- Double glazed cool door, which can be opened
- Automatic humidity levels which can be selected and manual setting option
- Connection to water mains with a 3/4 threaded fitting on the back of the appliance (water intake for cooking and washing)
- Touch Control interface with display for viewing and adjusting the cooking parameters
- 99 editable programs with pre-heating function
- 9 cooking phases which can be set for each program
- Steam evacuation function
- 'Turn & push' knob for programs and cooking parameters selection
- Core probe which can also be used in Δt mode
- Steam exhaust function
- Pre-heating function with delayed start
- Cooking chamber self-washing function
- Rapid cooling cycle
- Adjustable feet

Technical drawing no. 5 on page 26

Available from January 2014

| | ALFA1050E | ALFA1050G |
|-------------------------------|--|--|
| Oven power supply | ELECTRICAL | GAS |
| Dimensions (WxDxH) | 930x780x1180 mm | 930x780x1180 mm |
| Trays capacity and dimensions | n.10 trays GN1/1 | n.10 trays GN1/1 |
| Control panel | Touch control | Touch control |
| Cooking functions: | Convection Steam Combined steam convection | Convection Steam Combined steam convection |
| Distance between trays | 77mm | 77mm |
| Maximum load | 40 Kg | 40 Kg |
| Thermostat setting range | max 270°C | max 270°C |
| Electrical connection | 400V 3N 50/60Hz | 230V 1N 50/60Hz |
| Thermal power | 9,5 kW | 16340 Kcal / 19kW |
| Water pressure | 100-800 pas | 100-800 pas |
| Water drainage | Ø 25mm | Ø 25mm |
| Boiler power (optional) | 3 kW | 3 kW |
| Compatible tray sizes | GN1/1, GN1/2, GN1/3, GN2/8 | GN1/1, GN1/2, GN1/3, GN2/8 |

- Stainless steel construction
- Stainless steel cooking chamber
- Temperature and cooking time manual setting
- Humidification manual setting with dedicated knob
- Swing door opening with left hand hinges
- Double glazed cool door, which can be opened
- Connection to water mains with a 3/4 threaded fitting on the back of the appliance (water intake for cooking and washing)
- Steam exhaust setting
- Adjustable feet



Technical drawing no. 5 on page 26

Available from January 2014

| | ALFA1000E | ALFA1000G |
|-------------------------------|--|--|
| Oven power supply | ELECTRICAL | GAS |
| Dimensions (WxDxH) | 930x780x1180 mm | 930x780x1180 mm |
| Trays capacity and dimensions | n.10 trays GN1/1 | n.10 trays GN1/1 |
| Control panel | Electromechanical | Electromechanical |
| Cooking functions: | Convection Steam Combined steam convection | Convection Steam Combined steam convection |
| Distance between trays | 77mm | 77mm |
| Maximum load | 40 Kg | 40 Kg |
| Thermostat setting range | max 270°C | max 270°C |
| Electrical connection | 400V 3N 50/60Hz | 230V 1N 50/60Hz |
| Thermal power | 15,5 kW | 16340 Kcal / 19kW |
| Water pressure | 100-800 pas | 100-800 pas |
| Water drainage | Ø 25mm | Ø 25mm |
| Boiler power (optional) | 3 kW | 3 kW |
| Compatible tray sizes | GN1/1, GN1/2, GN1/3, GN2/8 | GN1/1, GN1/2, GN1/3, GN2/8 |

6 trays GN1/1

Steam mixed combi oven ALFA650 - TOUCH CONTROL



- Stainless steel construction
- Stainless steel cooking chamber
- Fully electronic operation
- Swing door opening with left hand hinges
- Double glazed cool door, which can be opened
- Automatic humidity levels which can be selected and manual setting option
- Connection to water mains with a 3/4 threaded fitting on the back of the appliance (water intake for cooking and washing)
- Touch Control interface with display for viewing and adjusting the cooking parameters
- 99 editable programs with pre-heating function
- 9 cooking phases which can be set for each program
- Steam evacuation function
- 'Turn & push' knob for programs and cooking parameters selection
- Core probe which can also be used in Δt mode
- Steam exhaust function
- Pre-heating function with delayed start
- Cooking chamber self-washing function
- Rapid cooling cycle
- Adjustable feet

Technical drawing no. 6 on page 26

Available from January 2014

| | ALFA650E | ALFA650G |
|-------------------------------|--|--|
| Oven power supply | ELECTRICAL | GAS |
| Dimensions (WxDxH) | 930x780x900 mm | 930x780x900 mm |
| Trays capacity and dimensions | n.6 trays GN1/1 | n.6 trays GN1/1 |
| Control panel | Touch control | Touch control |
| Cooking functions: | Convection Steam Combined steam convection | Convection Steam Combined steam convection |
| Distance between trays | 80mm | 80mm |
| Maximum load | 24 Kg | 24 Kg |
| Thermostat setting range | max 270°C | max 270°C |
| Electrical connection | 400V 3N 50/60Hz | 230V 1N 50/60Hz |
| Thermal power | 9,5 kW | 12040 Kcal / 14 kW |
| Water pressure | 100-800 pas | 100-800 pas |
| Water drainage | Ø 25mm | Ø 25mm |
| Boiler power (optional) | 3 kW | 3 kW |
| Compatible tray sizes | GN1/1, GN1/2, GN1/3, GN2/8 | GN1/1, GN1/2, GN1/3, GN2/8 |

- Stainless steel construction
- Stainless steel cooking chamber
- Temperature and cooking time manual setting
- Humidification manual setting with dedicated knob
- Swing door opening with left hand hinges
- Double glazed cool door, which can be opened
- Connection to water mains with a 3/4 threaded fitting on the back of the appliance (water intake for cooking and washing)
- Steam exhaust setting
- Adjustable feet



Technical drawing no. 6 on page 26

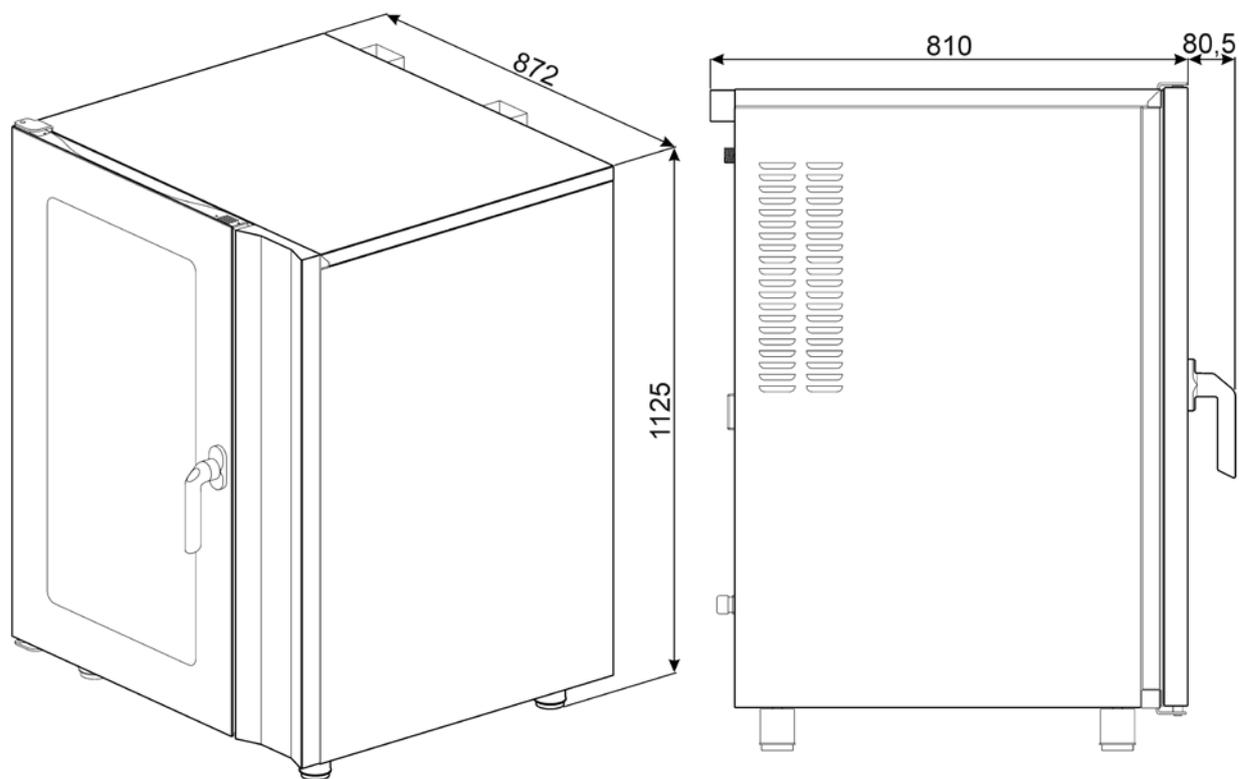
Available from January 2014

| | ALFA600E | ALFA600G |
|-------------------------------|--|--|
| Oven power supply | ELECTRICAL | GAS |
| Dimensions (WxDxH) | 930x780x900 mm | 930x780x900 mm |
| Trays capacity and dimensions | n.6 trays GN1/1 | n.6 trays GN1/1 |
| Control panel | Electromechanical | Electromechanical |
| Cooking functions: | Convection Steam Combined steam convection | Convection Steam Combined steam convection |
| Distance between trays | 80mm | 80mm |
| Maximum load | 24 Kg | 24 Kg |
| Thermostat setting range | max 270°C | max 270°C |
| Electrical connection | 400V 3N 50/60Hz | 230V 1N 50/60Hz |
| Thermal power | 15,5 kW | 12040 Kcal / 14 kW |
| Water pressure | 100-800 pas | 100-800 pas |
| Water drainage | Ø 25mm | Ø 25mm |
| Boiler power (optional) | 3 kW | 3 kW |
| Compatible tray sizes | GN1/1, GN1/2, GN1/3, GN2/8 | GN1/1, GN1/2, GN1/3, GN2/8 |

TECHNICAL DRAWINGS

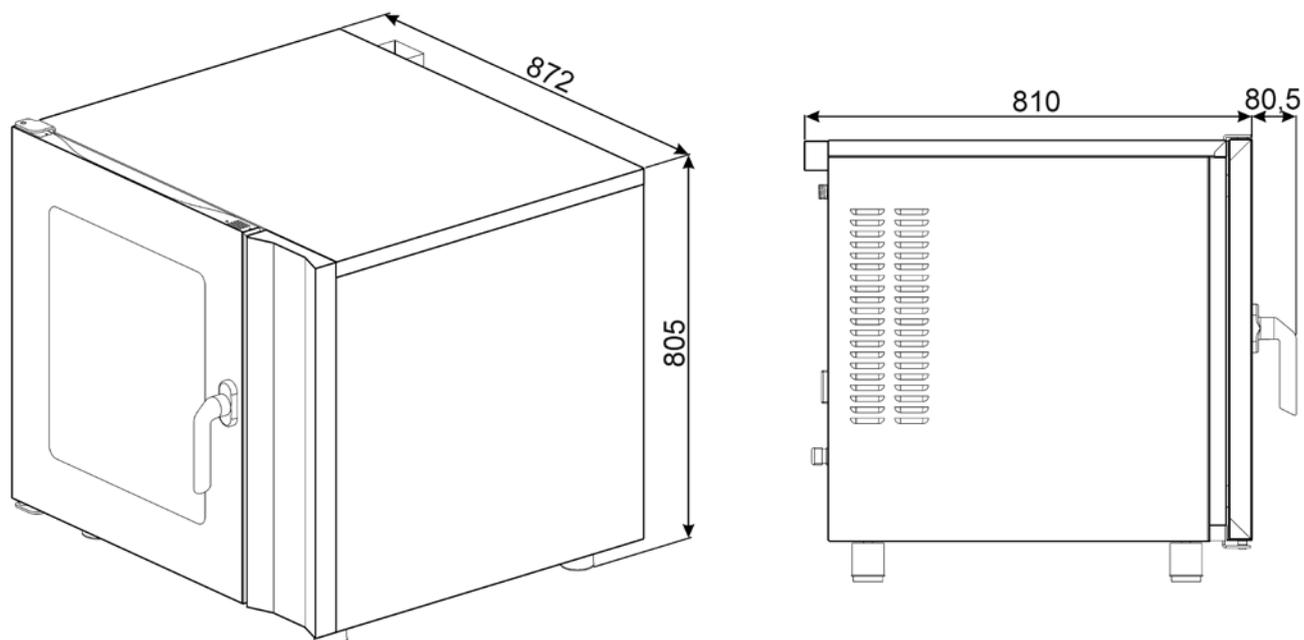
Technical drawing no. 1

Convection oven, 10 trays 600x400 or GN1/1, series ALFA341



Technical drawing no. 2

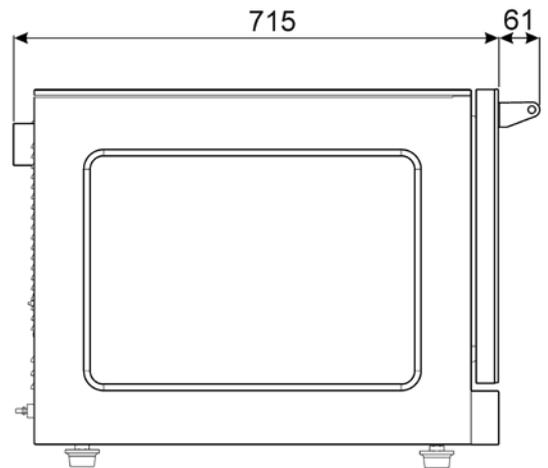
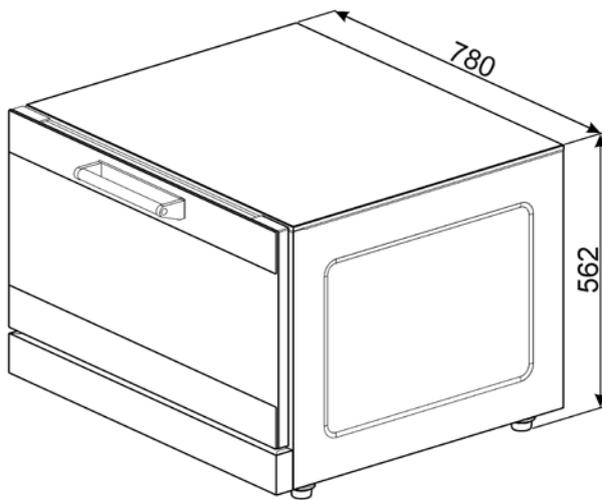
Convection oven, 6 trays 600x400 or GN1/1, series ALFA241



TECHNICAL DRAWINGS

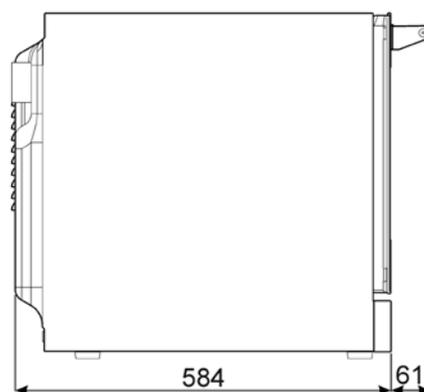
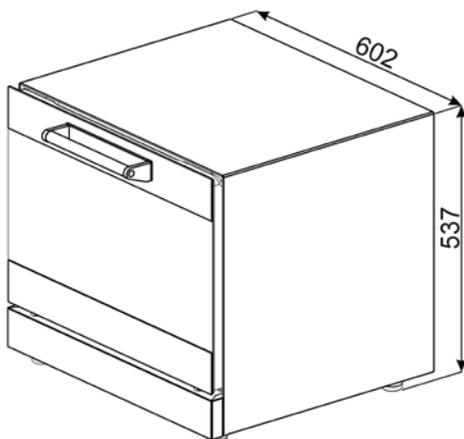
Technical drawing no. 3

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



Technical drawing no. 4

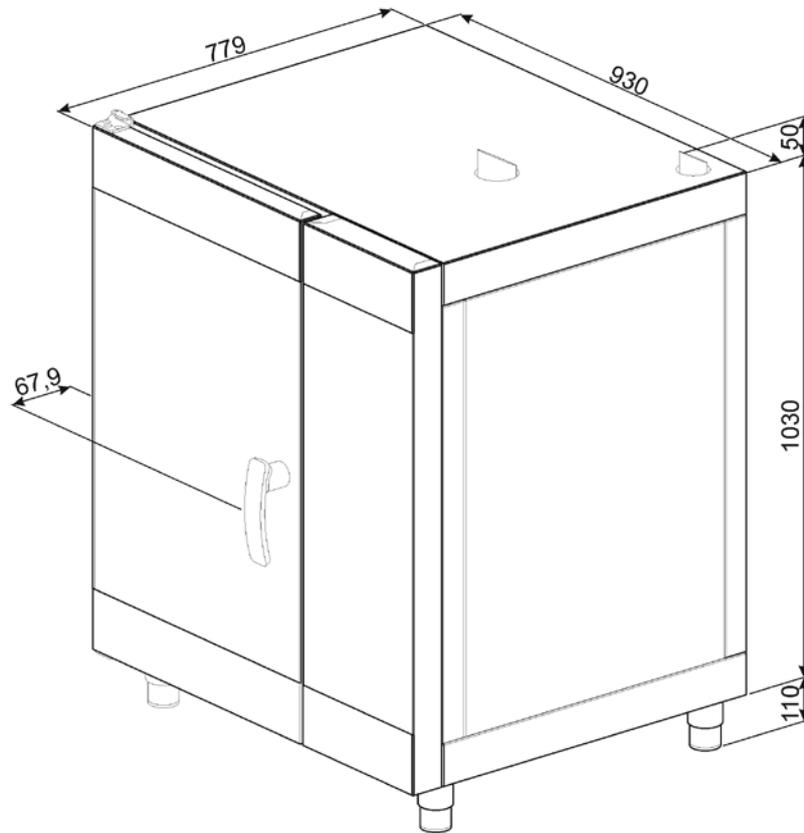
Convection trays, 4 trays 435x320, series ALFA43



TECHNICAL DRAWINGS

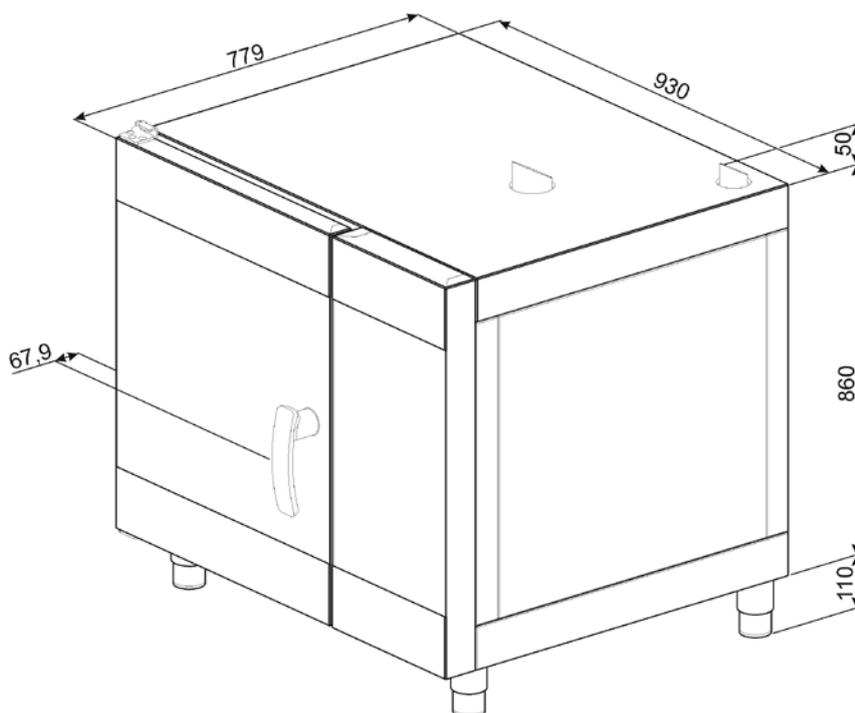
Technical drawing no. 5

Combi oven, 10 trays GN1/1, series ALFA1050, ALFA1000



Technical drawing no. 6

Combi oven, 6 trays GN1/1, series ALFA650, ALFA600





Smeg S.p.A. Via Leonardo da Vinci, 4 42016 Guastalla (RE) Italy tel +39 0522 82 11 fax +39 0522 82 14 53
www.smegfoodservice.com foodservice@smeg.it