

PROFESSIONAL COOKING



2017

PERFORMING EXCELLENCE

Offering the best performance for modern catering.
Smeg Foodservice 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.

CONTINUOUS SEARCH

Smeg has always designed and manufactured excellent products offering the best performance



PROFESSIONAL COOKING

CONVECTION OVENS

Consistency of baking, maximum reliability, ease of use. Smeg convection ovens represent the ideal solution for fast catering services, ensuring rapid and uniform distribution of heat for maximum speed and uniformed cooking.

MULTI-FUNCTION OVENS

The new multi-function ovens represent the made in Italy excellence. Dedicated to cooking, they combine maximum versatility, reliability, ease of use and uniformity of cooking.

SEMI-PROFESSIONAL RANGE COOKER

A guarantee of versatility and professional cooking thanks to its multi-function oven, the new Smeg range cooker for small catering services combines high performance and ease of use.



CONVECTION ovens	10 Tray 600x400mm	6
	6 Tray 600x400mm	8
	4 Tray 600x400mm	10
	4 Tray 1/1GN	14
	4 Tray 435x320mm	15
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CONVECTION OVENS

CONSISTENCY OF BAKING, MAXIMUM RELIABILITY,
EASE OF USE

Accurate design, advanced technology and the best materials: Smeg convection ovens represent the ideal solution for fast catering services, supermarkets, schools or restaurants that require a support oven. The combination of careful design of the cooking chamber and the forced ventilation with direction reversing fans (in versions with trays 600x400mm) guarantee a rapid and uniformed distribution of heat for maximum speed and uniformed cooking.

	EXTREMELY STABLE TEMPERATURE		CONVENIENCE AND VERSATILITY
WARM-UP AND TEMPERATURE RISE TIMES	Through the use of large fans and controlled power of the heating elements, the temperature rise of the oven, whether empty and preheating or 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
UNIFORMED COOKING	Smeg convection ovens guarantee perfect uniformity and excellent baking quality with all types of food product. A number of design and technical features including the structural design of the cooking chamber and deflectors make the oven ideal for the regeneration of frozen foods and cooking fresh foods.	OVENS FOR 600x400mm trays	The use of triple or double glazing in the oven door allows maximum performance with minimum power consumption due to the reduced heat dissipation.
		OVENS FOR 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 in restaurants, bars and pubs.

600x400mm Trays or 1/1GN

ALFA341VE - 10 Trays, Electronic, Humidified



Technical drawing no.1 on page 27

- Stainless steel construction
- Stainless steel cooking chamber
- Fully electronic operation
- Triple glazed cool door, which can be completely opened
- Two stage door opening system for removal of steam from the cavity
- 3 fans turning in opposite directions, with timed direction reversal
- Direct humidification system onto each fan
- 3 automatic humidity levels can be selected with manual injection option
- Connection to mains water with a 3/4" threaded fitting on the back of the oven
- 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 and parameter adjustment
- 'Turn & push' control for program and cooking parameter selection
- Steam exhaust adjustment control
- Pre-heating function with delayed start
- Rapid cooling cycle
- Adjustable feet
- Adjustable power connection

- Cooking functions:



ALFA341VE	
Dimensions (WxDxH)	872x810x1125 mm
Tray capacity and dimensions	10 trays 600x400mm or 1/1GN*
Distance between trays	80mm
Door opening	Side opening - hinge on the left (fixed)
Control panel	Electronic
Thermostat setting range	50 - 280°C
Timer setting range	1 - 99' + Manual
Cooking functions	Convection, Convection with humidification
Grill heating element	-
Humidification system	Included
Power supply / Power installed	400V 3N 50Hz / 16 - 9.0 kW

* 1/1GN with minimum depth 20mm

600x400mm Trays or 1/1GN

ALFA341XM - 10 Trays, Electromechanical, Humidified



- Stainless steel construction
- Stainless steel cooking chamber
- Thermostat and timer controls for manual time and temperature setting
- Triple glazed cool door, which can be completely opened
- Two stage door opening system for removal of steam from the cavity
- 3 fans turning in opposite directions, with timed direction reversal
- Manual humidification with dedicated control
- Direct humidification system onto each fan
- Connection to mains water with a 3/4" threaded fitting on the back of the oven
- Steam exhaust adjustment control
- Adjustable feet

- Cooking functions:



Technical drawing no.1 on page 27

ALFA341XM	
Dimensions (WxDxH)	872x810x1125 mm
Tray capacity and dimensions	10 trays 600x400mm or 1/1GN*
Distance between trays	80mm
Door opening	Side opening - hinge on the left (fixed)
Control panel	Electromechanical
Thermostat setting range	50 - 250°C
Timer setting range	1 - 60' + Manual
Cooking functions	Convection, Convection with humidification
Grill heating element	-
Humidification system	Included
Power supply / Power installed	400V 3N 50Hz / 16 kW

* 1/1GN with minimum depth 20mm

600x400mm Trays or 1/1GN

ALFA241VE - 6 Trays, Electronic, Humidified



Technical drawing no. 2 on page 27

- Stainless steel construction
- Stainless steel cooking chamber
- Fully electronic operation
- Triple glazed cool door, which can be completely opened
- Two stage door opening system for removal of steam from the cavity
- 2 fans turning in opposite directions, with timed direction reversal
- Direct humidification system onto each fan
- 3 automatic humidity levels can be selected with manual injection option
- Connection to mains water with a 3/4" threaded fitting on the back of the oven
- 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 and parameter adjustment
- 'Turn & push' control for program and cooking parameter selection
- Steam exhaust adjustment control
- Pre-heating function with delayed start
- Rapid cooling cycle
- Adjustable feet
- Adjustable power connection

- Cooking functions:



ALFA241VE	
Dimensions (WxDxH)	872x810x805 mm
Tray capacity and dimensions	6 trays 600x400mm or 1/1GN*
Distance between trays	80mm
Door opening	Side opening - hinge on the left (fixed)
Control panel	Electronic
Thermostat setting range	50 - 280°C
Timer setting range	1 - 99' + Manual
Cooking functions	Convection, Convection with humidification
Grill heating element	-
Humidification system	Included
Power supply / Power installed	400V 3N 50Hz / 8.3 - 5.5 kW

* 1/1GN with minimum depth 20mm

600x400mm Trays or 1/1GN

ALFA241XM - 6 Trays, Electromechanical, Humidified



Technical drawing no. 2 on page 27

- Stainless steel construction
- Stainless steel cooking chamber
- Thermostat and timer controls for manual time and temperature setting
- Triple glazed cool door, which can be completely opened
- Two stage door opening system for removal of steam from the cavity
- 2 fans turning in opposite directions, with timed direction reversal
- Manual humidification with dedicated control
- Direct humidification system onto each fan
- Connection to mains water with a 3/4" threaded fitting on the back of the oven
- Steam exhaust adjustment control
- Adjustable feet

- Cooking functions:



ALFA241XM	
Dimensions (WxDxH)	872x810x805 mm
Tray capacity and dimensions	6 trays 600x400mm or 1/1GN*
Distance between trays	80mm
Door opening	Side opening - hinge on the left (fixed)
Control panel	Electromechanical
Thermostat setting range	50 - 250°C
Timer setting range	1 - 60' + Manual
Cooking functions	Convection, Convection with humidification
Grill heating element	-
Humidification system	Included
Power supply / Power installed	400V 3N 50Hz / 8.3 kW

* 1/1GN with minimum depth 20mm

600x400mm Trays or 1/1GN

ALFA144GH1 - 4 Trays, Electronic, Humidified, Grill Function



Technical drawing no. 3 on page 27

- 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 with manual setting option
- Connection to mains water with a 3/4" threaded fitting on the back of the oven
- 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 and parameter adjustment
- 'Turn & push' control for program and cooking parameter selection
- Grill and fan-assisted grill function
- Pre-heating function with delayed start
- Rapid cooling cycle
- Adjustable feet
- Adjustable power connection

- Cooking functions:



Provided:
Air flow reduction kit, 3925

ALFA144GH1	
Dimensions (WxDxH)	780x715x562 mm
Tray capacity and dimensions	4 trays 600x400mm or 1/1GN*
Distance between trays	77 mm
Door opening	Drop down
Control panel	Electronic
Thermostat setting range	50 - 280°C
Timer setting range	1 - 99' + Manual
Cooking functions	Convection, Convection with humidification, Grill
Grill heating element	2.7 kW
Humidification system	Included
Power supply / Power installed	400V 3N 50Hz / 8.3 - 5.5 - 3.0 kW 230V 1N 50Hz / 5.5 - 3.0 kW

* 1/1GN with minimum depth 20mm

600x400mm Trays or 1/1GN ALFA144XE1 - 4 Trays, Electronic



Technical drawing no. 3 on page 27

- 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 and parameter adjustment
- 'Turn & push' control for program and cooking parameter selection
- Pre-heating function with delayed start
- Rapid cooling cycle
- Adjustable feet
- Adjustable power connection

- Cooking functions:



Provided:
Air flow reduction kit, 3925

	ALFA144XE1
Dimensions (WxDxH)	780x715x562 mm
Trays capacity and dimensions	4 trays 600x400mm or 1/1GN*
Distance between trays	77 mm
Door opening	Drop down
Control panel	Electronic
Thermostat setting range	50 - 280°C
Timer setting range	1 - 99' + Manual
Cooking functions	Convection
Grill heating element	-
Humidification system	-
Power supply / Power installed	400V 3N 50Hz / 8.3 - 5.5 - 3.0 kW 230V 1N 50Hz / 5.5 - 3.0 kW

* 1/1GN with minimum depth 20mm

600x400mm Trays or 1/1GN

ALFA420H - 4 Trays, Electromechanical, Humidified



Technical drawing no. 5 on page 28

- Stainless steel construction
- Stainless steel cooking chamber
- Double glazed cool door, which can be completely opened
- 2 fans turning in opposite directions, with timed direction reversal
- Thermostat and timer control for manual time and temperature setting
- Manual humidification with dedicated control
- Connection to mains water with a 3/4" threaded fitting on the back of the oven
- Adjustable feet
- Adjustable power connection

- Cooking functions:



ALFA420H	
Dimensions (WxDxH)	800x747x563 mm
Tray capacity and dimensions	4 trays 600x400mm or 1/1GN*
Distance between trays	77 mm
Door opening	Drop down
Control panel	Electromechanical
Thermostat setting range	50 - 270°C
Timer setting range	1 - 60' + Manual
Cooking functions	Convection, Convection with humidification
Grill heating element	-
Humidification system	Included
Power supply / Power installed	400V 3N 50Hz / 6.9 kW 230V 1N 50Hz / 6.9 kW

* 1/1GN with minimum depth 20mm

600x400mm Trays or 1/1GN

ALFA425H - 4 Trays, Electromechanical, Humidified



Technical drawing no. 5 on page 28

- Stainless steel construction
- Stainless steel cooking chamber
- Double glazed cool door, which can be completely opened
- 2 fans turning in opposite directions, with timed direction reversal
- Thermostat and timer control for manual time and temperature setting
- Manual humidification with dedicated control
- Connection to mains water with a 3/4" threaded fitting on the back of the oven
- Adjustable feet
- Adjustable power connection

- Cooking functions:



ALFA425H	
Dimensions (WxDxH)	800x747x563 mm
Trays capacity and dimensions	4 trays 600x400mm or 1/1GN*
Distance between trays	77 mm
Door opening	Side opening - hinges on the left (fixed)
Control panel	Electromechanical
Thermostat setting range	50 - 270°C
Timer setting range	1 - 60' + Manual
Cooking functions	Convection, Convection with humidification
Grill heating element	-
Humidification system	Included
Power supply / Power installed	400V 3N 50Hz / 6.9 kW 230V 1N 50Hz / 6.9 kW

* 1/1GN with minimum depth 20mm

1/1GN

ALFA140UK - 4 Trays, Electromechanical



Technical drawing no. 3 on page 27

- Stainless steel construction
 - Stainless steel cooking chamber
 - Double glazed cool door, which can be completely opened
 - Thermostat and timer control for manual time and temperature setting
 - 1 fan with timed rotation direction reversal
 - Adjustable feet
- Cooking functions:



ALFA140UK	
Dimensions (WxDxH)	780x715x562 mm
Tray capacity and dimensions	4 x 1/1GN
Distance between trays	77 mm
Door opening	Drop down
Control panel	Electromechanical
Thermostat setting range	50 - 250°C
Timer setting range	1 - 60' + Manual
Cooking functions	Convection
Grill heating element	-
Humidification system	-
Power supply / Power installed	230V 1N 50Hz / 3.0 kW

435x320mm Trays

ALFA43GH - 4 Trays, Electromechanical, Humidified, Grill Function



Technical drawing no. 4 on page 28

- Stainless steel construction
- Enamelled cooking chamber
- Double glazed cool door, which can be completely opened
- 1 fan
- Thermostat and timer controls for manual time and temperature setting
- Direct humidification system onto fan
- Manual humidification setting with dedicated control
- Connection to mains water with a 3/4" threaded fitting on the back of the oven
- Grill function
- Adjustable feet

- Cooking functions:



Provided:
2 flat aluminium trays
2 flat wire grids

ALFA43GH	
Dimensions (WxDxH)	602x584x537 mm
Tray capacity and dimensions	4 trays 435x320mm
Distance between trays	80 mm
Door opening	Drop down
Control panel	Electromechanical
Thermostat setting range	50 - 250°C
Timer setting range	1 - 60' + Manual
Cooking functions	Convection, Convection with humidification, Grill
Grill heating element	1.7 kW
Humidification system	Included
Power supply / Power installed	230V 1N 50Hz / 3.0 kW

435x320mm Trays

ALFA43XE - 4 Trays, Electronic



Technical drawing no. 4 on page 28

- Stainless steel construction
- Enamelled cooking chamber
- Double glazed cool door, which can be completely opened
- 1 fan
- Fully electronic operation
- 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 and parameter adjustment
- 'Turn & push' control for program and cooking parameter selection
- Pre-heating function with delayed start
- Rapid cooling cycle
- Adjustable feet

- Cooking functions:



Provided:
4 flat aluminium trays (model 3820)

ALFA43XE	
Dimensions (WxDxH)	602x584x537 mm
Trays capacity and dimensions	4 trays 435x320mm
Distance between trays	80 mm
Door opening	Drop down
Control panel	Electronic
Thermostat setting range	50 - 280°C
Timer setting range	1 - 99' + Manual
Cooking functions	Convection
Grill heating element	-
Humidification system	-
Power supply / Power installed	230V 1N 50Hz / 3.0 kW

435x320mm Trays

ALFA43XUK - 4 Trays, Electromechanical



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

- Cooking functions:



Technical drawing no. 4 on page 28

Provided:
4 flat aluminium trays (model 3820)

ALFA43XUK	
Dimensions (WxDxH)	602x584x537 mm
Trays capacity and dimensions	4 trays 435x320mm
Distance between trays	80 mm
Door opening	Drop down
Control panel	Electromechanical
Thermostat setting range	50 - 250°C
Timer setting range	1 - 60' + Manual
Cooking functions	Convection
Grill heating element	-
Humidification system	-
Power supply / Power installed	230V 1N 50Hz / 2.75 kW

MULTI-FUNCTION OVENS

MAXIMUM COOKING VERSATILITY, RELIABILITY AND EASE OF USE

Advanced technology, high performance, accurate design: the new multi-function ovens represent the made in Italy excellence.

Dedicated to cooking, they combine maximum versatility and ease of use. Designed and built to ensure reliability and uniformity of cooking, they meet the needs of restaurants, bars and cafés.

	MAXIMUM COOKING PERFORMANCE		CONVENIENCE AND VERSATILITY
IDEAL FOR ANY TYPE OF COOKING	Thanks to the different cooking functions selectable it is possible to obtain perfect uniformed and excellent results in every condition.	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
FAN ASSISTED FUNCTIONS	The fan-assisted function allows the cooking of different foods on several levels. The hot air circulation ensures an instantaneous and uniformed distribution of heat. With the fan function with lower heating element it is possible to cook dishes that require more delicate heat, or to finish cooking foods already cooked on the surface, but not inside.	OVENS FOR 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 in restaurants, bars and pubs.
FUNCTIONS WITHOUT FAN	The static function satisfies cooking needs in the absence of ventilation. The use of the grill also facilitates grilled results on the surface, enhancing its browning and crispness.	OVENS FOR 600x400mm trays	Small dimensions for high productivity. Thanks to the possibility to use either 600x400mm or 1/1GN trays, the multifunction ovens can meet every need in the kitchen, for meat, fish, vegetables, cakes and breads.

600x400mm Trays or 1/1GN

ALFA420MFH - 4 Trays, Electromechanical, Multi-function, Humidified, Grill Function



Technical drawing no. 5 on page 28

- Stainless steel construction
- Stainless steel cooking chamber
- Double glazed cool door, which can be completely opened
- Thermostat and timer control for manual time and temperature setting
- 2 fans turning in opposite directions, with timed direction reversal
- Manual humidification system direct onto fan with dedicated control
- Connection to mains water with a 3/4" threaded fitting on the back of the oven
- Grill function
- Adjustable feet
- Adjustable power connection

- Cooking functions:



ALFA420MFH

Dimensions (WxDxH)	800x747x563 mm
Tray capacity and dimensions	4 trays 600x400 or 1/1GN
Distance between trays	77 mm
Door opening	Drop Down
Control panel	Electromechanical
Thermostat setting range	70 - 260°C
Timer setting range	1 - 60' + Manual
Cooking functions	Convection, Convection with humidification, Static, Grill, bottom element with fan
Grill heating element	2.8kW
Humidification system	Included
Power supply / Power installed	400V 3N 50Hz / 6.9 kW 230V 1N 50Hz / 6.9 kW

435x320mm Trays or 2/3GN

ALFA45MFPGN - 3 Trays, Electromechanical, Multi-function, Humidified, Grill Function with Pizzastone



Technical drawing no. 4 on page 28

- Stainless steel construction
- Enamelled cooking chamber
- **Oven bottom made of Refractory Pizzastone**
- Double glazed cool door, which can be completely opened
- 1 fan
- Thermostat and timer control for manual time and temperature setting
- Direct humidification system
- Manual humidification setting dedicated control
- Connection to mains water with a 3/4" threaded fitting on the back of the oven
- Grill function
- Adjustable feet

Cooking functions:



ALFA45MFPGN	
Dimensions (WxDxH)	602x584x537 mm
Tray capacity and dimensions	3 trays 435x320mm or 2/3GN
Distance between trays	75 mm
Door opening	Side opening - hinges on the left (fixed)
Control panel	Electromechanical
Thermostat setting range	70 - 280°C
Timer setting range	1 - 60' + Manual
Cooking functions	Convection, Convection with humidification, Static, Grill, Pizzastone
Grill heating element	1.7kW
Humidification system	Integrated
Power supply / Power installed	230V 1N 50Hz / 3.0 kW

435x320mm Trays

ALFA43XMF - 4 Trays, Electromechanical, Multi-function, Grill Function



Technical drawing no. 4 on page 28

- Stainless steel construction
- Enamelled cooking chamber
- Double glazed cool door, which can be completely opened
- Fan
- Thermostat and timer control for manual time and temperature setting
- Grill function
- Adjustable feet

- Cooking functions:



Provided:
4 flat aluminium trays (model 3820)

ALFA43XMF

Dimensions (WxDxH)	602x584x537 mm
Tray capacity and dimensions	4 trays 435x320mm
Distance between trays	80 mm
Door opening	Drop Down
Control panel	Electromechanical
Thermostat setting range	50 - 270°C
Timer setting range	1 - 60' + Manual
Cooking functions	Convection, Static, Grill, Bottom element with fan
Grill heating element	1.7kW
Humidification system	-
Power supply / Power installed	230V 1N 50Hz / 3.0 kW

SEMI-PROFESSIONAL RANGE COOKER

PROFESSIONAL PERFORMANCE, MAXIMUM COOKING VERSATILITY AND EASE OF USE

A combination of style and professionalism, the new Smeg range cooker is a product conceived for the latest styles of cooking and created to meet the different needs of small restaurants, village & church halls, cafés, B&Bs and small care homes.

Besides being a guarantee of versatility and professional cooking thanks to its multi-function oven, the new Smeg range cooker for small catering services combines high performance and ease of use.

	COMFORT AND VERSATILITY		MAXIMUM COOKING PERFORMANCE
RELIABILITY AND SAFETY	<p>The quality of the materials makes this range cooker a long lasting and reliable product.</p> <p>The controls and handle are made of heat resistant material that keeps them isolated from the heat, while the air cooling system of the door guarantees a safe outer door temperature.</p>	FAN ASSISTED FUNCTIONS	<p>The fan-assisted function allows the cooking of different foods on several levels. The hot air circulation ensures an instantaneous and uniformed distribution of heat.</p> <p>With the fan function with lower heating element it is possible to cook dishes that require a more delicate heat, or to finish cooking foods already cooked on the surface, but not inside.</p>
COMPETENCE IN THE KITCHEN	<p>The hob is completely made of stainless-steel and is composed of 6 brass gas burners which are equipped with a thermocouple for the flame control. The oven, thanks to a large choice of functions, allows for perfect uniformed and excellent quality cooking results on all different types of food.</p>	FUNCTIONS WITHOUT FAN	<p>The static function satisfies cooking needs in the absence of ventilation. The grill function enhances browning and crispness on the surface of product.</p>

SEMI-PROFESSIONAL RANGE COOKER

CA90E6 - Gas Hob and Electric Multi-function Oven



- AISI 304 Stainless steel structure with satin finish
- Stainless steel splash back
- Anti fingerprint control panel
- Adjustable stainless steel feet

HOB

- High efficiency brass gas burners (suitable for natural gas and LPG)
- Enamelled cast iron heavy duty pan stands
- Top quality AISI 304 stainless steel working surface
- Thermocouple for flame control
- Automatic ignition
- Professional heat resistant controls

OVEN

- Electric multi-function oven with twin fan
- 8 cooking functions
- Enamelled cavity
- Professional heat resistant oven handle
- Upper and lower grill elements
- Double glazed, removable door
- Front cooling system through tangential fan
- 2 halogen lamps

- Cooking functions:



CA90E6	
Dimensions (WxDxH)	900x600x900 mm
Burners / Burners supply	6 / Gas
Burner powers	Rear: 1.4 kW, 2.5 kW, 3.5 kW Front: 4.5 kW, 1.4 kW, 2.5 kW
Trays capacity and dimensions	4 trays 1/1GN or 600x400mm
Distance between trays	70 mm
Controls	Electromechanical
Grill heating element	2.8kW
Temperature setting range	50 - 260°C
Power supply / Power installed	400V 3N 50-60Hz / 4.1 kW 230V 1N 50-60Hz / 4.1 kW

ACCESSORIES

CONVECTION and MULTI-FUNCTION OVENS - 600x400mm Trays

Humidified provers



Humidified prover for ovens series ALFA341.
Max temperature 60°C, distance between the trays 70mm, 230V 1N 50Hz - 2kW.
Dim. (WxDxH) 920x940x600 mm
LEV341XV capacity 12 trays



Humidified prover for ovens series ALFA241.
Max temperature 60°C, distance between the trays 70mm, 230V 1N 50Hz - 2kW.
Dim. (WxDxH) 920x800x950 mm
LEV241XV capacity 8 trays



Humidified prover for ovens series ALFA140/ 144.
Max temperature 60°C, distance between the trays 70mm, 230V 1N 50Hz - 2kW.
Dim. (WxDxH) 810x800x950 mm
LEV143XV-2 capacity 8 trays

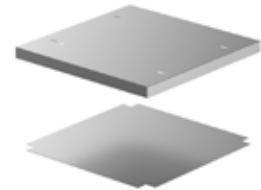
Stainless steel oven stands



Oven support frame with tray-holder for double stacked ovens series ALFA420, ALFA425
dim. (WxDxH) 800x700x504 mm
TVL420D capacity 4 trays



Oven support frame with tray-holder for oven series ALFA420, ALFA425
dim. (WxDxH) 800x700x900/950 mm
TVL420 capacity 16 trays



Upper and lower shelf kit for stand models TVL420D and TVL420
2RIP420



Oven support frame with tray-holder for oven series ALFA341, dim. (WxDxH) 900x850x616 mm
TVL340 capacity 8 trays



Oven support frame with tray-holder for oven series ALFA241, dim. (WxDxH) 900x850x900/950 mm
TVL240 capacity 16 trays



Upper and lower shelf kit for stand models TVL340 and TVL240
2RIP240



Oven support frame with tray-holder for double stacked ovens series ALFA140, ALFA144
dim. (WxDxH) 780x700x504 mm
TVL140D capacity 4 trays



Oven support frame with tray-holder for oven series ALFA140, ALFA144
dim. (WxDxH) 780x700x900/950 mm
TVL140 capacity 16 trays



Upper and lower shelf kit for stand models TVL140D and TVL140
2RIP140

600x400mm Trays and grids



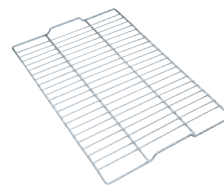
Flat aluminium tray (4 pcs)

3743



Flat perforated aluminium tray (4 pcs)

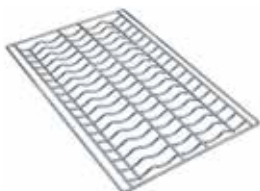
3751



Chrome plated wire flat trays (4 pcs)

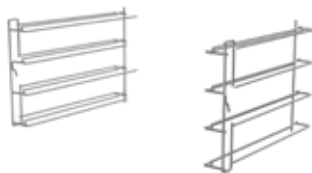
3805

Flat 1/1GN tray support



Undulated grid for baguettes (4pcs)

3810



Support kit for trays or flat trays GN1/1

RGN11-4 for 4-tray oven

RGN11-6 for 6-tray oven

RGN11-10 for 10-tray oven

Ventilation reducers



Air flow reduction kit (3pcs.) suitable for 10-tray ovens, series ALFA341

3921



Air flow reduction kit (2 pcs) suitable for 6-tray ovens, series ALFA241

3922



Air flow reduction kit (2 pcs) suitable for 4-tray ovens, series ALFA140, ALFA144

3925

Castors



Castors for oven stands (4 wheels, 2 braked)

RUTVL

External tank



5 litre external tank kit for humidified ovens:

4730

ACCESSORIES

CONVECTION and MULTI-FUNCTION OVENS - 435x320mm Trays

Stainless steel oven stands



Oven support frame with tray-holder for oven series ALFA43, ALFA45, dim. (WxDxH) 600x600x900/950 mm

TVL40 capacity 8 trays

Castors



Castors for oven stands (4 wheels, 2 braked)

RUTVL



Upper and lower shelf kit for stand model TVL40

2RIP40

Humidified prover



Humidified prover for ovens series ALFA43 and ALFA45. Max temperature 60°C, distance between the trays 75mm, 230V 1N 50Hz - 2kW. Dim. (WxDxH) 600x600x950 mm

LEV43XV-2 capacity 8 trays

External tank kit



5 litre external tank kit for humidified ovens

4730

Ventilation reducer



Air flow reduction kit (1 pc) suitable for ovens series ALFA43 and ALFA45

3926

Trays and grids 435x320mm



Flat aluminium tray (4 pcs)

3820



Flat perforated aluminium trays (4 pcs)

3755



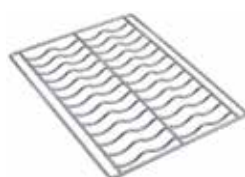
Nonstick flat trays (4 pcs)

3780



Chrome plated wire flat trays (4 pcs)

3729

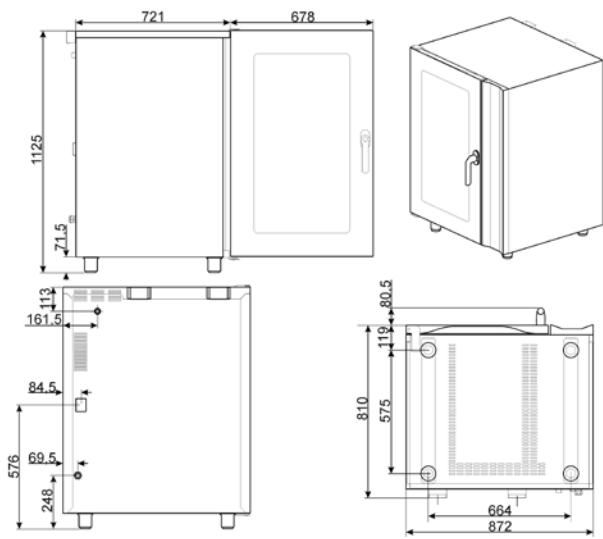


Undulated grid for baguettes (4pcs)

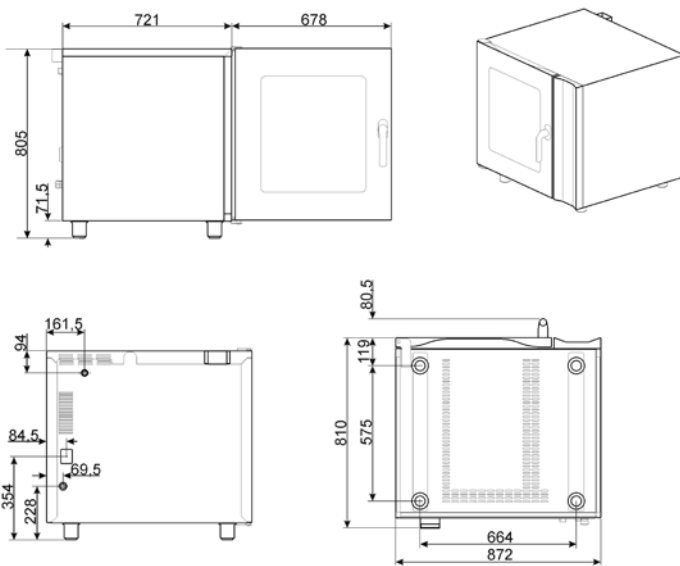
3735

OVEN TECHNICAL DRAWINGS

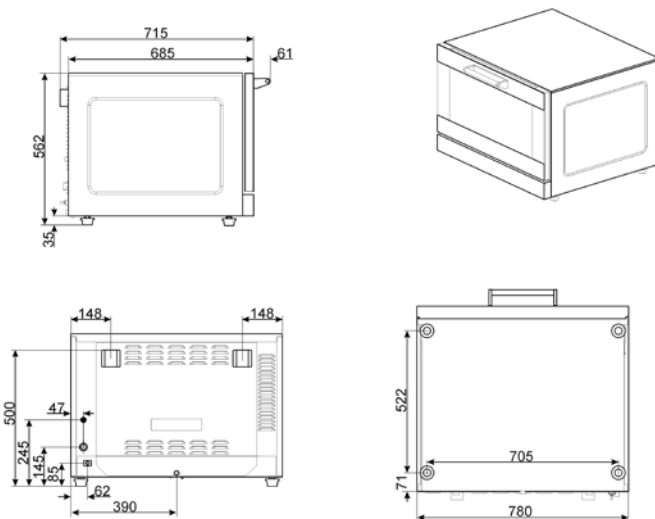
Technical drawing no. 1



Technical drawing no. 2

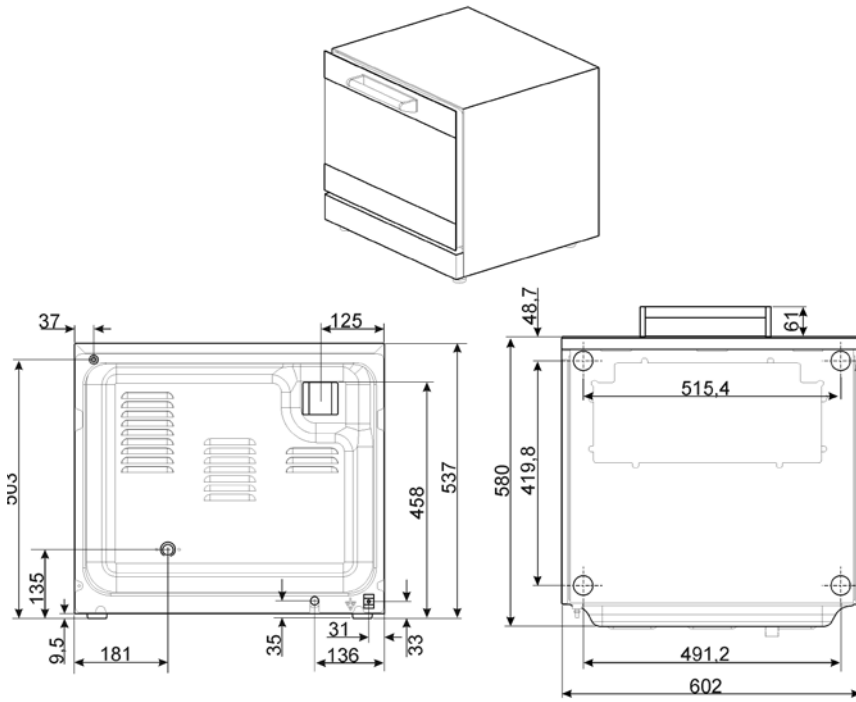


Technical drawing no. 3

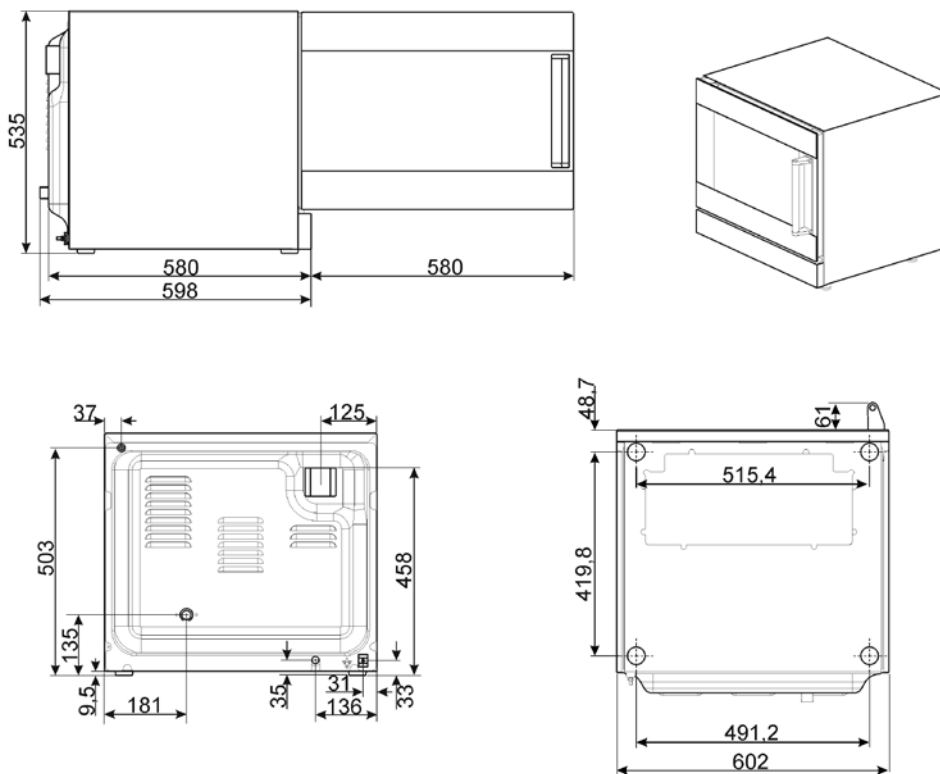


OVEN TECHNICAL DRAWINGS

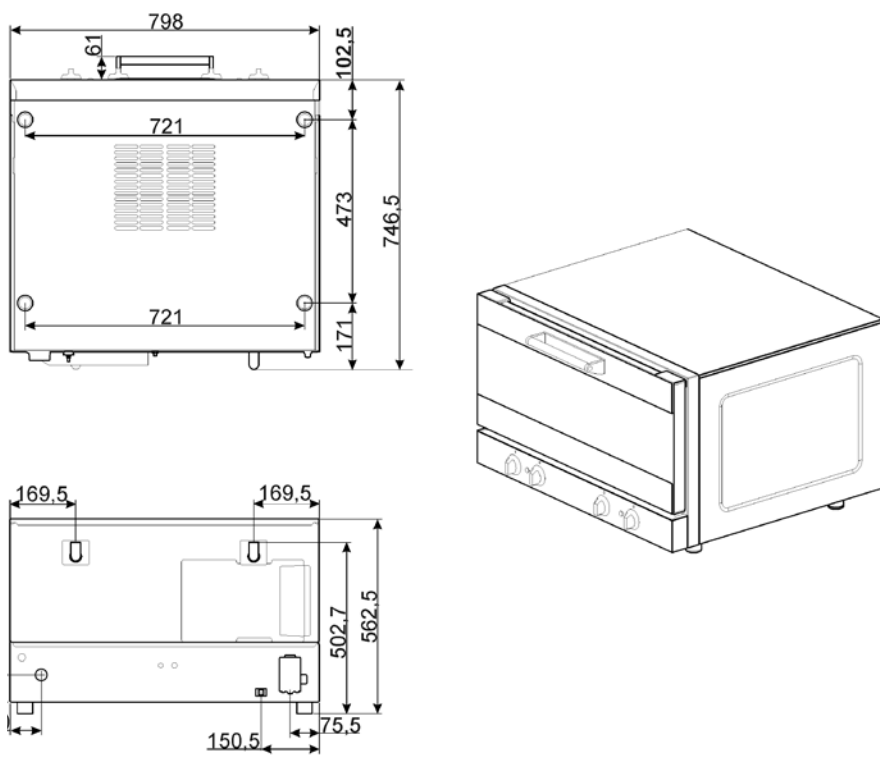
Technical drawing no. 4



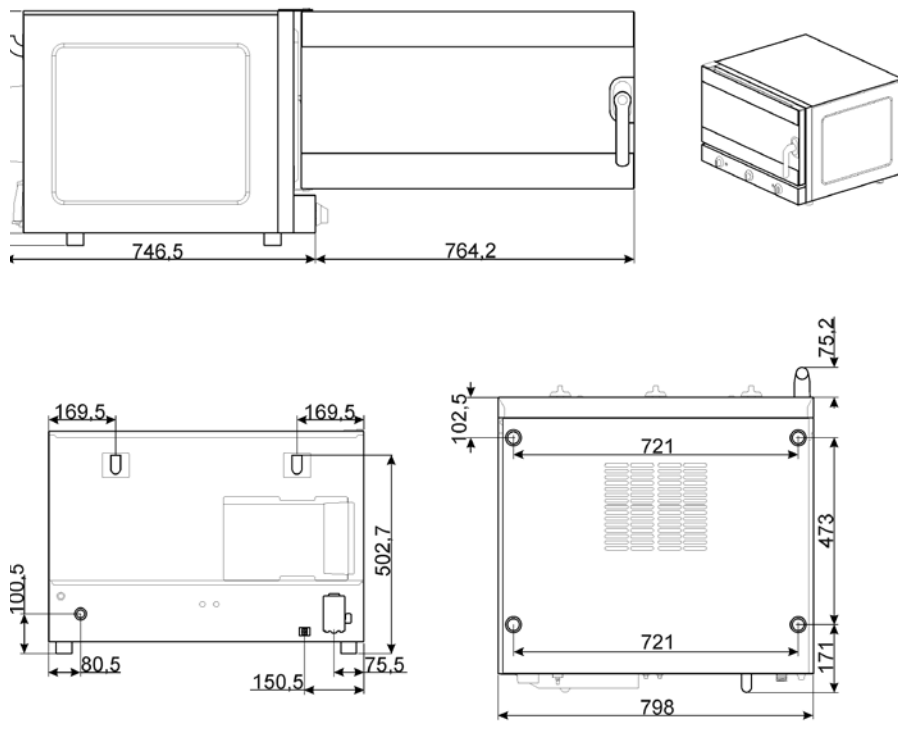
Technical drawing no. 5

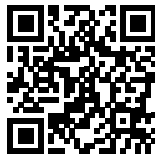


Technical drawing no. 6



Technical drawing no. 7





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UNI EN ISO 9001
9130-Smeg



UNI EN ISO 14001
9191-SME2



OHSAS 18001
9192-SME3

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