



ALFA140

CONVECTION OVEN - 15 AMP

4 Tray capacity, 600x400mm (wire racks supplied) / GN1/1 (optional)



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
- Full stainless steel oven cavity
- Manual electromechanical controls, extremely simple and reliable
- Rack suitable for both GN1/1* trays and 600x400mm trays
- Excellent internal visibility, due to the large glass and powerful inner light
- Consistent baking uniformity across all trays, due to one bidirectional fan with timed rotation reversal
- Double glass door, with internal glass removable for cleaning
- 15Amp plug
- 4 wire racks (model 3805) included
- Dimensions (mm) (WxDxH): 780x715x562
- 24 months parts and labour warranty

ACCESSORIES

- TVL425 & TVL425D Stainless steel stand
- 3743 Flat aluminium trav
- 3805 Wire racks
- 3810 Undulated wire racks
- 3751 Flat aluminium tray with holes





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TECHNICAL SPECIFICATIONS

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Dimensions	mm)	(WxDxH)

Trays (mm)

Tray capacity

Distance between trays (mm)

Control type

Door/hood structure

Temperature range (°C)

Timer

Power rating & electrical connection

780x715x562

600x400

4

77

Manual

Stainless steel

50 - 250°C

1 - 60min + manual

3 kW, 230V 1N - 50Hz









