

ALFA 144GH1

HUMIDIFIED ELECTRONIC CONVECTION OVEN WITH GRILL - THREE PHASE (SINGLE PHASE OPTIONAL)

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.

FAN SYSTEM

The heat in the oven is distributed by the means of two fans, which are turning in opposite directions, with timed direction reversal. This alternating operation guarantees uniform cooking and enhances the browning of food products in all larger cavities.

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
- **Digital display, memory storage capacity for 40 programs with pre-heating function**
- **Rack suitable both for 600x400 and GN1/1* trays**
- **Excellent baking uniformity across all trays, due to two fans rotating in opposite directions and with timed rotation reversal. This ensures a 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
- Rapid cooling cycle
- **Three - level automatic humidifier (can also be adjusted manually) through a plumbed water system connection**
- **Programmable grill function at the end of cooking cycle.**
- **Electrical connection: Three phase (Standard) / Single phase, 15Amp (optional). Turn to page 2 for more information.**
- 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 tray
- 3805 - Wire racks
- 3810 - Undulated wire racks
- 3751 - Flat aluminium tray with holes

* GN1/1 with minimum 20mm depth

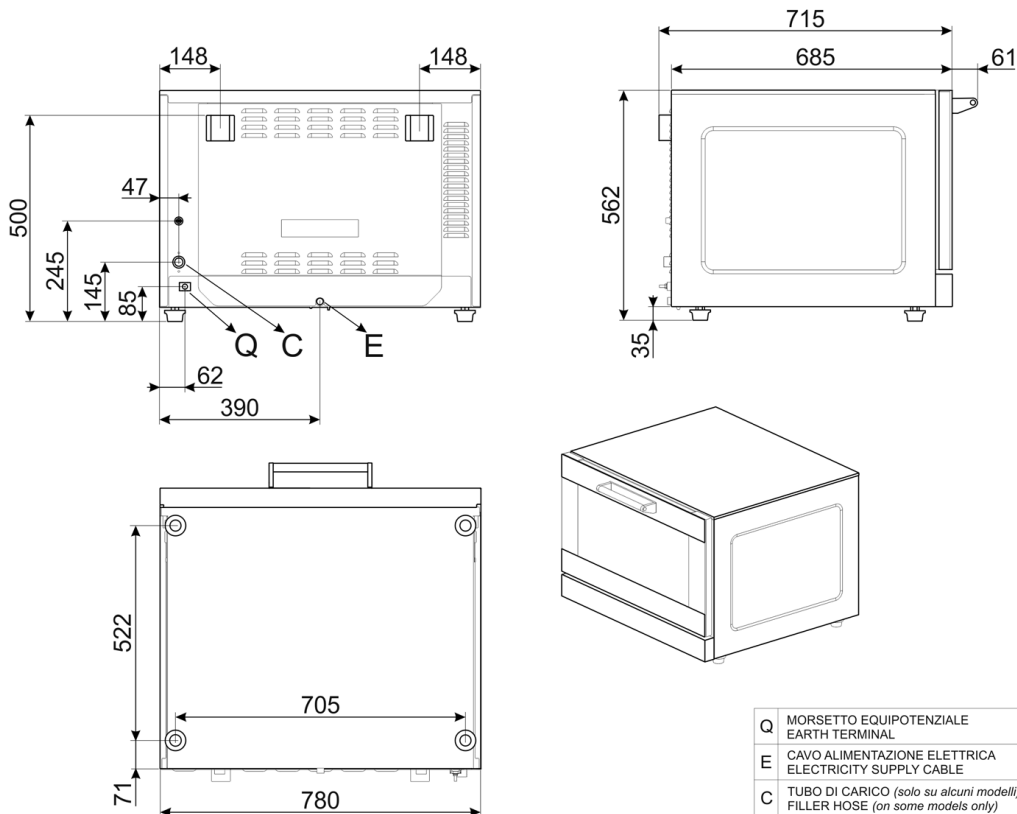
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TECHNICAL SPECIFICATIONS

Dimensions (mm) (WxDxH)	780x715x562
Trays (mm)	600x400
Tray capacity	4
Distance between trays (mm)	77
Control type	Digital
Door/hood structure	Stainless steel
Temperature range (°C)	50 - 280°C
Timer	1 - 99min + manual
Power supply	400V 3N~/8,3 - 5,5 - 3,0 kW/50Hz
Other electrical connection	230V 1N~/5,5 - 3,0 kW/50Hz



Q	MORSETTO EQUIPOTENZIALE EARTH TERMINAL
E	CAVO ALIMENTAZIONE ELETTRICA ELECTRICITY SUPPLY CABLE
C	TUBO DI CARICO (solo su alcuni modelli) FILLER HOSE (on some models only)



UNI EN ISO 9001
9130-Smeg

UNI EN ISO 14001
9191-SME2

DHSAS 18001
9192-SME3