

ALFA144GH1

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
- **Electronic controls, extremely precise, simple and reliable**
- Memory storage capacity for 40 programs with pre-heating functions
- Power adjustable at 3.0 or 5.5 or 8.3 kW (8.3 kW only 400V 3N - 50Hz)
- **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
- Flexible use for many different types of cooking
- Rapid cooling cycle
- **Three - level automatic humidifier (can also be adjusted manually) through a plumbed water system connection, for excellent results with all types of food**
- **Programmable grill function at the end of cooking cycle.**
- Dimensions (mm) (WxDxH): 780x715x562

ACCESSORIES

- TVL140 - Stainless steel oven stand with tray supports suitable ALFA43 series (one oven load)
- TVL425D - Stainless steel oven stand with tray supports, suitable for ALFA140, ALFA425H, ALFA420H-2, ALFA144HG1 (two oven load), ALFA241VE (one oven load)
- 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 rating & electrical connection	5.7 kW, 230V 1N - 50Hz 8.4 kW, 400V 3N - 50Hz

