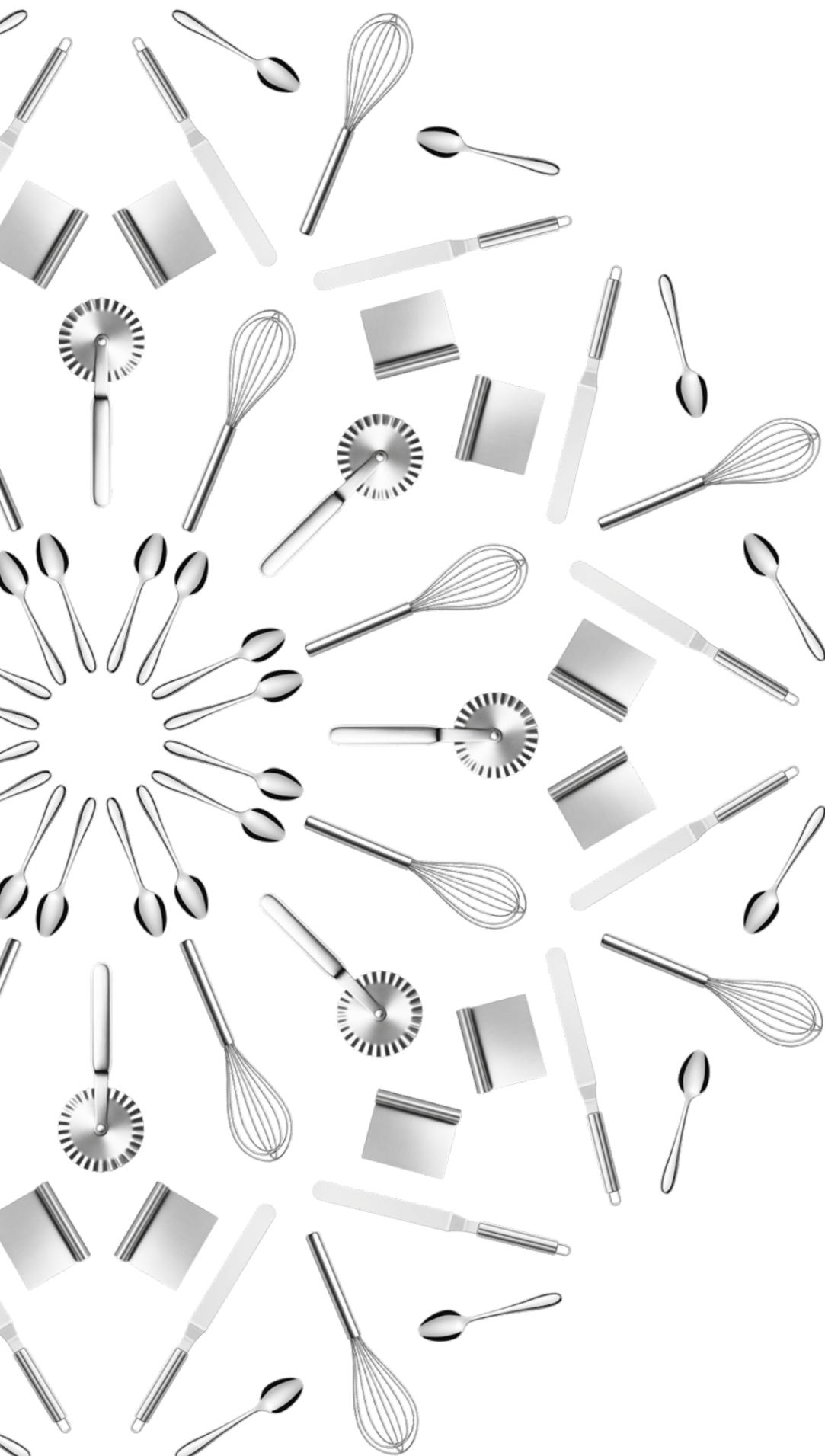


Professional Cooking

2026 Brochure



 **smeg**
PROFESSIONAL



ALFA Convection Ovens

Precision and control

The ALFA oven range includes convection and multifunction models: convection ovens ensure even, precise cooking, while multifunction ovens offer greater flexibility for more complex preparations.



Mechanical control	ALFA43*	ALFA410	ALFA420	ALFA625	ALFA1035
Tray capacity	4x 435x320 mm	4x 550x345 mm	4xEN 600x400 mm	6xEN 600x400 mm	10xEN 600x400 mm
Convection with humidity			•	•	•
Convection	•	•			
Multifunction with humidity	•		•		
Multifunction	•				



Electronic control	ALFA43*	ALFA420	ALFA625	ALFA1035
Tray capacity	4x 435x320 mm	4xEN 600x400 mm	6xEN 600x400 mm	10xEN 600x400 mm
Convection with humidity	•	•	•	•
Multifunction with humidity	•			

* Availability of a model compatible with GN 2/3 tray.

Flawless baking performance

ALFA ovens guarantee impeccable results thanks to even heat distribution, precise temperature control, and effective humidity management. Every detail is designed to deliver consistency, repeatability, and cooking quality.

Even heat distribution

The specially designed cooking chamber and deflector optimise airflow for even heat and fast, consistent cooking.

Precise temperature control

ALFA ovens offer outstanding temperature stability, quickly adjusting to maintain ideal conditions for perfect results.

Humidity: essential for a perfect golden crust

Controlling humidity is essential for top cooking performance, ensuring a golden crust, soft texture, and well-developed structure.

Time and temperature

Precisely setting time and temperature tailors each recipe for the best possible results.



Humidification control system

In models with humidity control, five levels can be adjusted for optimal browning and softness, with a chimney vent to balance humidity and release excess steam.



Fan speed

Fan speed can be adjusted with dual settings to create ideal conditions, ensuring perfect results and preserving delicate dishes' texture.

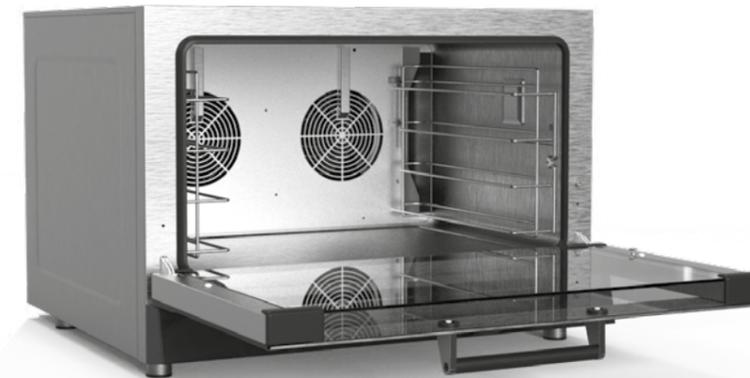


Cooking step

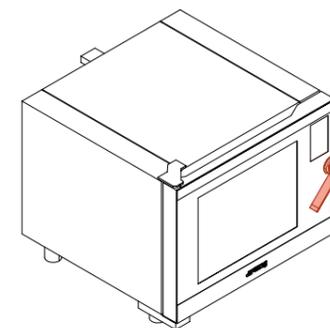
Electronic control models allow setting multiple cooking steps plus preheating, offering maximum versatility.



Reliable build quality



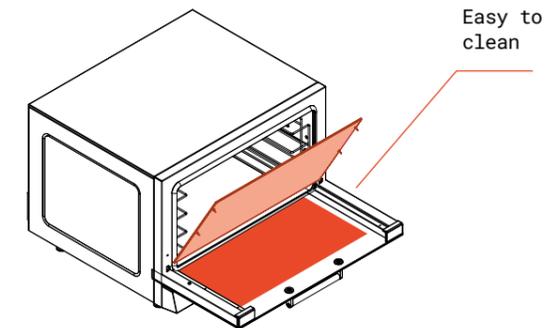
The rounded stainless steel baking chamber ensures even hot air flow and uniform cooking with high hygiene standards. In 4-tray 435x320 mm models, the enamelled chamber reflects heat evenly for consistently flawless results.



Ergonomic handle

Door built for comfort and efficiency

Door with stainless steel structure, equipped with an ergonomic two-position handle, reliable and easy to use.



Easy to clean

Double and triple glazing for insulation and safety

The door's double or triple glazing optimises insulation, reduces heat loss, and keeps the outer glass cool for safety and energy efficiency. The easily accessible glass panels simplify maintenance and cleaning.

Steam that enhances flavour

Galileo Professional Range



5 trays



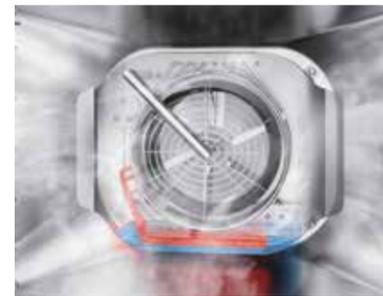
10 trays

The Gastronorm model can hold 5 or 10 GN 1/1 trays with 70 mm spacing. This flexibility ensures optimal space use and excellent heat circulation.

	SPO5	SPO10
Tray capacity	5 trays x GN 1/1	10 trays x GN 1/1
Drain water cooling system	●	●
External detergent containers system	●	●
Integrated detergent tank	●	●

Crafted for excellence

Thermofunnel



The Thermofunnel cavity ensures even air distribution for uniform cooking, reduced time, and lower energy use. The Open Boiler system generates steam directly in the cavity, even at low temperatures, for gentle, precise cooking that preserves food quality.

Display touch 7"



The graphical interface offers advanced functions and full customisation. Maximum precision, maximum freedom: adjust every parameter to your needs. The 7" full-touch display ensures immediate control and perfect cooking results every time.

WashArt Technology



Detergent supply system



Wash cycles

WashArt technology ensures deep, effortless cleaning with even water and detergent distribution for maximum hygiene.

The beauty of performance.

There is a distinctive beauty in the operation of Smeg Professional equipment, born from the precision of its design and engineering. Every element is created to function flawlessly, reflecting the harmony between form and function. The elegance of its performance lies in this perfection, where every detail is refined to ensure efficiency, reliability, and exceptional results.