

# A1-9

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven

Cleaning system main oven

EAN code

**Energy efficiency class** 

90x60 cm

1

Electric Gas

Thermo-ventilated

Catalytic

8017709229160

A+



## **Aesthetics**









Design

Command panel finish Finger friendly stainless

steel

Professional

Aesthetics Classic

Logo Assembled st/steel
Colour Stainless steel

**Logo position** Facia below the oven

Finishing Fingerproof

Upstand Yes Series Opera

Hob colour Stainless steel
Type of pan stands Cast Iron

Type of pan stands Cast Iron

Control setting Control knobs

Control knobsSmeg ClassicControls colourStainless steel

No. of controls 8
Serigraphy colour Black
Display TFT

**Display languages** DA, DE, EN, ES, FR, IT, NL,

PL, PT, RU, SV

**Door** With 2 horizontal strips

Glass type dark grey
Handle Smeg Classic

Handle Colour Brushed stainless steel

Storage compartment Drawer

## **Programs / Functions**

No. of cooking functions

10



Traditional cooking functions						
Static	Fan assisted	b	© Circulaire			
<b>®</b>						
Turbo (circulaire + bottom + uppe	er + ECO ECO		Small grill			
fan)						
Large grill	🛜 Fan grill (lar	ge)	Base			
Fan assisted base						
Other functions						
Defrost by time	Defrost by v	veight	Plate rack/warmer			
Proving	<b>Sabbath</b>					
Cleaning functions						
Catalytic	<b>V</b> <sup>*</sup> ∨apor Clear	1				
Customisable recipes Automatic programs		10 50				
Automatic programs		30				
Hob technical feature	es					
UR						
Total no. of cook zones 6						
Front left - Gas - 2UR (dual) - 4.2						
Rear left - Gas - Rapid - 3.00 kW Front centre - Gas - AUX - 1.00 kW						
Rear centre - Gas - Semi Rapid - 1.80 kW						
Front right - Gas - Semi Rapid - 1.80 kW						
Rear right - Gas - Rapid - 3.00 k	W ndard	Gas safety values	Yes			
Type of gas burners Star Automatic electronic ignition		Gas safety valves Burner caps	Matte black enamelled			

# **Main Oven Technical Features**



No. of lights 2 Total no. of door glasses 3



Fan number 3

Net volume of the cavity 115 litres Gross volume, 1st cavity 129 l

Cavity material Easy clean enamel

Shelf positions

Type of shelves Metal racks
Light type Halogen
Light power 40 W

Cooking time setting Start and Stop

Light when oven door is Yes

open

**Door opening** Flap down

Removable door Yes
Full glass inner door Yes
Removable inner door Yes

No.of thermo-reflective 2

door glasses

Safety Thermostat Yes Heating suspended Yes

when door is opened

Cooling system Tangential

371x724x418 mm

Usable cavity space dimensions (HxWxD)

Temperature control Electronic
Lower heating element 1700 W

power

Upper heating element - 1200 W

Power

Grill elememt 1700 W Large grill - Power 2900 W Circular heating element 1500 W

- Power

Grill type Electric
Soft Close system Yes

## **Options Main Oven**

Timer Yes Minimum Temperature 50 °C End of cooking acoustic Yes Maximum temperature 280 °C

alarm

## Accessories included for Main Oven & Hob



Cast iron wok support 1 Grill mesh 1
Chrome shelf with back 1 Catalityc panels 3
and side stop Telescopic Guide rails, 1

20mm deep tray

1

Telescopic Guide rails
partial Extraction

40mm deep tray 1

### **Electrical Connection**

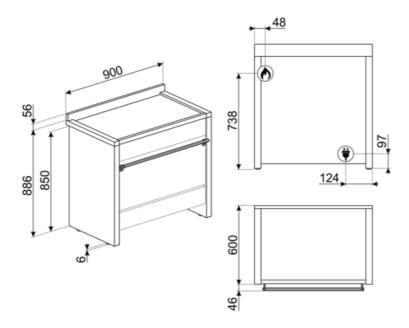
Max Power Draw 3200 W Power supply cable 120 cm

Current 14 A length
Voltage 220-240 V Frequency 50/60 Hz

Voltage 220-240 V Frequency 50/60 H

Type of electric cable Yes, Single phase Terminal block 3 poles







## **Compatible Accessories**

#### AIRFRY9

Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.



### BBQ9

teflon-coated aluminum grid for 90 cm cavity



Enamelled tray 90cm cavity, 20mm deep



#### **BN940**

Enamelled tray 90 cm, 40 mm deep



#### **GRM**

Gas hobs moka support



#### GTP

\*\*Partially extractable telescopic guides (1 level)\*\* Extraction: 300 mm Material: Stainless steel AISI 430 polished



#### **GTT**

\*\*Totally extractable telescopic guides (1 level)\*\* Extraction: 433 mm Material: Stainless steel AISI 430 polished



### **KIT1A1-9**

Splashback, 90x75 cm, stainless steel, suitable for Opera A1-9 cookers



#### **KIT2A1-9**

Plinth, 90 cm, stainless steel suitable for A1-9 Opera cooker



## KITH95A1X

Height extension kit (950 mm), stainless steel, suitable for Opera A1 cookers



#### **PALPZ**

Pizza shovel with fold away handle width: 315mm length: 325mm



#### SFLK1

Child lock



#### **SMOLD**

Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C



### **TPKX**

Teppanyaki stainless steel



**SMEG SPA** 



## Symbols glossary



Triple Fan Technology: The oven is equipped with an exclusive three fan system, which, combined with the increased power of the motors, enables excellent cooking performance. The two large side fans distribute the air around the outer perimeter of the cavity while the smaller central fan increases ventilation by creating a vertical vortex of heat. Accordingly, the temperature within the cavity is uniform, allowing food to be cooked evenly on all five levels, like in professional kitchens.



Heavy duty cast iron pan stands: for maximum stability and strength.



A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is quaranteed.



Catalytic cleaning: the system ensures perfect hygiene inside the oven thanks to the three selfcleaning panels coated with a special enamel that promotes the progessive elimination of traces of grease and odors caused by cooking.



Installation in column: Installation in column



Air cooling system: to ensure a safe surface temperatures.



Defrost by time: with this function the time of thawing of foods are determined automatically.



Defrost by weight: With this function the defrosting time is determined



Triple glazed doors: Number of glazed doors.



Enamel interior: The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.



Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.



Fan assisted base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food.



Fan with upper and lower elements: The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.



Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.



Circulaire: The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.



ECO	ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.		Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.
•••	Half grill: For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.	*	Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.
<b>®</b>	Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.		All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.
	The inner door glass: can be removed with a few quick movements for cleaning.	Ö	Side lights: Two opposing side lights increase visibility inside the oven.
	Automatic opening: some models have Automatic opening door when the cycle is finished which is a perfect solution for handle-less kitchen units as no handle is needed. For safety reasons, the door locks automatically when the machine is in use to avoid it being opened inadvertently.	)))	Warming up: An option for dish warming and keeping the prepared meals hot.
	Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted	i	Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.
<u>.5</u>	The oven cavity has 5 different cooking levels.		Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.
	Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.	°C.	Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 °C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.
UR	Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.	٧	Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.

SMEG SPA 27/11/2025

The capacity indicates the amount of usable

space in the oven cavity in litres.





Knobs control