

A11XPY-9

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Thermoseal
Cleaning system main oven	Pyrolitic
EAN code	8017709272470



Aesthetics



Design	Professional	Control knobs	Smeg Classic
Command panel finish	Finger friendly stainless steel	Controls colour	Stainless steel
Aesthetic	Classic	No. of controls	8
Logo	Assembled st/steel	Serigraphy colour	Black
Colour	Stainless steel	Display	TFT
Logo position	Facia below the oven	Display languages	DA, DE, EN, ES, FR, IT, NL, PL, PT, RU, SV
Finishing	Fingerproof	Door	With 2 horizontal strips
Upstand	Yes	Glass type	eclypse
Serie	Opera	Handle	Smeg Classic
Hob colour	Stainless steel	Handle Colour	Brushed stainless steel
Type of pan stands	Cast Iron	Storage compartment	Drawer
Type of control setting	Control knobs		

Programs / Functions

No. of cooking functions	10
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Traditional cooking functions

 Static	 Fan assisted	 Circulaire
 Eco	 Small grill	 Large grill
 Fan grill (large)	 Base	 Fan assisted bottom
 Circulaire + bottom		

Other functions

 Defrost by time	 Defrost by weight	 Plate rack/warmer
 Proving	 Sabbath	

Cleaning functions

 Vapour Clean
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Customizable recipes	10
Automatic programs	50

Hob technical features

	
Total no. of cook zones 6	
Front left - Gas - 2UR (dual) - 4.20 kW	
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 kW	
Type of gas burners	Standard
Automatic electronic ignition	Yes
Gas safety valves	
Burner caps	
Yes	
Matte black enamelled	

Main Oven Technical Features

											
No. of lights	2	115 l	126 l	Ever Clean enamel	5	Metal racks	Total no. of door glasses	3	Yes	Yes	Tangential
Fan number	3						No. of thermo-reflective door glasses	2			
Net volume of the cavity	115 l						Safety Thermostat				
Gross volume, 1st cavity							Heating suspended when door is opened				
Cavity material											
No. of shelves											
Type of shelves											

Light type	Halogen	Usable cavity space dimensions (HxWxD)	371x724x418 mm
Light Power	40 W	Temperature control	Electronic
Cooking time setting	Start and Stop	Lower heating element power	1700 W
Light when oven door is open	Yes	Upper heating element - Power	1200 W
Door opening	Flap down	Grill elememt	1700 W
Removable door	Yes	Large grill - Power	2900 W
Full glass inner door	Yes	Circular heating element - Power	1500 W
Removable inner door	Yes	Grill type	Electric
		Tilting grill	Yes
		Soft Close system	Yes

Options Main Oven

Timer	Yes	Minimum Temperature	50 °C
End of cooking acoustic alarm	Yes	Maximum temperature	250 °C

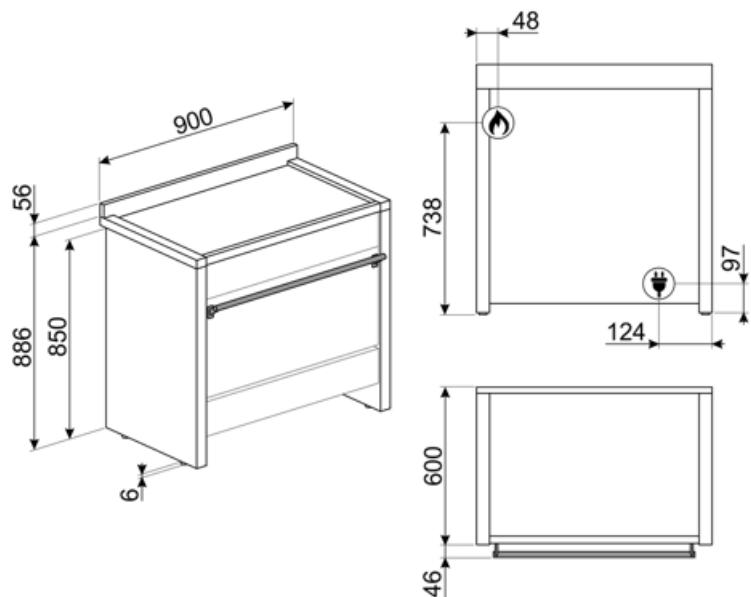
Accessories included for Main Oven & Hob



Cast iron wok support	1	40mm deep tray	1
Rack with back and side stop	1	Grill mesh	1
20mm deep tray	1	Telescopic Guide rails, partial Extraction	1

Electrical Connection

Electrical connection rating	4000 W	Power supply cable length	120 cm
Current	18 A	Type of electric cable	Yes, Double and Three Phase
Voltage	220-240 V	Frequency	50/60 Hz
Voltage 2 (V)	380-415 V	Terminal block	3 poles
Type of electric cable installed	Yes, Single phase	Plug	(I) Australia



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.

BN920



Enamelled tray 90cm cavity, 20mm deep



BBQ9

teflon-coated aluminum grid for 90 cm cavity

BN940



Enamelled tray 90 cm, 40 mm deep

GTP



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

KIT2A1-9



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

SFLK1



Child lock

GTT



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



PALPZ

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



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

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.
	Installation in column: Installation in column		Knobs control
	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 with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.
	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: 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.

 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.

 The inner door glass: can be removed with a few quick movements for cleaning.

 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.

 Sabbath: This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works

 Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.

 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.

 Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.

 The capacity indicates the amount of usable space in the oven cavity in litres.

 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.

 All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.

 Side lights: Two opposing side lights increase visibility inside the oven.

 Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.

 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

 The oven cavity has 5 different cooking levels.

 Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.

 Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step.

 Vapour Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.