

A11XPY-9

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven

Cleaning system main oven

EAN code

90x60 cm

1

ELECTRICITY

Gas

Thermoseal

Pyrolitic

8017709272470



Aesthetics









Design Professional

Command panel finish Finger friendly stainless

steel

Aesthetic Classic

Logo Assembled st/steel
Colour Stainless steel

Logo position Facia below the oven

Finishing Fingerproof

Upstand Yes
Serie Opera

Hob colour Stainless steel
Type of pan stands Cast Iron

Type of control setting Control knobs

Control knobs Smeg Classic
Controls colour Stainless 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 eclypse
Handle Smeg Classic

Handle Colour Brushed stainless steel

Storage compartment Drawer

Programs / Functions

No. of cooking functions

10



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 Sabbath Proving Cleaning functions Vapour Clean 10 Customizable recipes **Automatic programs** 50 Hob technical features UR 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 Gas safety valves Yes Automatic electronic Yes Burner caps Matte black enamelled ignition

Main Oven Technical Features



SMEG SPA 2/11/2025

Cooling system

Tangential



Light type Halogen Usable cavity space 371x724x418 mm Light Power 40 W dimensions (HxWxD)

Cooking time setting Start and Stop Temperature control Electronic
Light when over door is Ves Lower heating element 1700 W

Light when oven door is Yes Lower heating element open power

Door opening Flap down Upper heating element - 1200 W
Removable door Yes Power

Full glass inner door Yes

Removable inner door Yes

Circular heating element 1500 W

Circular heating element 1500 W - Power

Grill type Electric
Tilting grill Yes
Soft Close system Yes

1

Options Main Oven

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

 ${\tt alarm}$

Accessories included for Main Oven & Hob

Cast iron wok support 1 40mm deep tray

Rack with back and side 1 Grill mesh 1 stop Telescopic Guide rails, 1

20mm deep tray 1 partial Extraction

Electrical Connection

Electrical connection 4000 W Power supply cable 120 cm

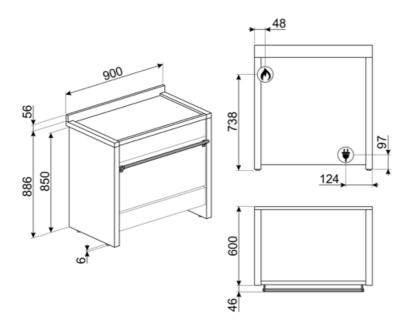
rating length

Current 18 A Type of electric cable Yes, Double and Three Voltage 220-240 V Phase

Voltage 2 (V) 380-415 V Frequency 50/60 Hz

Type of electric cable Yes, Single phase installed Plug (I) Australia







Compatible Accessories

recreating traditional frying in the oven, browning and crispiness.

deep

GRM

Gas hobs moka support

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

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

PALPZ

width: 315mm length: 325mm

SMOLD

ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C

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

KIT1A1PY-9

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

KITH95A1X

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

SFLK1

Child lock

TPKX

Teppanyaki inox





AIRFRY9

Air fryer rack AIRFRY . Ideal for 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

BN920

Enamelled tray 90cm cavity, 20mm

GTT

KIT2A1-9

Pizza shovel with fold away handle

Set of 7 silicone moulds for ice creams,



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



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

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.		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.	b,	Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.
111111	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 during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works	<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.		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.
UR	Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.	V	Vapour Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.
115 R	The capacity indicates the amount of usable space in the oven cavity in litres.	COMPACT screen	
Φ	Knobs control		