

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













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


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		






Cleaning functions

 Vapour Clean


Customizable recipes 10

Automatic programs 50













Other functions

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

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 ignition	Yes	Burner caps	Matt black enamelled

Main Oven Technical Features

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

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

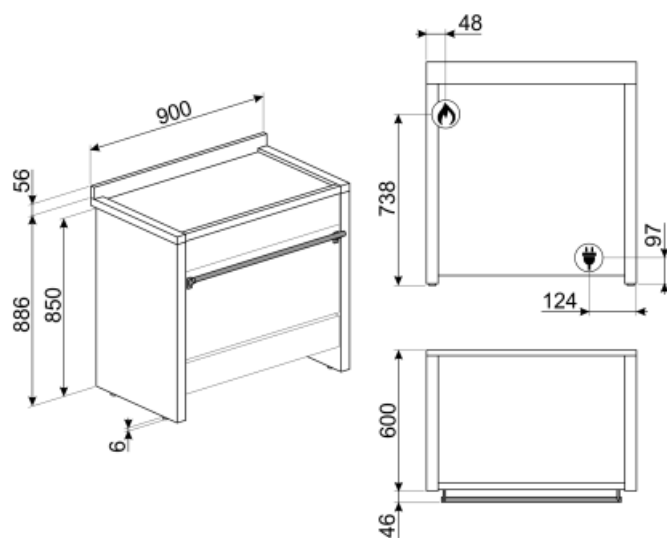
Accessories included for Main Oven & Hob



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

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



Not included 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.



KITH95A1X

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



PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



PPR9

Refractory pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.



GRM

Gas hobs moka support



TPKX

Tteppanyaki inox



GTT

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



SFLK1

Child lock



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



KIT2A1-9

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



BBQ9



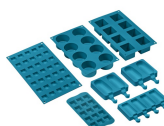
PALPZ

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 (TT)

 <p>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.</p>	 <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>
 <p>Defrost by weight: With this function the defrosting time is determined</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>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.</p>	 <p>Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.</p>
 <p>Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.</p>	 <p>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.</p>
 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>	 <p>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.</p>

 <p>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.</p>	 <p>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.</p>
 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>	 <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>
 <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>	 <p>Pyrolytic: Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior.</p>
 <p>Warming up: An option for dish warming and keeping the prepared meals hot.</p>	 <p>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</p>
 <p>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</p>	 <p>The oven cavity has 5 different cooking levels.</p>
 <p>Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.</p>	 <p>Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.</p>
 <p>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.</p>	 <p>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.</p>
 <p>Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.</p>	 <p>Vapour Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.</p>
 <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>	 <p>...</p>