

A1PYID-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

ELECTRICITY Induction

Thermoseal Pyrolitic

8017709243692

A+



Aesthetics







Command panel finish

Design

Professional

Finger friendly stainless

steel

Aesthetic Classic

Assembled st/steel Logo Colour Stainless steel

Logo position Facia below the oven

Finishing Fingerproof

Upstand Yes Serie

Opera

Hob colour Stainless steel Type of control setting Control knobs Control knobs **Smeg Classic**

Controls colour Stainless steel

No. of controls 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 **Smeq Classic**

Handle Colour Brushed stainless steel

Drawer Storage compartment Sliding compartment Yes

Programs / Functions

No. of cooking functions

11

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Traditional cooking functions Static Fan assisted Circulaire Turbo 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 Pyrolytic Pyrolytic eco 10 Customizable recipes **Automatic programs** 50 Hob technical features STOP °C∓ Total no. of cook zones 5 Front left - Induction - single - 1.40 kW - Booster 2.20 kW - Ø 14.5 cm Rear left - Induction - single - 1.85 kW - Booster 3.00 kW - Ø 18.0 cm Central - Induction - single - 2.60 kW - Booster 3.70 kW - Ø 27.0 cm Rear right - Induction - single - 2.30 kW - Booster 3.70 kW - Ø 21.0 cm Front right - Induction - single - 1.40 kW - Booster 2.20 kW - Ø 14.5 cm Automatic switch off Yes Selected zone indicator when overheat Residual heat indicator Minimum pan diameter indication Main Oven Technical Features



Removable inner door Yes Fan number 3 Total no. of door glasses 4 No.of thermo-reflective Net volume of the cavity 1151 door glasses Gross volume, 1st cavity 129 l Yes

Safety Thermostat Cavity material Ever Clean enamel

No. of shelves

Cooling system **Tangential** Type of shelves Metal racks

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Light type Halogen Usable cavity space 371x724x418 mm

dimensions (HxWxD) 40 W **Light Power**

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

open Upper heating element - 1200 W Flap down Door opening

Power Removable door Yes Grill elememt 1700 W Full glass inner door Yes 2900 W Large grill - Power

Circular heating element 1500 W - Power

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

1

Rack with back and side 1 Grill mesh

Telescopic Guide rails, 20mm deep tray 1 partial Extraction

Electrical Connection

40mm deep tray

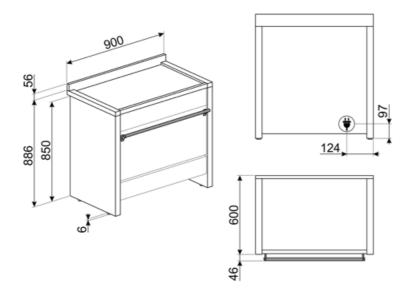
Electrical connection 11400 W Type of electric cable Yes, Single phase rating installed

Current 50 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 5 poles

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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

GRILLPLATE

Universal griddle for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking meat, cheese and vegetables. Dimensions: 410 x 240 mm.

GTT

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

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

TPKPLATE

Universal plate for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking fish, eggs and vegetables. Dimensions: 410 X 240 mm.

BBQ9

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

KITIA1-9

Cover strip, stainless steel, for hob back side, suitable for A1-9 Opera cooker

SCRP

Induction and ceramic hobs and teppanyaki scraper

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

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teflon-coated aluminum grid for 90 cm cavity



BN940

Enamelled tray 90 cm, 40 mm deep







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.



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



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



Quadruple glazed: 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.

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	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.		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.
STOP °C∓	Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.		Induction: The work of these hobs is based on the principle of electromagnetic induction. The heat is generated directly in the bottom of the pan during its contact with the hob.
	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.
ф [©]	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.
P	Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.	P	Pyrolitic: The Eco pyrolitic cleaning function can be selected when the oven has a lighter build up of dirt. This function has a maximum duration of 1.5 hours.
	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
H	Indication of residual heat: After the glass ceramic hob is switched off the residual heat indicator shows which of the heating zones still remains hot. When the temperature drops below 60 ° C, the indicator goes out.	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

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quietly.





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



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.



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



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