


A1PYID-9

| | |
|----------------------------------|---------------|
| Cooker size | 90x60 cm |
| N. of cavities with energy label | 1 |
| Cavity heat source | ELECTRICITY |
| Hob type | Induction |
| Type of main oven | Thermoseal |
| Cleaning system main oven | Pyrolitic |
| EAN code | 8017709243692 |
| Energy efficiency class | A+ |














Aesthetics

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


Programs / Functions

| | |
|--------------------------|----|
| No. of cooking functions | 11 |
|--------------------------|----|

Traditional cooking functions

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






Cleaning functions

| | |
|--|---|
|  Pyrolytic |  Pyrolytic eco |
|--|---|

Customizable recipes 10

Automatic programs 50

Other functions

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

Hob technical features



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 when overheat Yes

Selected zone indicator Yes

Residual heat indicator Yes

Minimum pan diameter indication Yes

Main Oven Technical Features



| | | | |
|--------------------------|-------------------|--|----------------|
| No. of lights | 4 | Removable inner door | Yes |
| Fan number | 3 | Total no. of door glasses | 4 |
| Net volume of the cavity | 115 l | No. of thermo-reflective door glasses | 1 |
| Gross volume, 1st cavity | 129 l | Safety Thermostat | Yes |
| Cavity material | Ever Clean enamel | Cooling system | Tangential |
| No. of shelves | 5 | Usable cavity space dimensions (HxWxD) | 371x724x418 mm |
| Type of shelves | Metal racks | Temperature control | Electronic |
| Light type | Halogen | | |

| | | | |
|------------------------------|----------------|----------------------------------|----------|
| Light Power | 40 W | Lower heating element power | 1700 W |
| Cooking time setting | Start and Stop | Upper heating element - Power | 1200 W |
| Light when oven door is open | Yes | Grill elememt | 1700 W |
| Door opening | Flap down | Large grill - Power | 2900 W |
| Removable door | Yes | Circular heating element - Power | 1500 W |
| Full glass inner door | Yes | Grill type | Electric |
| | | Soft Close system | Yes |

Options Main Oven

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

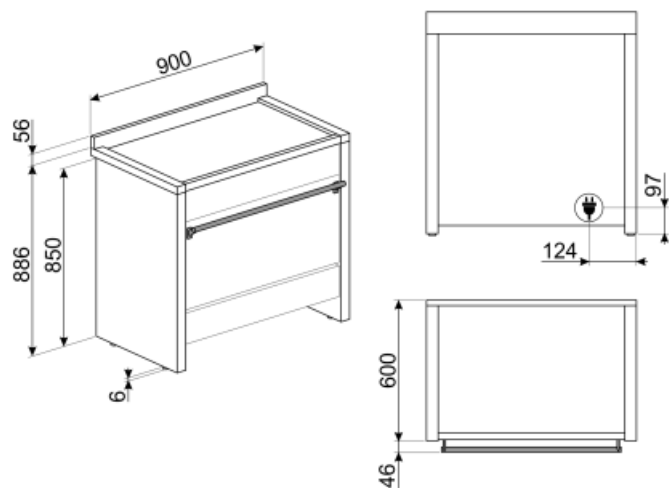
Accessories included for Main Oven & Hob



| | | | |
|------------------------------|---|--|---|
| Rack with back and side stop | 1 | Grill mesh | 1 |
| 20mm deep tray | 1 | Telescopic Guide rails, partial Extraction | 1 |
| 40mm deep tray | 1 | | |

Electrical Connection

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



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.



BBQ9



KITIA1-9

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

KITH95A1BL

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



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



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.



KIT2A1-9

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



SCRP

Induction and ceramic hobs and teppanyaki scraper



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.



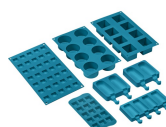
PALPZ

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)

| | | | |
|--|--|---|--|
|  | A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed. |  | 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. |  | 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. |
|  | 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. |  | 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>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>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.</p> |
|  <p>Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.</p> |  <p>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.</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>Pyrolytic: The Eco pyrolytic 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.</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>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.</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>The capacity indicates the amount of usable space in the oven cavity in litres.</p> |