

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

Thermo-ventilated

Pyrolitic

8017709243692

A+



Aesthetics







Design

Command panel finish

Finger friendly stainless

steel

Aesthetic

Assembled st/steel Logo Colour Stainless steel

Logo position

Finishing

Upstand Yes Series

Hob colour

Type of control setting

hob

Type of control knobs

Professional

Classica

Facia below the oven

Fingerproof

Opera

Stainless steel

Control knobs

Smeg Classic

Controls colour

No. of controls Serigraphy colour

Display name

Display languages

Door Glass type

Handle

Handle Colour

Storage compartment Sliding compartment

Black

CompactScreen

Stainless steel

DA, DE, EN, ES, FR, IT, NL,

PL, PT, RU, SV

With 2 horizontal strips

Eclipse

Smeq Classic

Brushed stainless steel

Drawer

Yes

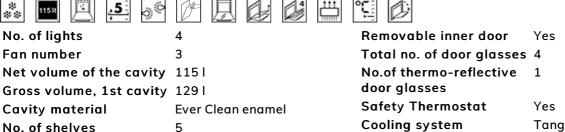
Programs / Functions main oven

No. of cooking functions

11



Traditional cooking functions Static Fan assisted Circulaire Turbo Eco Small grill Large grill Fan grill (large) Base Fan assisted base Circulaire + base Other functions Defrost by weight Defrost by time Plate rack/warmer Sabbath Proving **Cleaning functions** Pyrolytic Pyrolytic eco Customizable recipes 10 50 **Automatic programs** 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 Selected zone indicator when overheat Residual heat indicator Minimum pan diameter Yes indication Main Oven Technical Features



No. of shelves 5 Cooling system Tangential

Type of shelves Metal racks Usable cavity space dimensions (HxWxD)

Tangential 371x724x418 mm dimensions (HxWxD)



Light Power 40 W

Cooking time setting Start and Stop

Light when oven door is Yes

open

Door opening Flap down

Removable door Yes Full glass inner door Yes

Lower heating element

Temperature control

power

Upper heating element - 1200 W

Power

Grill elememt 1700 W Large grill - Power 2900 W Circular heating element 1500 W

- Power

Grill type Electric Soft Close system Yes

Options Main Oven

Timer Yes End of cooking acoustic Yes

alarm

Minimum Temperature 50 °C Maximum temperature

280°C

1

Double and Three Phase

Electronic

1700 W

Accessories included for Main Oven & Hob

Rack with back and side 1

20mm deep tray 40mm deep tray 1

Grill mesh

Telescopic Guide rails,

partial Extraction

Electrical Connection

Electrical connection 11400 W

rating

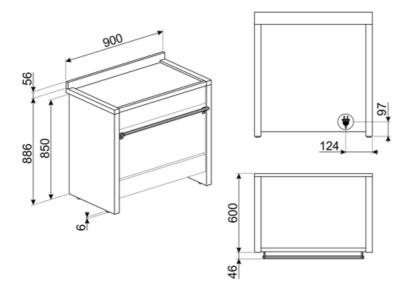
Current 50 A Voltage 220-240 V Voltage 2 (V) 380-415 V

Electric cable Installed, Single phase Additional connection

modalities

Frequency 50/60 Hz Terminal block 5 poles Plug Not present





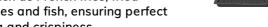


Compatible Accessories

AIRFRY9

BN920

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.



BN940

BBQ9

cavity

Enamelled tray 90 cm, 40 mm deep

teflon-coated aluminum grid for 90 cm

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.



GTP

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.

KIT2A1-9

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



Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



KITH95A1X

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

KITIA1-9

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

PALPZ

Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.



SCRP

Non-scratch hob scraper - suitable for induction and ceramic hobs

SFLK1

Child lock



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



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.



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: Manual defrost function. At the end of the set duration, the function stops.



Defrost by weight: Automatic defrost function. You choose the type of food to defrost from the available categories (MEAT - FISH - BREAD - DESSERTS). After entering the weight of the food, the oven automatically defines the time required for proper defrosting.



Quadruple glazed: Number of glazed doors.



Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 °C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength. Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking.



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 assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.



Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.



V	Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy. This symbol in gas ovens indicates the gas burner.	<u>@</u>	Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.
®	Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.	ECO	ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment.
•	Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.	~	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 grill: very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.		Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.
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.
旦	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.
P	PYROLYSIS - AUTOMATIC CLEANING FUNCTION: the oven heats up to a temperature approaching 500 ° C and chars grease and food residues into a fine ash that can be easily wiped off with a damp cloth. At such a high	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.

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temperature, the door locks automatically for safety, while the temperature of the door remains controlled so it is safe to touch User adjustable function based on the level of dirt present in the

oven.





Plate rack warming: function for heating or keeping dishes warm. Place the baking tray on the lowest shelf and stack the dishes to be heated.



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



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.



SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.



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.



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.



With a simple and intuitive interface, the COMPACTscreen provides a pleasant user experience, thanks to the interaction with the knobs.



Knobs control