

A2-81

| | |
|--|-------------------|
| Cooker size | 100x60 cm |
| N. of cavities with energy label | 2 |
| Cavity heat source | Electric |
| Hob type | Gas |
| Type of main oven | Thermo-ventilated |
| Type of second oven | Static |
| Cleaning system main oven | Catalytic |
| EAN code | 8017709256746 |
| Energy efficiency class | A |
| Energy efficiency class, second cavity | B |



Aesthetics



| | | | |
|-----------------------------|---------------------------------|--------------------------------|--------------------------|
| Design | Professional | Type of control setting | Control knobs |
| Command panel finish | Finger friendly stainless steel | Control knobs | Smeg Classic |
| Aesthetics | Classic | Controls colour | Stainless steel |
| Logo | Assembled st/steel | No. of controls | 10 |
| Colour | Stainless steel | Serigraphy colour | Black |
| Logo position | Facia below the oven | Display | Touch |
| Finishing | Brushed | Door | With 2 horizontal strips |
| Upstand | Yes | Glass type | dark grey |
| Series | Opera | Handle | Smeg Classic |
| Hob colour | Stainless steel | Handle Colour | Brushed stainless steel |
| Type of pan stands | Cast Iron | Storage compartment | Drawer |

Programs / Functions

| | |
|--------------------------------------|---|
| No. of cooking functions | 8 |
| Traditional cooking functions | |



Static



Fan assisted



Circulaire



ECO



Small grill



Large grill



Fan grill (small)



Fan assisted base

Cleaning functions

Catalytic



Vapor Clean

Programs / Functions Auxiliary Oven

Cooking functions cavity 2

4

Traditional cooking functions, cavity 2



Static



Small grill



Large grill



Bottom

Hob technical features



Total no. of cook zones 6

Front left - Gas - Semi Rapid - 1.80 kW

Rear left - Gas - 2UR (dual) - 4.20 kW

Front centre - Gas - AUX - 1.00 kW

Rear centre - Gas - Semi Rapid - 1.80 kW

Front right - Gas - 2UR (dual) - 4.20 kW

Rear right - Gas - Rapid - 3.00 kW

Type of gas burners Standard

Gas safety valves

Yes

Automatic electronic ignition Yes

Burner caps

Matte black enamelled

Main Oven Technical Features



No. of lights

1

Fan number

1

Net volume of the cavity 61 litres

Gross volume, 1st cavity 70 l

Cavity material Easy clean enamel

Shelf positions 4

Type of shelves Metal racks

Light type Halogen

Light power 40 W

Cooking time setting Start and Stop

Light when oven door is open Yes

Door opening Flap down

Removable door Yes

Total no. of door glasses 3

No. of thermo-reflective door glasses 2

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD) 316x460x412 mm

Temperature control Electro-mechanical

Lower heating element power 1200 W

Upper heating element - Power 1000 W

Grill element 1700 W

Large grill - Power 2700 W

Circular heating element - Power 2000 W

Grill type Electric

Tilting grill Yes

Options Main Oven

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

Second Oven Technical Features



| | | | |
|---------------------------------|-------------------|--|--------------------|
| Net volume of the second cavity | 35 litres | No. total door glasses | 3 |
| Gross volume, 2nd cavity | 36 l | No. thermo-reflective door glasses | 2 |
| Cavity material | Easy clean enamel | Safety Thermostat | Yes |
| Shelf positions | 4 | Cooling system | Tangential |
| Type of shelves | Metal racks | Usable cavity space dimensions (HxWxD) | 310x255x417 mm |
| Roof Liner | Yes | Temperature control | Electro-mechanical |
| No. of lights | 1 | Lower heating element - power | 700 W |
| Light type | Incandescent | Upper heating element - Power | 600 W |
| Light power | 25 W | Grill element - power | 1300 W |
| Light when oven door is open | Yes | Large grill - Power | 2050 W |
| Door opening | Flap down | Grill type | Electric |
| Removable door | Yes | | |

Options Auxiliary Oven

| | | | |
|---------------------|-------|---------------------|--------|
| Minimum Temperature | 50 °C | Maximum temperature | 250 °C |
|---------------------|-------|---------------------|--------|

Accessories included for Main Oven & Hob

| | | | |
|--------------------------------------|---|------------------|---|
| Chrome shelf with back and side stop | 1 | Grill mesh | 1 |
| 20mm deep tray | 1 | Catalityc panels | 3 |
| 40mm deep tray | 1 | | |

Accessories included for Secondary Oven

| | | | |
|--------------------------------------|---|------------|---|
| Chrome shelf with back and side stop | 1 | Grill mesh | 1 |
| Wide baking tray | 1 | | |

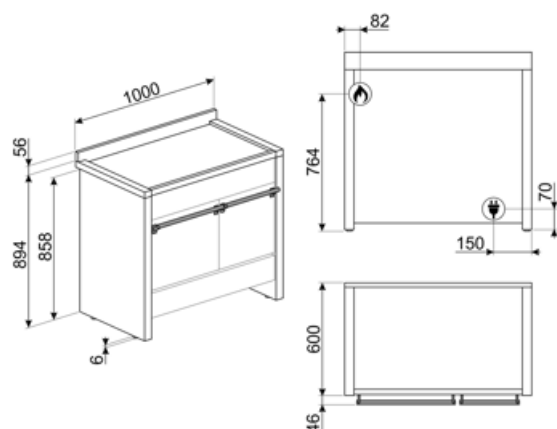
Electrical Connection

| | |
|----------------|--------|
| Max Power Draw | 5300 W |
|----------------|--------|

Current 23 A
Voltage 220-240 V
Type of electric cable Yes, Single phase

Power supply cable length 200 cm

Additional connection modalities Yes, Double and Three Phase
Frequency 50/60 Hz
Terminal block 3 poles



Compatible Accessories

AIRFRY

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.



BBQ

Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.



BN640

Enamelled tray, 40mm deep



GRM

Gas hobs moka support



GTT

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



KIT2A2-8

Plinth, 100 cm, stainless steel suitable for A2-8 Opera cookers



PALPZ

Pizza shovel with fold away handle width: 315mm length : 325mm



AIRFRY2

Air fryer tray. 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.



BN620-1

Enamelled tray, 20mm deep



BNP608T

Teflon-coated tray, 8mm depth, to be placed on the grid



GTP

Partially extractable telescopic guides (1 level) Extraction: 300 mm Material: Stainless steel AISI 430 polished



KIT1A2PY-81

Splashback, 90x75 cm, stainless steel, suitable for pyrolytic Opera A2



KIT3-6

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



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

Symbols glossary

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|  | Heavy duty cast iron pan stands: for maximum stability and strength. |  | Catalytic cleaning: the system ensures perfect hygiene inside the oven thanks to the three self-cleaning panels coated with a special enamel that promotes the progressive elimination of traces of grease and odors caused by cooking. |
|  | A: Product drying performance, measured from A+++ to D / G depending on the product family |  | Installation in column: Installation in column |
|  | B: Product energy rating, measured from A+++ to D / G depending on the product family. |  | Air cooling system: to ensure a safe surface temperatures. |
|  | 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: 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. |  | 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. |

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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. |
|  | 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. |
|  | Removable roof liner: This is a perfect solution that protects the upper part of the cavity of the oven from pollution. Easy to remove for cleaning, it can be washed in the dishwasher. |  | The oven cavity has 4 different cooking levels. |
|  | 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. |
|  | Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power. |  | Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity. |
|  | The capacity indicates the amount of usable space in the oven cavity in litres. |  | The capacity indicates the amount of usable space in the oven cavity in litres. |
|  | The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer. |  | Knobs control |

Benefit

Gas hob

Gas provides constant control of the heat source, with an immediate change in temperature

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety

Catalysis

Easy oven cleaning through the use of catalytic panels in the cavity

This permanent process allows continuous cleaning and degreasing of the three cavity walls, starting its grease oxidation phase when the oven reaches 200°C.

Touch control

Easy and intuitive timer setting with a single touch

Drawer storage compartment

More space thanks to the lower compartment, ideal for storing accessories or cooking utensils

Circulaire

The best cooking performances guaranteed by ventilated circular flow.

Multiple fans and heating elements guarantee the perfect aerodynamic heat flow, allowing homogeneous and quicker cooking inside the cavity.

Multilevel cooking

Several cooking levels allow maximum flexibility of use

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Tangential cooling

New cooling system with tangential fan and airflow from the door to the splashback

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Cold door

During any function, the external door glass is cold, avoiding any risk of burns

AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket

Pizza stone (optional accessory)

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)

BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Single turbine

The oven has a fan equipped with a circular heating element allowing cooking with rotating heat