

A2-81

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven

Type of second oven

Cleaning system main oven

EAN code

Energy efficiency class

Energy efficiency class, second cavity

100x60 cm

ELECTRICITY

Gas

2

Thermo-ventilated

Static Catalytic

8017709256746

В



Aesthetics



Design







Professional

Command panel finish Finger friendly stainless

steel

Aesthetic Classica

Assembled st/steel Logo Colour Stainless steel Logo position Facia below the oven

Finishing Satin Upstand Yes Series Opera

Hob colour Stainless steel Cast Iron

Type of pan stands

Type of control setting

hob

Type of control knobs **Smeg Classic** Controls colour Stainless steel

No. of controls 10 Serigraphy colour Black Display name DigiScreen

Door With 2 horizontal strips

Glass type **Eclipse** Handle **Smeg Classic**

Handle Colour Brushed stainless steel

Storage compartment

Drawer

Control knobs

Programs / Functions main oven

No. of cooking functions Traditional cooking functions

Static

Fan assisted



Circulaire

Eco

Small grill



Large grill

Fan grill (small)



Fan assisted base

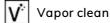
SMEG SPA 10/11/2025

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Cleaning functions

Catalytic



Programs / Functions auxiliary oven

Cooking functions cavity 2

4

Traditional cooking functions, cavity 2

Static

Small grill

Large grill

Hob technical features

UR



Bottom

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

Automatic electronic Yes

ignition

Main Oven Technical Features

















No. of lights Fan number Net volume of the cavity 611

Gross volume, 1st cavity 70 l Ever Clean enamel Cavity material

No. of shelves

Type of shelves Metal racks Light type Halogen **Light Power** 40 W

Cooking time setting Start and Stop

Light when oven door is Yes

open

Flap down Door opening

Removable door Yes **Burner** caps

Gas safety valves

Matt black enamelled

Yes

Total no. of door glasses 3

No.of thermo-reflective door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space

dimensions (HxWxD)

316x460x412 mm

Electro-mechanical

1200 W

Temperature control Lower heating element

power

Upper heating element - 1000 W

Power

1700 W Grill elememt Large grill - Power 2700 W Circular heating element 2000 W

- Power

Grill type Electric Tilting grill Yes



Options Main Oven

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

alarm

Second Oven Technical Features

Net volume of the 35 l No. total door glasses 3 second cavity No. thermo-reflective 2

Gross volume, 2nd 361 door glasses

cavity Safety Thermostat

Cavity material Ever Clean enamel Cooling system Tangential

No. of shelves 4 Usable cavity space 310x255x417 mm

Type of shelves Metal racks dimensions (HxWxD)

Roof Liner Yes Temperature control Electro-mechanical

Yes

1300 W

No. of lights 1 Lower heating element - 700 W

Light type Incandescent power

Light Power 25 W Upper heating element - 600 W

Light when oven door is Yes Power

open Grill element - power

Door opening Flap down Large grill - Power 2050 W

Removable door Yes Grill type Electric

Options Auxiliary Oven

Minimum Temperature 50 °C Maximum temperature 250 °C

Accessories included for Main Oven & Hob

Rack with back and side 1 Grill mesh 1

stop Catalityc panels 3
20mm deep tray 1

Accessories included for Secondary Oven

1

Rack with back and side 1 Grill mesh 1

stop

40mm deep tray

Wide baking tray 1

Electrical Connection



Electrical connection

Power supply cable

rating

5300 W Additional connection

modalities

Double and Three Phase

Current

Voltage

Electric cable

220-240 V

Installed, Single phase

200 cm

23 A

Frequency Terminal block Plug

50/60 Hz 3 poles Not present

length



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.

BBO

Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in vegetables.

60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes

GRM

Coffee machine support

GTT

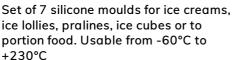
level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.

KIT2A2-8

steel, suitable for A2 Opera cookers

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.



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 suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.

BNP608T

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

GTP

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

KIT1A2PY-81

Splashback stainless steel, 100cm, suitable for Opera A2 cookers with MF and pyro oven

KIT3-6

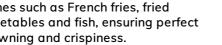
Height extension kit 2 lateral sides (950mm), stainless steel, for Opera cookers A2, A3, A4 (945-965mm)

SFLK1

Child lock







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

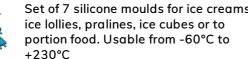
BN640

Enamelled tray suitable for 45cm and

Totally extractable telescopic guides (1

Plinth, 100 cm, only frontal, stainless

SMOLD





Symbols glossary

A **

Energy efficiency class A



B: Product energy rating, measured from A+++ to D / G depending on the product family.



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 selfcleaning panels coated with a special enamel that promotes the progessive elimination of traces of grease and odors caused by cooking.



Installation in column: Installation in column.



Air cooling system: to ensure a safe surface temperatures.



Triple glazed doors: 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.



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.



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

UR

DIGI

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.

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.

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.

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.

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4.3 inch display with LED technology, usability with knobs + 3 touch keys

Knobs control

₹



Benefit (TT)

Gas hob

Gas provides permanent control of the heat source and the temperature change is immediate

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 drawer compartment, ideal for storing accessories or cooking utensils

True-convection

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

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Pizza stone (optional accessory)

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

BBQ (optional accessory)

Barbecue cooking directly in the oven with the double-sided grill (BBQ optional accessory)



AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket (optional accessory)

Cold door

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

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Single turbine

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