

# A2-81

Cooker size	100x60 cm
N. of cavities with energy label	2
Cavity heat source	ELECTRICITY
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



<b>Design</b>	Professional	<b>Type of control setting hob</b>	Control knobs
<b>Command panel finish</b>	Finger friendly stainless steel	<b>Type of control knobs</b>	Smeg Classic
<b>Aesthetic</b>	Classica	<b>Controls colour</b>	Stainless steel
<b>Logo</b>	Assembled st/steel	<b>No. of controls</b>	10
<b>Colour</b>	Stainless steel	<b>Serigraphy colour</b>	Black
<b>Logo position</b>	Facia below the oven	<b>Display name</b>	DigiScreen
<b>Finishing</b>	Satin	<b>Door</b>	With 2 horizontal strips
<b>Upstand</b>	Yes	<b>Glass type</b>	Eclipse
<b>Series</b>	Opera	<b>Handle</b>	Smeg Classic
<b>Hob colour</b>	Stainless steel	<b>Handle Colour</b>	Brushed stainless steel
<b>Type of pan stands</b>	Cast Iron	<b>Storage compartment</b>	Drawer

## Programs / Functions main oven

<b>No. of cooking functions</b>	8
<b>Traditional cooking functions</b>	



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

UR

UR

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

Matt black enamelled

## Main Oven Technical Features



No. of lights

1

Fan number

1

Net volume of the cavity 61 l

Gross volume, 1st cavity 70 l

Cavity material Ever Clean enamel

No. of shelves 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 l	No. total door glasses	3
Gross volume, 2nd cavity	36 l	No. thermo-reflective door glasses	2
Cavity material	Ever Clean enamel	Safety Thermostat	Yes
No. of shelves	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
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## Accessories included for Main Oven & Hob

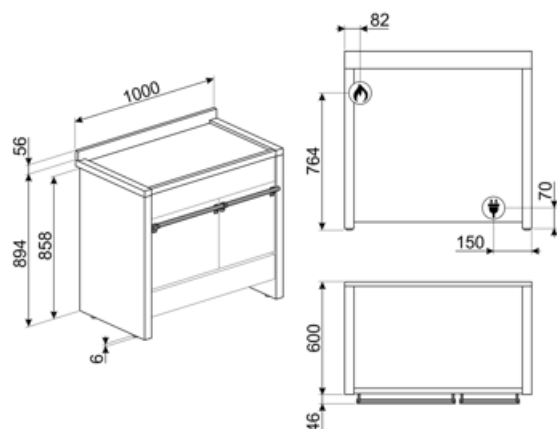
Rack with back and side stop	1	Grill mesh	1
20mm deep tray	1	Catalytic panels	3
40mm deep tray	1		

## Accessories included for Secondary Oven

Rack with back and side stop	1	Grill mesh	1
Wide baking tray	1		

## Electrical Connection

<b>Electrical connection rating</b>	5300 W	<b>Additional connection modalities</b>	Double and Three Phase
<b>Current</b>	23 A	<b>Frequency</b>	50/60 Hz
<b>Voltage</b>	220-240 V	<b>Terminal block</b>	3 poles
<b>Electric cable</b>	Installed, Single phase	<b>Plug</b>	Not present
<b>Power supply cable length</b>	200 cm		



## 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 suitable for 45cm and 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



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.

### KIT2A2-8



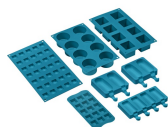
Plinth, 100 cm, only frontal, stainless steel ,suitable for A2 Opera cookers

### 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.

### 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

### 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 guarantee 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

## Symbols glossary

	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.
	Energy efficiency class A		Installation in column: Installation in column.
	Knobs control		Air cooling system: to ensure a safe surface temperatures.
	4.3 inch display with LED technology, usability with knobs + 3 touch keys		Triple glazed doors: Number of glazed doors.
	B: Product energy rating, measured from A+++ to D / G depending on the product family.		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 cobbles.		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, cobbles 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.

 <p>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.</p>	 <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>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.</p>	 <p>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>
 <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>	 <p>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>
 <p>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.</p>	 <p>The oven cavity has 4 different cooking levels.</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>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.</p>
 <p>Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.</p>	 <p>Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.</p>
 <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>	 <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>

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## Benefit (TT)

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### **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

### **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 (optional accessory)



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**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)

**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