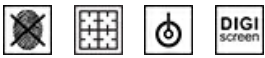


A2PY-81

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	Pyrolytic
EAN code	8017709256760
Energy efficiency class	A
Energy efficiency class, second cavity	A



Aesthetics



Aesthetics	Classic	Type of control setting	Control knobs
Series	Opera	Control knobs	Smeg Classic
Design	Professional	Controls colour	Stainless steel
Colour	Stainless steel	No. of controls	10
Finishing	Brushed	Serigraphy colour	Black
Command panel finish	Finger friendly stainless steel	Display	Touch
Logo	Assembled st/steel	Door	With 2 horizontal strips
Logo position	Facia below the oven	Glass type	dark grey
Upstand	Yes	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	9
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Traditional cooking functions



Static



Fan assisted



Circulaire



Turbo (circulaire + bottom + upper + fan)



ECO



Large grill



Fan grill (small)



Fan assisted base

Cleaning functions



Pyrolytic

Programs / Functions Auxiliary Oven

Cooking functions cavity 2

4

Traditional cooking functions, cavity 2



Static



Small grill

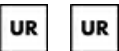


Large grill



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

Matt 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

No. of thermo-reflective door glasses 3

Safety Thermostat

Yes

Cooling system

Tangential

Shelf positions	4	Door Lock During Pyrolysis	Yes
Type of shelves	Metal racks	Usable cavity space dimensions (HxWxD)	316x460x412 mm
Light type	Halogen	Temperature control	Electro-mechanical
Light power	40 W	Lower heating element power	1200 W
Cooking time setting	Start and Stop	Upper heating element - Power	1000 W
Light when oven door is open	Yes	Grill element	1700 W
Door opening	Flap down	Large grill - Power	2700 W
Removable door	Yes	Circular heating element - Power	2000 W
Total no. of door glasses	4	Grill type	Electric
		Tilting grill	Yes

Options Main Oven

Timer	Yes	Minimum Temperature	50 °C
End of cooking acoustic alarm	Yes	Maximum temperature	280 °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	750 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	40mm deep tray	1
		Grill mesh	1

20mm deep tray 1

Accessories included for Secondary Oven

Rack with back and side stop 1

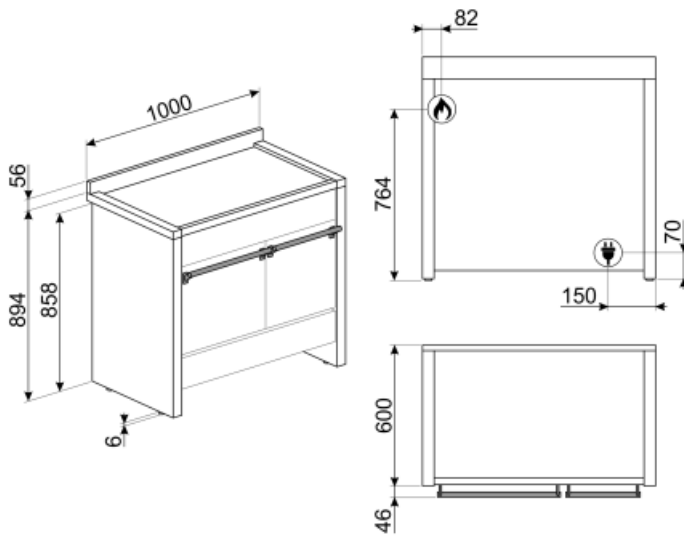
Grill mesh 1

Wide baking tray 1

Electrical Connection

Max Power Draw 5100 W
 Current 23 A
 Voltage 220-240 V
 Voltage 2 (V) 380-415 V

Type of electric cable installed Yes, Single phase
 Type of electric cable Yes, Double and Three Phase
 Frequency 50/60 Hz
 Terminal block 5 poles



Not included 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.



GTP

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



BNP608T

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



KIT2A2-8

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



KIT3-6

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



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.



GTT

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



SFLK1

Child lock



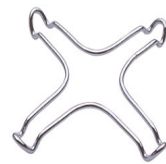
PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



KIT1A2PY-81

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



GRM

Gas hobs moka support



BN620-1

Enamelled tray, 20mm deep



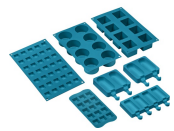
PALPZ

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



BN640



















Enamelled tray, 40mm deep
















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

 <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>	 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>
 <p>Installation in column: Installation in column</p>	 <p>Knobs control</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.</p>
 <p>Triple glazed doors: Number of glazed doors.</p>	 <p>Quadruple glazed: Number of glazed doors.</p>
 <p>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.</p>	 <p>Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</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 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.</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.
-  Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.
-  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.
-  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.
-  Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.
-  The capacity indicates the amount of usable space in the oven cavity in litres.
-  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.
-  Side lights: Two opposing side lights increase visibility inside the oven.
-  Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.
-  The oven cavity has 4 different cooking levels.
-  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.
-  The capacity indicates the amount of usable space in the oven cavity in litres.

Benefit

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.

Gas hob

Induction offers fast cooking and precise temperature control

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

Touch control

Easy and intuitive timer setting with a single touch

Single turbine

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

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Tangential cooling

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

Pyrolysis

Easy oven cleaning thanks to special pyrolytic function

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Multilevel cooking

Several cooking levels allow maximum flexibility of use

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

Drawer storage compartment

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

BBQ (optional accessory)

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

Pizza stone (optional accessory)

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