

# A2PYID-81

Cooker size	100x60 cm
N. of cavities with energy label	2
Cavity heat source	Electric
Hob type	Induction
Type of main oven	Thermo-ventilated
Type of second oven	Static
Cleaning system main oven	Pyrolytic
EAN code	8017709256777
Energy efficiency class	A
Energy efficiency class, second cavity	A



## Aesthetics



<b>Design</b>	Professional	<b>Control knobs</b>	Smeg Classic
<b>Command panel finish</b>	Stainless steel	<b>Controls colour</b>	Stainless steel
<b>Aesthetics</b>	Classic	<b>No. of controls</b>	9
<b>Logo</b>	Assembled st/steel	<b>Serigraphy colour</b>	Black
<b>Colour</b>	Stainless steel	<b>Display</b>	Touch
<b>Logo position</b>	Facia below the oven	<b>Door</b>	With 2 horizontal strips
<b>Finishing</b>	Brushed	<b>Glass type</b>	dark grey
<b>Upstand</b>	Yes	<b>Handle</b>	Smeg Classic
<b>Series</b>	Opera	<b>Handle Colour</b>	Brushed stainless steel
<b>Hob colour</b>	Stainless steel	<b>Storage compartment</b>	Drawer
<b>Type of control setting</b>	Control knobs		

## 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 6

Traditional cooking functions, cavity 2

- Static
- Small grill
- Large grill
- Bottom
- Rotisserie + grill
- Roof

## Hob technical features



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

<b>No. of cooking zones with Booster</b>	5	<b>Minimum pan diameter indication</b>	Yes
<b>Automatic switch off when overheat</b>	Yes	<b>Selected zone indicator</b>	Yes
<b>Automatic pan detection</b>	Yes	<b>Residual heat indicator</b>	Yes

## Main Oven Technical Features



No. of lights

1

No. of thermo-reflective door glasses 3



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Chrome shelf with back and side stop	1	40mm deep tray	1
20mm deep tray	1	Grill mesh	1

## Accessories included for Secondary Oven

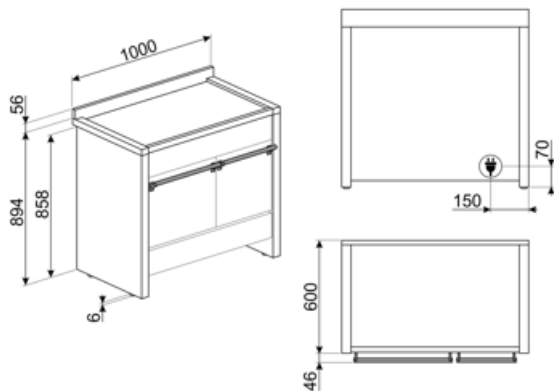
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Chrome shelf with back and side stop	1	Grill mesh	1
Wide baking tray	1		

## Electrical Connection

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Max Power Draw	12500 W	Power supply cable length	200 cm
Current	37 A	Frequency	50/60 Hz
Voltage	220-240 V	Terminal block	3 poles
Voltage 2 (V)	380-415 V	Plug	No



## 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.



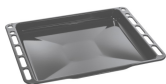
### BBQ

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



### 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.



### GTT

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



### KIT3-6

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



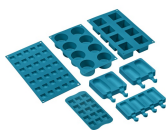
### SCRP

Induction and ceramic hobs and teppanyaki scraper



### 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, 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



### KIT2A2-8

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



### PALPZ

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



### SFLK1

Child lock




































### 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

 <p><b>Power booster:</b> option allows the zone to work at full power when very intense cooking is necessary.</p>	 <p><b>A:</b> Product drying performance, measured from A+++ to D / G depending on the product family</p>
 <p><b>Installation in column:</b> Installation in column</p>	 <p><b>Air cooling system:</b> to ensure a safe surface temperatures.</p>
 <p><b>Triple glazed doors:</b> Number of glazed doors.</p>	 <p><b>Quadruple glazed:</b> Number of glazed doors.</p>
 <p><b>Enamel interior:</b> 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><b>Fan assisted base:</b> 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><b>Fan with upper and lower elements:</b> 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><b>Upper and lower element only:</b> 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><b>Lower heating element only:</b> 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><b>Circulaire:</b> 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><b>ECO:</b> The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>	 <p><b>Fan with grill element:</b> 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><b>Grill element:</b> 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>	 <p><b>Half grill:</b> 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>

-  Rotisserie with half grill: These symbols allow use of the rotisserie with half grill.
-  Top element only: This is used from above only, and is ideal for foods that are finished off with golden topping but do not require the full heat from the grill. Dishes such as Lasagne, potato topped foods, and cheese topped recipes benefit from this mode.
-  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.
-  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.
-  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.
-  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.
-  Knobs control
-  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.
-  Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.
-  Side lights: Two opposing side lights increase visibility inside the oven.
-  Pyrolytic: Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior.
-  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.
-  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.

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## Benefit

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### **Induction hob**

Induction offers fast cooking and precise temperature control

Through the use of suitable cookware, induction is easy to use and maintain, safe and responsive

### **Pyrolysis**

Easy oven cleaning thanks to special pyrolytic function

### **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

### **Adjustable height**

Cooker top flushed with the working area thanks to adjustable feet

### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

### **AirFry (AIRFRY optional accessory)**

Lighter and tastier food thanks to airfry basket

### **Cold door**

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

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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)**

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

**Single turbine**

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