

# 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


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


## Programs / Functions

No. of cooking functions	9
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

No. of cooking zones with Booster 5

Minimum pan diameter indication Yes

Automatic switch off when overheat Yes

Selected zone indicator Yes

Automatic pan detection Yes

Residual heat indicator Yes

## Main Oven Technical Features



No. of lights 1

Fan number 1

Net volume of the cavity 61 litres

Gross volume, 1st cavity 68 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 4

No. of thermo-reflective door glasses 3

Safety Thermostat Yes

Cooling system Tangential

Door Lock During Pyrolysis Yes

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	2000 W
- Power	
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	39 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
20mm deep tray	1	Grill mesh	1

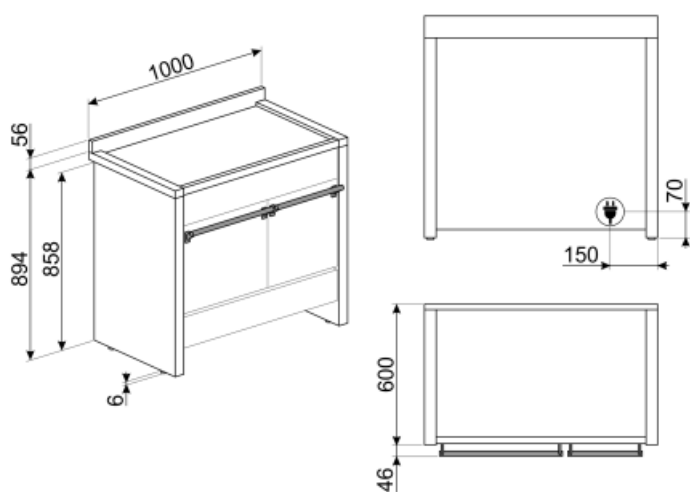
## Accessories included for Secondary Oven

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

## Electrical Connection

**Max Power Draw** 12500 W  
**Current** 37 A  
**Voltage** 220-240 V  
**Voltage 2 (V)** 380-415 V

**Power supply cable length** 200 cm  
**Frequency** 50/60 Hz  
**Terminal block** 3 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



### GTA-6

Telescopic shelf support set with 3 levels. length: 369 mm. 2 totally extractable telescopic guides, 431 mm. 1 partially extractable telescopic guides, 177 mm (bottom level). Material: stainless steel AISI 430 polish.



### SCRP

Induction and ceramic hobs and teppanyaki scraper



### 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.



### 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.



### 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.



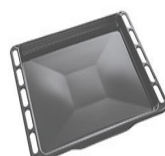
### KIT3-6

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



### BN620-1

Enamelled tray, 20mm deep



### 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.



### PALPZ

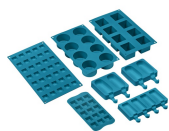
Pizza shovel with fold away handle width: 315mm length : 325mm





#### **GTT**

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



#### **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**
















#### **BN640**

**Enamelled tray, 40mm deep**

## Symbols glossary

	A: Product drying performance, measured from A+++ to D / G depending on the product family		Power booster: option allows the zone to work at full power when very intense cooking is necessary.
	Air cooling system: to ensure a safe surface temperatures.		Triple glazed doors: Number of glazed doors.
	Quadruple glazed: 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.
	Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.		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.		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.		Rotisserie with half grill: These symbols allow use of the rotisserie with half grill.

 <p><b>Circulaire with upper and lower elements:</b> 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.</p>	 <p><b>Top element only:</b> 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.</p>
 <p><b>Overheat protection:</b> The safety system that automatically turns off the hob in case of overheating of the control unit.</p>	 <p><b>Induction:</b> 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.</p>
 <p><b>Side lights:</b> Two opposing side lights increase visibility inside the oven.</p>	 <p><b>Pyrolytic:</b> Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior.</p>
 <p><b>Indication of residual heat:</b> 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.</p>	 <p><b>Removable roof liner:</b> 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><b>The oven cavity has 4 different cooking levels.</b></p>	 <p><b>Electronic control:</b> 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><b>Tilting grill:</b> 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><b>The capacity indicates the amount of usable space in the oven cavity in litres.</b></p>
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