

A2PYID-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

2

ELECTRICITY

Induction

Thermo-ventilated

Static **Pyrolitic**

8017709256777

Α



Aesthetics





Design

Command panel finish

Aesthetic

Logo

Colour

Logo position

Finishing

Upstand

Series

Hob colour

Type of control setting hob

Professional

Stainless steel

Classica

Assembled st/steel

Stainless steel

Facia below the oven

Satin

Yes Opera

Stainless steel

Control knobs

Type of control knobs

Controls colour

No. of controls

Serigraphy colour

Display name

Door

Glass type

Handle

Handle Colour

Storage compartment

9 Black

DigiScreen

With 2 horizontal strips

Smeg Classic

Stainless steel

Eclipse

Smeq Classic

Brushed stainless steel

Drawer

Programs / Functions main oven

No. of cooking functions Traditional cooking functions

Static

Turbo

Fan assisted



Circulaire

Large grill



Fan grill (small)

Fan assisted base



SMEG SPA 12/11/2025

9



Cleaning functions



Pyrolytic

Programs / Functions auxiliary oven

6 Cooking functions cavity 2

Traditional cooking functions, cavity 2

Static

Small grill

Large grill

Bottom

Rotisserie + grill

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

Automatic switch off

when overheat

Automatic pan

detection

Minimum pan diameter Yes

indication

Selected zone indicator Yes Residual heat indicator Yes

Main Oven Technical Features















Yes

Yes





No. of lights 1 Fan number

Net volume of the cavity 611 Gross volume, 1st cavity 68 l

Cavity material Ever Clean enamel

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

Total no. of door glasses 4

Door opening Flap down Removable door Yes

No.of thermo-reflective 3

door glasses Safety Thermostat

Yes Cooling system Tangential

Door Lock During Pyrolisis

Usable cavity space

316x460x412 mm

Yes

1200 W

dimensions (HxWxD)

Electro-mechanical Temperature control

Lower heating element

power

Upper heating element - 1000 W

Power

Grill elememt 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 Yes Maximum temperature 280 °C

alarm

Second Oven Technical Features

Net volume of the 35 l

Net volume of the 35 l No. total door glasses 3 second cavity No. thermo-reflective 2 Gross volume, 2nd 39 l door glasses

cavity Safety Thermostat Yes

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

No. of lights 1 Lower heating element - 750 W

Light type Incandescent power

Light Power $25\,\mathrm{W}$ Upper heating element - $600\,\mathrm{W}$

Light when oven door is Yes Power

open Grill element - power 1300 W

Door openingFlap downLarge grill - Power2050 WRemovable doorYesGrill typeElectric

Options Auxiliary Oven

Minimum Temperature 50 °C Maximum temperature 250 °C

Accessories included for Main Oven & Hob

Rack with back and side 1 40mm deep tray 1 stop Grill mesh 1

stop Grill mesh
20mm deep tray 1

Accessories included for Secondary Oven

Rack with back and side 1 Grill mesh 1

stop

Wide baking tray 1



Electrical Connection

Electrical connection 12500 W

rating

Current 37 A

Voltage 220-240 V

Voltage 2 (V) 380-415 V

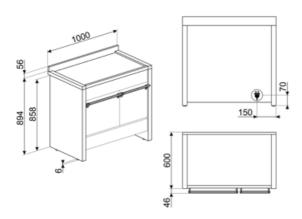
Power supply cable

length

Frequency 50/60 Hz Terminal block 3 poles

Plug Not present

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.



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

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

KIT3-6

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

SCRP

Non-scratch hob scraper - suitable for induction and ceramic hobs

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.

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.

SFLK1

Child lock







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



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



Power booster: option allows the zone to work at full power when very intense cooking is necessary.



Energy efficiency class A



Installation in column: Installation in column.



Air cooling system: to ensure a safe surface temperatures.



Triple glazed doors: Number of glazed doors.



Quadruple glazed: 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.



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: 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.
⇔	Rotisserie with half grill: These symbols allow use of the rotisserie with half grill.		Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.
	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.	STOP °C∓	Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.
	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.	Ö, Ö	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.	Þ	PYROLYSIS - AUTOMATIC CLEANING FUNCTION: the oven heats up to a temperature approaching 500 °C and chars grease and food residues into a fine ash that can be easily wiped off with a damp cloth. At such a high temperature, the door locks automatically for safety, while the temperature of the door remains controlled so it is safe to touch User adjustable function based on the level of dirt present in the oven.
H	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.		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.
<u>;4</u>	The oven cavity has 4 different cooking levels.	٥٢	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.	35 lt	The capacity indicates the amount of usable space in the oven cavity in litres.
61 lt	The capacity indicates the amount of usable space in the oven cavity in litres.	DIGI screen	4.3 inch display with LED technology, usability with knobs + 3 touch keys
Ф	Knobs control		



Benefit (TT)

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 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)

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