

A3-81

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

120x60 cm

2

ELECTRICITY

Gas

Thermo-ventilated

Static

Ever Clean enamel

8017709245269

В



Aesthetics









Design Professional

Command panel finish Finger friendly stainless

steel

Aesthetic Classica

Assembled st/steel Logo Colour Stainless steel

Logo position Facia below the oven

Finishing Satin Upstand Yes Series Opera

Hob colour Stainless steel Type of pan stands Cast Iron Control knobs Type of control setting

hob

Type of control knobs

Controls colour

No. of controls Serigraphy colour Display name

Door

Glass type

Handle

Handle Colour

Storage compartment Sliding compartment

Smeg Classic Stainless steel

11 Black

DigiScreen

With 2 horizontal strips

Eclipse

Smeq Classic

Brushed stainless steel

Drawer Yes

Programs / Functions main oven

No. of cooking functions

8



No. of shelves

Light type

Type of shelves

Traditional cooking functions Static Fan assisted Circulaire Turbo Eco Small grill Fan grill (small) Fan assisted base Programs / Functions auxiliary oven Cooking functions cavity 2 Traditional cooking functions, cavity 2 Static Small grill Large grill **Bottom** Hob technical features UR Total no. of cook zones 6 Front left - Gas - 2UR (dual) - 4.20 kW Rear left - Gas - Semi Rapid - 1.80 kW Front centre - Gas - AUX - 1.00 kW Rear centre - Gas - Rapid - 3.00 kW Front right - Gas - AUX - 1.00 kW Rear right - Gas - Fish burner - 1.90 kW Central - BBQ - 1.60 (BBQ) kW Type of gas burners Standard Gas safety valves Automatic electronic Yes **Burner** caps Matt black enamelled ignition Main Oven Technical Features No. of lights Total no. of door glasses 3 2 Fan number No.of thermo-reflective door glasses Net volume of the cavity 77 l Safety Thermostat Yes Gross volume, 1st cavity 90 l Cooling system Tangential Cavity material Ever Clean enamel

SMEG SPA 07/12/2025

Metal racks

Incandescent

Usable cavity space

dimensions (HxWxD)

Temperature control

305X613X405 mm

Electro-mechanical



Light Power

25 W

Cooking time setting

Start and Stop

Light when oven door is Yes

open

Door opening

Removable door

Flap down

Yes

Lower heating element

power

Upper heating element - 1050 W

Power

2800 W Grill elememt Large grill - Power 3850 W

Circular heating element 2500 W

- Power

Grill type Electric

Options Main Oven

Timer

Yes

End of cooking acoustic

Minimum Temperature

50 °C

2

Yes

alarm

Second Oven Technical Features















40 I

42 I

Yes

25 W

Yes

1



Ever Clean enamel

Metal racks

Incandescent

Flap down

Net volume of the

second cavity

Gross volume, 2nd

cavity

Cavity material

No. of shelves

Type of shelves

Roof Liner

No. of lights

Light type

Light Power

Light when oven door is Yes

open

Door opening Removable door

Yes

Maximum temperature

250 °C

1750 W

No. total door glasses 3

No. thermo-reflective door glasses

Safety Thermostat

Cooling system **Tangential** 315x300x415 mm

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

Lower heating element - 700 W

power

Upper heating element - 650 W

Power

Grill element - power Large grill - Power

1400 W 2050 W

Grill type Electric

Options Auxiliary Oven

Minimum Temperature 50°C Maximum temperature 220 °C

Accessories included for Main Oven & Hob

TOP Oven grid with back stop

2

Wide baking tray

2

Accessories included for Secondary Oven

Rack with back and side 1 stop

Grill mesh

1



Wide baking tray

1

Electrical Connection

Electrical connection 6900 W

rating

 Current
 30 A

 Voltage
 220-240 V

 Voltage 2 (V)
 380-415 V

Electric cable Installed, Single phase

Power supply cable

length

Additional connection

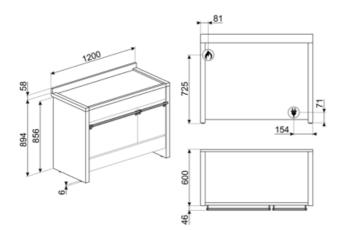
modalities

Frequency Terminal block Plug _____

Double and Three Phase

200 cm

50/60 Hz 5 poles Not present





Compatible Accessories

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.

BN640

GRM

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

BNP608T



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



Coffee machine support





Splashback, stainless steel, 120cm, suitable for Opera A3 cookers



Plinth, 120 cm, only frontal, stainless steel suitable for A3 and A4 Opera cookers

KIT3-6



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



PALPZ

KIT2A3-2



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



SFLK1 Child lock



Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C



TPKX

Stainless steel teppanyaki plate, suitable for A1-9 Opera cooker



Symbols glossary

A t

Energy efficiency class A



Heavy duty cast iron pan stands: for maximum stability and strength.



Air cooling system: to ensure a safe surface temperatures.



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.



B: Product energy rating, measured from A+++ to D / G depending on the product family.



Installation in column: Installation in column.



Triple glazed doors: Number of glazed doors.



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.



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.



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.



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.



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.



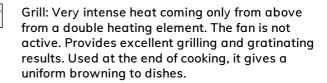
ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment.





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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.



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.

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.

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.

The oven cavity has 4 different cooking levels.

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 UR offer up to 5kw of power.

The capacity indicates the amount of usable space in the oven cavity in litres.

The capacity indicates the amount of usable space in the oven cavity in litres.

DIGI 4.3 inch display with LED technology, usability with knobs + 3 touch keys

Knobs control **o**



Benefit (TT)

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.

Ever Clean Enamel

Easy oven cleaning thanks to special pyrolytic enamel

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

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