

# A3-81

Cooker size	120x60 cm
N. of cavities with energy label	2
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Thermo-ventilated
Type of second oven	Static
EAN code	8017709245269
Energy efficiency class	A
Energy efficiency class, second cavity	B











## Aesthetics

			
Aesthetic	Classica	Controls colour	Stainless steel
Series	Opera	Display	Touch
Colour	Stainless steel	No. of controls	11
Finishing	Satin	Serigraphy colour	Black
Design	Professional	Handle	Smeg Classic
Door	With 2 horizontal strips	Handle Colour	Brushed stainless steel
Upstand	Yes	Glass type	Eclipse
Type of pan stands	Cast Iron	Storage compartment	Drawer
Hob colour	Stainless steel	Sliding compartment	Yes
Command panel finish	Finger friendly stainless steel	Logo	Assembled st/steel
Control knobs	Smeg Classic	Logo position	Facia below the oven

## Programs / Functions

No. of cooking functions	8
Traditional cooking functions	

 Static	 Fan assisted	 Circulaire
 Turbo	 Eco	 Small grill
 Fan grill (small)	 Fan assisted bottom	

## 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 - 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

Automatic electronic ignition Yes

Gas safety valves

Yes

Burner caps

Matt black enamelled

## Main Oven Technical Features



No. of lights 2

Fan number 1

Net volume of the cavity 77 l

Gross volume, 1st cavity 90 l

Cavity material Ever Clean enamel

No. of shelves 4

Type of shelves Metal racks

Light type Incandescent

Light Power 25 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 3

No. of thermo-reflective door glasses 2

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD) 305X613X405 mm

Temperature control Electro-mechanical

Lower heating element power 1750 W

Upper heating element - Power 1050 W

Grill element 2800 W

Large grill - Power 3850 W

Circular heating element - Power 2500 W

Grill type Electric

## Options Main Oven

Timer	Yes	Minimum Temperature	50 °C
End of cooking acoustic alarm	Yes	Maximum temperature	250 °C

## Second Oven Technical Features



Net volume of the second cavity	40 l	No. total door glasses	3
Gross volume, 2nd cavity	42 l	No. thermo-reflective door glasses	2
Cavity material	Ever Clean enamel	Safety Thermostat	Yes
No. of shelves	4	Cooling system	Tangential
Type of shelves	Metal racks	Usable cavity space dimensions (HxWxD)	315x300x415 mm
Roof Liner	Yes	Temperature control	Electro-mechanical
No. of lights	1	Lower heating element - power	700 W
Light type	Incandescent	Upper heating element - Power	650 W
Light Power	25 W	Grill element - power	1400 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	220 °C
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## Accessories included for Main Oven & Hob

TOP Oven grid with back stop	2	Wide baking tray	2
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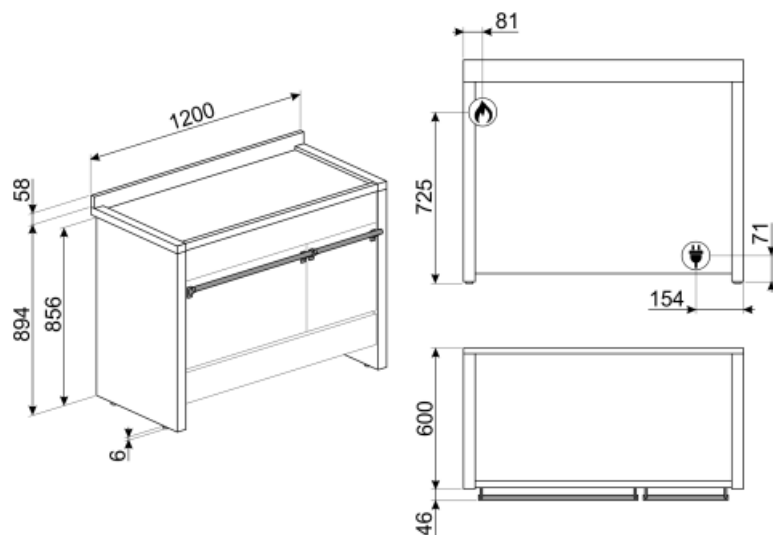
## Accessories included for Secondary Oven

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

## Electrical Connection

Electrical connection rating	6800 W	Power supply cable length	200 cm
Current	30 A		

<b>Voltage</b>	220-240 V	<b>Additional connection modalities</b>	Yes, Double and Three Phase
<b>Voltage 2 (V)</b>	380-415 V	<b>Frequency</b>	50/60 Hz
<b>Type of electric cable installed</b>	Yes, Single phase	<b>Terminal block</b>	5 poles



## Not included accessories



### KIT1A3-8

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



### SFLK1

Child lock



### BNP608T

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



### GRM

Coffee machine support



### TPKX

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



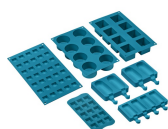
### BN620-1

Enamelled tray suitable for 45cm and 60cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.



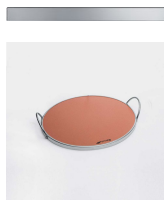
### PALPZ

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.



### 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



### KIT2A3-2

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



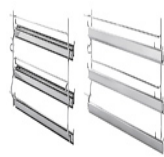
### PRTX

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



### PPR9

Refractory pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.



### KIT3-6

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



### 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

















### GC120

Cast iron grill plate suitable for A3/A4/A5 cookers

### 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

## Symbols glossary (TT)

	Heavy duty cast iron pan stands: for maximum stability and strength.		Air cooling system: to ensure a safe surface temperatures.
	Triple glazed doors: Number of glazed doors.		A: Product drying performance, measured from A+++ to D / G depending on the product family
	B: Product energy rating, measured from A+++ to D / G depending on the product family.		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
	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.
	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.



**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.



**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 offer up to 5kw of power.



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



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