# 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 |
| **Cleaning system main oven** | Ever Clean enamel |
| **EAN code** | 8017709245269 |
| **Energy efficiency class** | A |
| **Energy efficiency class, second cavity** | B |



## Aesthetics

| | |
|---|---|
| **Design** | Professional |
| **Command panel finish** | Finger friendly stainless steel |
| **Aesthetic** | Classica |
| **Logo** | Assembled st/steel |
| **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 |
| **Type of control setting hob** | Control knobs |
| **Type of control knobs** | Smeg Classic |
| **Controls colour** | Stainless steel |
| **No. of controls** | 11 |
| **Serigraphy colour** | Black |
| **Display name** | DigiScreen |
| **Door** | With 2 horizontal strips |
| **Glass type** | Eclipse |
| **Handle** | Smeg Classic |
| **Handle Colour** | Brushed stainless steel |
| **Storage compartment** | Drawer |
| **Sliding compartment** | Yes |

## Programs / Functions main oven

| | |
|---|---|
| **No. of cooking functions** | 8 |

**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** 4

**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** | Yes |
| **Automatic electronic ignition** | Yes | **Burner caps** | Matt black enamelled |

## Main Oven Technical Features

| | | | |
|---|---|---|---|
| **No. of lights** | 2 | **Total no. of door glasses** | 3 |
| **Fan number** | 1 | **No.of thermo-reflective door glasses** | 2 |
| **Net volume of the cavity** | 77 l | **Safety Thermostat** | Yes |
| **Gross volume, 1st cavity** | 90 l | **Cooling system** | Tangential |
| **Cavity material** | Ever Clean enamel | **Usable cavity space dimensions (HxWxD)** | 305x613x405 mm |
| **No. of shelves** | 4 | **Temperature control** | Electro-mechanical |
| **Type of shelves** | Metal racks | | |
| **Light type** | Incandescent | | |

| | | | |
|---|---|---|---|
| **Light Power** | 25 W | **Lower heating element power** | 1750 W |
| **Cooking time setting** | Start and Stop | **Upper heating element - Power** | 1050 W |
| **Light when oven door is open** | Yes | **Grill element** | 2800 W |
| **Door opening** | Flap down | **Large grill - Power** | 3850 W |
| **Removable door** | Yes | **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 |

## Accessories included for Main Oven & Hob

| | | | |
|---|---|---|---|
| **TOP Oven grid with back stop** | 2 | **Wide baking tray** | 2 |

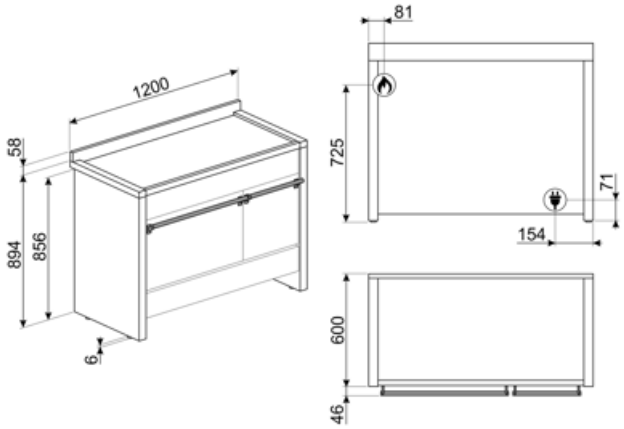
## Accessories included for Secondary Oven

| | | | |
|---|---|---|---|
| **Rack with back and side stop** | 1 | **Grill mesh** | 1 |

| | |
|---|---|
| **Wide baking tray** | 1 |

## Electrical Connection

| | |
|---|---|
| **Electrical connection rating** | 6900 W |
| **Current** | 30 A |
| **Voltage** | 220-240 V |
| **Voltage 2 (V)** | 380-415 V |
| **Electric cable** | Installed, Single phase |
| **Power supply cable length** | 200 cm |
| **Additional connection modalities** | Double and Three Phase |
| **Frequency** | 50/60 Hz |
| **Terminal block** | 5 poles |
| **Plug** | 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.



**BNP608T**

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



**KIT1A3-8**

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



**KIT3-6**

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



**SFLK1**

Child lock



**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



**GRM**

Coffee machine support



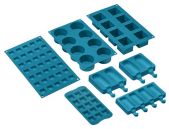
**KIT2A3-2**

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



**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

# Symbols glossary



Energy efficiency class A



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



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



Installation in column: Installation in column.



Air cooling system: to ensure a safe surface temperatures.



Triple glazed doors: 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.



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.

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 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.

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

Knobs control

# 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

**Adjustable height**

Cooker top flushed with the working area thanks to adjustable feet

**AirFry (AIRFRY optional accessory)**

Lighter and tastier food thanks to airfry basket (optional accessory)

**Cold door**

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

**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)

**Isothermic Cavity**

The best cooking performance at the highest energy efficiency

**Single turbine**

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