

# A3AU-81

Cooker size	120x60 cm
N. of cavities with energy label	2
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Thermoseal
Type of second oven	Static
EAN code	8017709290030



## Aesthetics



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

## Programs / Functions

<b>No. of cooking functions</b>	8
<b>Traditional cooking functions</b>	



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

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

End of cooking acoustic alarm Yes

Minimum Temperature 50 °C

Maximum temperature 250 °C

## Second Oven Technical Features



<b>Net volume of the second cavity</b>	40 l	<b>No. total door glasses</b>	3
<b>Gross volume, 2nd cavity</b>	42 l	<b>No. thermo-reflective door glasses</b>	2
<b>Cavity material</b>	Ever Clean enamel	<b>Safety Thermostat</b>	Yes
<b>No. of shelves</b>	4	<b>Cooling system</b>	Tangential
<b>Type of shelves</b>	Metal racks	<b>Usable cavity space dimensions (HxWxD)</b>	315x300x415 mm
<b>Roof Liner</b>	Yes	<b>Temperature control</b>	Electro-mechanical
<b>No. of lights</b>	1	<b>Lower heating element - power</b>	750 W
<b>Light type</b>	Halogen	<b>Upper heating element - Power</b>	650 W
<b>Light Power</b>	25 W	<b>Grill element - power</b>	1400 W
<b>Light when oven door is open</b>	Yes	<b>Large grill - Power</b>	2050 W
<b>Door opening</b>	Flap down	<b>Grill type</b>	Electric
<b>Removable door</b>	Yes		

## Options Auxiliary Oven

<b>Minimum Temperature</b>	50 °C	<b>Maximum temperature</b>	220 °C
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## Accessories included for Main Oven & Hob

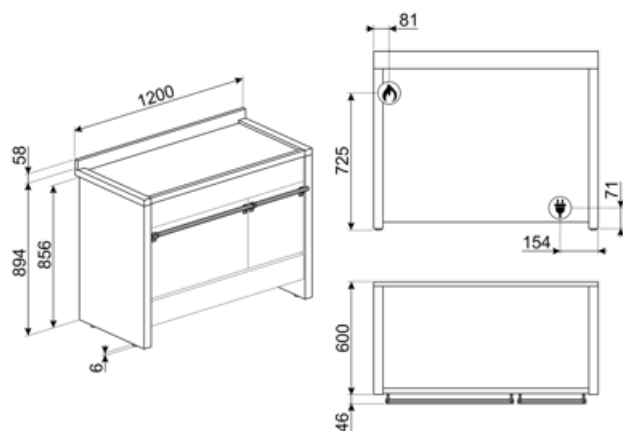
<b>TOP Oven grid with back stop</b>	2	<b>Wide baking tray</b>	2
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## Accessories included for Secondary Oven

<b>Rack with back and side stop</b>	1	<b>Grill mesh</b>	1
<b>Wide baking tray</b>	1		

## Electrical Connection

<b>Plug</b>	(I) Australia	<b>Type of electric cable installed</b>	Yes, Single phase
<b>Electrical connection rating</b>	6800 W	<b>Power supply cable length</b>	200 cm
<b>Current</b>	30 A	<b>Type of electric cable</b>	Yes, Double and Three Phase
<b>Voltage</b>	220-240 V	<b>Frequency</b>	50/60 Hz
<b>Voltage 2 (V)</b>	380-415 V	<b>Terminal block</b>	5 poles



## Compatible Accessories



**BN620-1**  
Enamelled tray, 20mm deep



**BNP608T**  
Teflon-coated tray, 8mm depth, to be placed on the grid



**GRM**  
Gas hobs moka support



**KIT2A3-2**  
Plinth, 120 cm, stainless steel suitable for A3-7 and A4 Opera cookers



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



**SFLK1**  
Child lock



**TPKX**  
Teppanyaki inox



**BN640**  
Enamelled tray, 40mm deep



**GC120**  
Cast iron grill plate suitable for  
A3/A4/A5 cookers



**KIT1A3-8**  
Splashback 120x75 cm, stainless  
steel, suitable for Opera A3-8 cookers



**KIT3-6**  
Height extension kit (950 mm),  
stainless steel, for Opera cookers





















**PPR9**  
Refractory pizza stone without  
handles. Squared shaped stone:  
L64xH2,3xP37,5 cm Suitable also for  
gas ovens, to be put on the griddle.



**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

	Heavy duty cast iron pan stands: for maximum stability and strength.		Installation in column: Installation in column
	Knobs control		Air cooling system: to ensure a safe surface temperatures.
	...		Triple glazed doors: 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.		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 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.		Circulaire with upper and lower elements: 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.



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.



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.



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



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## Benefit (TT)

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### **Gas hob**

Induction offers fast cooking and precise temperature control

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 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

### **Pizza stone (optional accessory)**

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)

### **BBQ (optional accessory)**

Barbeque cooking directly in the oven with the double-sided grill

### **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

### **Cold door**

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



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### **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