

## 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



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

## 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  
Traditional cooking functions, cavity 2

4

 Static

 Small grill

 Large grill

 Bottom

## Hob technical features

Total no. of cook zones 6

Type of gas burners Standard

Gas safety valves

Yes

Automatic electronic  
ignition

Burner caps

Matte 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

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)

No. of shelves 4

Temperature control

Electro-mechanical

Type of shelves Metal racks

Lower heating element  
power

1750 W

Light type Incandescent

Upper heating element -  
Power

1050 W

Light Power 25 W

Grill element

2800 W

Cooking time setting Start and Stop

Large grill - Power

3850 W

Light when oven door is  
open

Circular heating element  
- Power

2500 W

Door opening Flap down

Grill type

Electric

Removable door Yes

## 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	750 W
Light type	Halogen	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

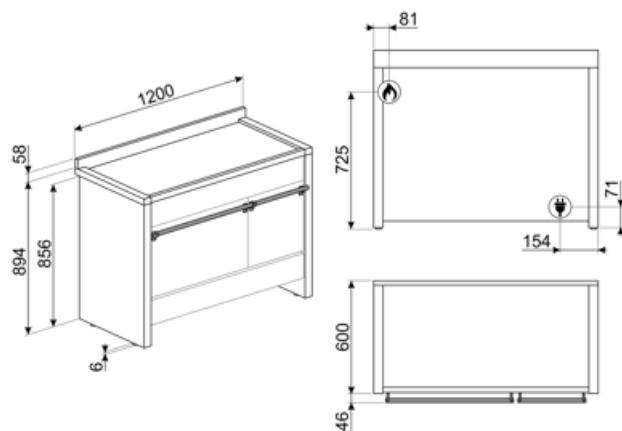
TOP Oven grid with back stop	2	Wide baking tray	2
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## Accessories included for Secondary Oven

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	Type of electric cable	Yes, Double and Three Phase
Voltage	220-240 V	Frequency	50/60 Hz
Voltage 2 (V)	380-415 V	Terminal block	5 poles
Type of electric cable installed	Yes, Single phase	Plug	(I) Australia



## Compatible Accessories

**BN620-1**

Enamelled tray, 20mm deep

**BNP608T**

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

**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

**SFLK1**

Child lock

**BN640**

Enamelled tray, 40mm deep

**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

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



Knobs control

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## Benefit (TT)

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### **Gas hob**

Gas provides constant control of the heat source, with an immediate change in temperature

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

### **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

### **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



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**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