A4-81

Cooker size	120x60 cm
N. of cavities with energy label	2
Cavity heat source	Electric
Hob type	Gas
Type of main oven	Thermo-ventilated
Type of second oven	Fan assisted
Cleaning system main oven	Catalytic
EAN code	8017709256807
Energy efficiency class	A
Energy efficiency class, second cavity	A



Aesthetics

Design	Professional	**Type of control setting**	Control knobs
Command panel finish	Finger friendly stainless steel	**Control knobs**	Smeg Classic
		Controls colour	Stainless steel
Aesthetics	Classic	**No. of controls**	12
Logo	Assembled st/steel	**Serigraphy colour**	Black
Colour	Stainless steel	**Display**	Touch
Logo position	Facia below the oven	**Door**	With 2 horizontal strips
Finishing	Brushed	**Glass type**	dark grey
Upstand	Yes	**Handle**	Smeg Classic
Series	Opera	**Handle Colour**	Brushed stainless steel
Hob colour	Stainless steel	**Storage compartment**	Drawer
Type of pan stands	Cast Iron		

Programs / Functions

No. of cooking functions 8

Traditional cooking functions

- Static
- Fan assisted
- Circulaire
- ECO
- Small grill
- Large grill
- Fan grill (large)
- Fan assisted base

Cleaning functions

Catalytic

Vapor Clean

Programs / Functions Auxiliary Oven

Cooking functions cavity 2 6

Traditional cooking functions, cavity 2

Static

Fan assisted

Large grill

Fan grill (large)

Fan-assisted bottom

Pizza

Cleaning functions cavity 2 catalytic

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 - Semi Rapid - 1.90 kW
Rear left - Gas - UR - 4.00 kW
Right - BBQ

Type of gas burners	Standard	**Burner caps**	Matte black enamelled
Automatic electronic ignition	Yes	**Automatic switch off when overflow**	Yes

Main Oven Technical Features

No. of lights	1	**Total no. of door glasses**	3
Fan number	1	**No.of thermo-reflective door glasses**	2
Net volume of the cavity	61 litres	**Safety Thermostat**	Yes
Gross volume, 1st cavity	70 l	**Cooling system**	Tangential
Cavity material	Easy clean enamel	**Usable cavity space dimensions (HxWxD)**	316x460x412 mm
Shelf positions	4	**Temperature control**	Electro-mechanical
Type of shelves	Metal racks	**Lower heating element power**	1200 W
Light type	Halogen	**Upper heating element - Power**	1000 W
Light power	40 W	**Grill elememt**	1700 W
Cooking time setting	Timer + end of cooking	**Large grill - Power**	2700 W
Light when oven door is open	Yes		
Door opening	Flap down		

Removable door	Yes	**Circular heating element - Power**	2000 W
Full glass inner door	Yes	**Grill type**	Electric
		Tilting grill	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	55 litres	**No. total door glasses**	3
Gross volume, 2nd cavity	70 l	**No. thermo-reflective door glasses**	2
Cavity material	Easy clean enamel	**Safety Thermostat**	Yes
Shelf positions	4	**Cooling system**	Tangential
Type of shelves	Metal racks	**Usable cavity space dimensions (HxWxD)**	290x444x425 mm
No. of lights	1	**Temperature control**	Electro-mechanical
Light type	Halogen	**Lower heating element - power**	1100 W
Light power	40 W	**Upper heating element - Power**	1000 W
Cooking time setting	Minute minder	**Grill element - power**	1700 W
Light when oven door is open	Yes	**Large grill - Power**	2700 W
Door opening	Flap down	**Grill type**	Electric
Removable door	Yes	**Tilting grill**	Yes
Full glass inner door	Yes		

Options Auxiliary Oven

Timer	Yes	**Minimum Temperature**	50 °C
End of cooking acoustic alarm	Yes	**Maximum temperature**	300 °C

Accessories included for Main Oven & Hob



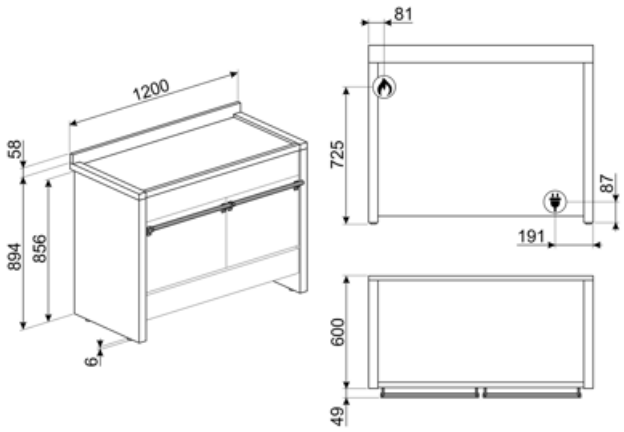
Chrome shelf with back and side stop	1	**Catalityc panels**	3
20mm deep tray	1	**Telescopic Guide rails, total Extraction**	1
40mm deep tray	1	**Pizza Accessories**	Refractory stone + cover + shovel
Grill mesh	1		

Accessories included for Secondary Oven

Chrome shelf with back and side stop	1	**Grill mesh**	1
40mm deep tray	1	**Catalityc panels**	3

Electrical Connection

Max Power Draw	7500 W	**Power supply cable length**	150 cm
Current	33 A	**Frequency**	50/60 Hz
Voltage	220-240 V	**Terminal block**	5 poles
Voltage 2 (V)	380-415 V	**Plug**	No
Type of electric cable	Yes, Double and Three Phase		



Compatible Accessories



AIRFRY2

Air fryer tray. Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.



BBQ

Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.



BN620-1

Enamelled tray, 20mm deep



BN640

Enamelled tray, 40mm deep



BNP608T

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



GRM

Gas hobs moka support



GTP

Partially extractable telescopic guides (1 level) Extraction: 300 mm Material: Stainless steel AISI 430 polished



GTT

Totally extractable telescopic guides (1 level) Extraction: 433 mm Material: Stainless steel AISI 430 polished



KIT1A3-8

Splashback 120x75 cm, stainless steel, suitable for Opera A3-81 & A4-81 cookers

KIT2A3-2

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



KIT3-6

Height extension kit (950 mm), stainless steel, for Opera cookers



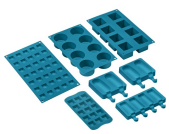
PALPZ

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



SFLK1

Child lock



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.



A: Product drying performance, measured from A+++ to D / G depending on the product family



Air cooling system: to ensure a safe surface temperatures.



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.



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.



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.



ECO: The combination of the grill, fan and lower element is particularly suitable for cooking 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.



Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.



Catalytic cleaning: the system ensures perfect hygiene inside the oven thanks to the three self-cleaning panels coated with a special enamel that promotes the progessive elimination of traces of grease and odors caused by cooking.



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 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.



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.



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.



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.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.

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.

Overfill protection: The special overfill protection shuts down the stove in the presence of overflow of liquids.

The oven cavity has 4 different cooking levels.

Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.

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.

Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step.

Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.

Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.

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

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The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.

Knobs control

Benefit

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

Catalysis

Easy oven cleaning through the use of catalytic panels in the cavity

This permanent process allows continuous cleaning and degreasing of the three cavity walls, starting its grease oxidation phase when the oven reaches 200°C.

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

Circulaire

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

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Tangential cooling

New cooling system with tangential fan and airflow from the door to the splashback

Telescopic guides

Easy extraction and safe insertion of trays into the oven thanks to telescopic guides

Isothermic Cavity

The best cooking performance at the highest energy efficiency

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

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

Single turbine

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