

A4-81

Cooker size 120x60 cm

N. of cavities with energy label

Cavity heat source **ELECTRICITY**

Gas Hob type

Thermo-ventilated Type of main oven Type of second oven Fan assisted

2

Cleaning system main oven Catalytic

EAN code 8017709256807 **Energy efficiency class**

Energy efficiency class, second cavity Α



Aesthetics









Aesthetic Classica Series Opera Professional Design

Stainless steel Colour

Satin **Finishing**

Command panel finish Finger friendly stainless

Assembled st/steel Logo Facia below the oven Logo position

Upstand Yes

Hob colour Stainless steel

Type of pan stands Cast Iron Type of control setting Control knobs

Type of control knobs **Smeg Classic** Controls colour Stainless steel

No. of controls 12 Serigraphy colour Black Display name DigiScreen

Door With 2 horizontal strips

Glass type **Eclipse**

Handle **Smeg Classic**

Brushed stainless steel **Handle Colour**

Storage compartment Drawer

Programs / Functions main oven

No. of cooking functions Traditional cooking functions

Fan assisted



Circulaire

Static

Small grill



Large grill

Fan grill (large)



Fan assisted base

SMEG SPA 7/9/2025

8



Cleaning functions

Catalytic



Programs / Functions auxiliary oven

Cooking functions cavity 2

6

Traditional cooking functions, cavity 2

Fan assisted

Large grill

Fan grill (large)

Fan-assisted bottom

Catalisi

Cleaning functions cavity 2

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

Automatic electronic Automatic switch off Yes

ignition

when overflow

Burner caps

Matt black enamelled

316x460x412 mm

1200 W

Yes

Main Oven Technical Features





















No. of lights Fan number 1 Net volume of the cavity 61 l Gross volume, 1st cavity 70 l

Cavity material Ever Clean enamel

No. of shelves

Metal racks Type of shelves Halogen Light type **Light Power** 40 W

Contaminuti + fine cottura Cooking time setting

Light when oven door is Yes

open

Door opening Flap down

Removable door Yes Total no. of door glasses 3 No.of thermo-reflective

door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

Lower heating element

Upper heating element - 1000 W

Power

1700 W Grill elememt Large grill - Power 2700 W



Full glass inner door Yes Circular heating element 2000 W

- Power

Grill type Electric Tilting grill Yes

Options Main Oven

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

alarm

Second Oven Technical Features

Net volume of the 55 I No. total door glasses 3

second cavity No. thermo-reflective 2 70 I Gross volume, 2nd door glasses

cavity Safety Thermostat Yes Cavity material Ever Clean enamel

Cooling system **Tangential**

No. of shelves Usable cavity space 290x444x425 mm Type of shelves Metal racks dimensions (HxWxD)

No. of lights Temperature control Electro-mechanical

Lower heating element - 1100 W Light type Halogen

power

Light Power 40 W Upper heating element - 1000 W

Cooking time setting Minute minder **Power**

Light when oven door is Yes Grill element - power 1700 W open

2700 W Large grill - Power 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 300°C End of cooking acoustic Maximum temperature Yes

alarm

Accessories included for Main Oven & Hob

Rack with back and side 1 Catalityc panels 3 Telescopic Guide rails,

20mm deep tray total Extraction 1 40mm deep tray Pizza Accessories 1 Refractory stone + cover +

shovel Grill mesh 1

Accessories included for Secondary Oven



Rack with back and side 1

stop

40mm deep tray 1 Grill mesh

1 Catalityc panels 3

Electrical Connection

Plug Not present **Electrical connection** 7500 W

rating

Current 33 A Voltage 220-240 V Voltage 2 (V) 380-415 V Electric cable Installed - Double and

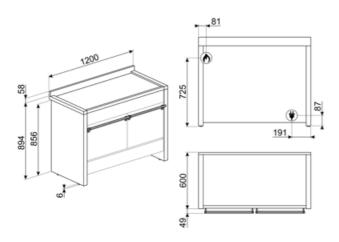
Three-phase

Power supply cable 150 cm

length

Frequency Terminal block 50/60 Hz

5 poles





Compatible Accessories

AIRFRY

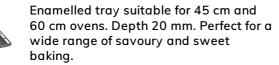
Air fryer rack AIRFRY. Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.



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





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



BNP608T

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



GC120

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



GRM

Coffee machine support



GTP

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



KIT1A3-8

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



KIT2A3-2

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



KIT3-6

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



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.



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



TPKX

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



Symbols glossary



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



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



<u>I</u>

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.



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



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.



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

61 lt

Φ

Knobs control

•••	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.	*	Fan grill: very intense heat coming only from above from a double heating element The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.
⊕	Pizza function: Specific function for cooking pizza in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping perfectly cooked, not dry and not burnt.	旦	All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.
Ŏ, Ö	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.	.4	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.	٥٢	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.	UR	Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.
٧	Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.	55 It	The capacity indicates the amount of usable space in the oven cavity in litres.

DIGI

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



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.

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 $200\,^{\circ}$ C.

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

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

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