A4-81

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	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 hob**	Control knobs
Command panel finish	Finger friendly stainless steel	**Type of control knobs**	Smeg Classic
Aesthetic	Classica	**Controls colour**	Stainless steel
Logo	Assembled st/steel	**No. of controls**	12
Colour	Stainless Steel	**Serigraphy colour**	Black
Logo position	Facia below the oven	**Display name**	DigiScreen
Finishing	Satin	**Door**	With 2 horizontal strips
Upstand	Yes	**Glass type**	Eclipse
Series	Opera	**Handle**	Smeg Classic
Hob colour	Stainless steel	**Handle Colour**	Brushed stainless steel
Type of pan stands	Cast Iron	**Storage compartment**	Drawer

Programs / Functions main oven

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 Catalisi

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**	Matt 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 l	**Safety Thermostat**	Yes
Gross volume, 1st cavity	70 l	**Cooling system**	Tangential
Cavity material	Ever Clean enamel	**Usable cavity space dimensions (HxWxD)**	316x460x412 mm
No. of shelves	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 element**	1700 W
Cooking time setting	Contaminuti + fine cottura	**Large grill - Power**	2700 W
Light when oven door is open	Yes		
Door opening	Flap down		
Removable door	Yes		

Full glass inner door	Yes	**Circular heating element - Power**	2000 W
		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 l	**No. total door glasses**	3
Gross volume, 2nd cavity	70 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)**	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



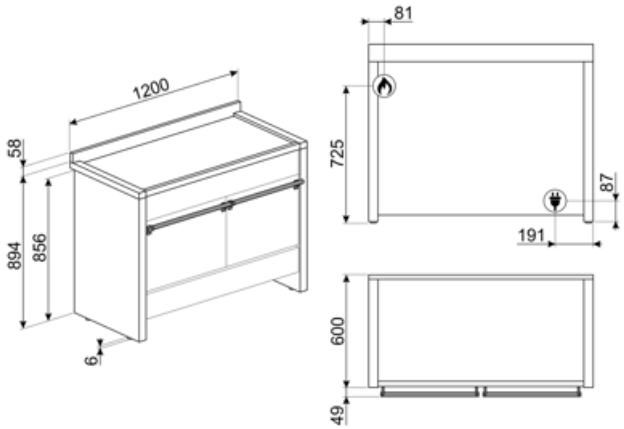
Rack with back and side stop	1	**Catalityc panels**	3
20mm deep tray	1	**Telescopic Guide rails, total Extraction**	1
40mm deep tray	1	**Pizza Accessories**	Refractory stone + cover + shovel
Grill mesh	1		

Accessories included for Secondary Oven

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

Electrical Connection

Electrical connection rating	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**	Not present
Electric cable	Installed - 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 suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.

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

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.

GTT



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



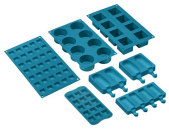
Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.

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

Symbols glossary



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



Energy efficiency class A



Knobs control



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



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.



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.



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.



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.



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.



Air cooling system: to ensure a safe surface temperatures.



Triple glazed doors: Number of glazed doors.



Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.



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.



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.



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.

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.

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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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 °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

Isothermic Cavity

The best cooking performance at the highest energy efficiency

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)

Single turbine

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