

A5-81

Cooker size 150x60 cm

N. of cavities with energy label

2 Cavity heat source Electric Hob type Gas

Thermo-ventilated Type of main oven Type of second oven Thermo-ventilated 8017709260774 EAN code

Energy efficiency class Energy efficiency class, second cavity Α



Control knobs

Aesthetics









Design Professional

Command panel finish Finger friendly stainless

steel

Aesthetics Classic

Assembled st/steel Logo Colour Stainless steel

Logo position Facia below the oven

Finishing Brushed Upstand Yes Series Opera

Hob colour Stainless steel

Type of pan stands Cast Iron Type of control setting

Control knobs **Smeg Classic** Controls colour Stainless steel

> No. of controls 13 Serigraphy colour Black Display Touch

With 2 horizontal strips Door

Glass type dark grey Handle Smeg Classic

Handle Colour Brushed stainless steel

Storage compartment Drawer

Programs / Functions

No. of cooking functions

8



Traditional cooking functions Static Fan assisted Circulaire Turbo (circulaire + bottom + upper + ECO Large grill fan) Fan grill (large) Fan assisted base **Programs / Functions Auxiliary Oven** Cooking functions cavity 2 8 Traditional cooking functions, cavity 2 Static Fan assisted Circulaire Large grill Fan grill (large) Fan-assisted bottom Circulaire + Bottom + Fan Pizza Cleaning functions cavity 2 catalytic Hob technical features UR UR Total no. of cook zones 7 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 - Fish burner - 1.90 kW Right - Gas - 2UR (dual) - 5.00 kW Central - BBQ - 1.60 (BBQ) kW Type of gas burners Standard **Burner** caps Matte black enamelled Automatic electronic Yes Automatic switch off Yes ignition when overflow Gas safety valves Yes

Main Oven Technical Features



















No. of lights 2 Full glass inner door Yes



Fan number 1

Net volume of the cavity 77 litres Gross volume, 1st cavity 90 l

Cavity material Easy clean enamel

Shelf positions 4

Type of shelves Metal racks

Roof Liner Yes

Light type Incandescent

Light power 25 W

Cooking time setting Start and Stop

Light when oven door is Ye

open

Door opening Flap down

Removable door Yes

Removable inner door Yes

Total no. of door glasses 3 No.of thermo-reflective 2

door glasses

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

305X613X405 mm

1750 W

Lower heating element

power

Upper heating element - 1050 W

Power

Grill elememt 2800 W Circular heating element 2500 W

- Power

Grill type Electric

Options Main Oven

Timer Yes
End of cooking acoustic Yes

alarm

Minimum Temperature 50 °C Maximum temperature 250 °C

Second Oven Technical Features















54 litres

70 I

1







Net volume of the

second cavity
Gross volume, 2nd

cavity

Cavity material Easy clean enamel

Shelf positions 4

Type of shelves Metal racks

No. of lights

Light type Halogen
Light power 40 W
Cooking time setting Stop

Light when oven door is

open

Door opening Flap down

Removable door Yes

Full glass inner door Yes

Removable inner door

No. total door glasses No. thermo-reflective

door glasses

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

Yes

3

2

290x444x425 mm

Lower heating element - 1100 W

power

Upper heating element - 1000 W

Power

Grill element - power 1700 W Circular heating element 2000 W

- Power

Grill type Electric
Tilting grill Yes

Options Auxiliary Oven

Timer Yes Minimum Temperature 50 °C



End of cooking acoustic Yes alarm

Maximum temperature

280 °C

Accessories included for Main Oven & Hob

Top oven chrome shelf with back stop

Wide baking tray

2

Accessories included for Secondary Oven

2

Chrome shelf with back 1

and side stop

40mm deep tray 1 Grill mesh 1 Catalityc panels

Pizza Accessories

Refractory stone + cover +

shovel

3

Electrical Connection

Max Power Draw 7700 W

Current 34 A

Voltage 220-240 V

Voltage 2 (V) 380-415 V

Type of electric cable

Power supply cable

length

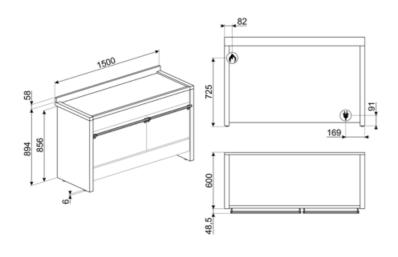
Frequency
Terminal block

Yes, Double and Three

Phase

150 cm

50/60 Hz 5 poles





Compatible Accessories

BN620-1

Enamelled tray, 20mm deep



BNP608T

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



KIT2A5-5

Plinth, 150 cm, stainless steel suitable for A5 Opera cookers



SFLK1

Child lock



TPKX

Teppanyaki stainless steel



BN640

Enamelled tray, 40mm deep



GRM

Gas hobs moka support



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

A	K
	Ď

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



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.



Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.



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.



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.



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





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.



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



The inner door glass: can be removed with a few quick movements for cleaning.



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.



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.



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.



Timer: All ceramic hobs have a timer which automatically ends cooking after a preset time.



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



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

Ever Clean Enamel

Easy oven cleaning thanks to the special antacid lining which helps to reduce the amount of dirt adhering to the surface.

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

Removalble inner glass

Internal door glasses are easily removable for complete cleaning

Tangential cooling

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

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



Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

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