

## A5-81

Cooker size	150x60 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	Thermo-ventilated
EAN code	8017709260774
Energy efficiency class	A
Energy efficiency class, second cavity	A



## Aesthetics



<b>Design</b>	Professional	<b>Type of control setting</b>	Control knobs
<b>Command panel finish</b>	Finger friendly stainless steel	<b>Control knobs</b>	Smeg Classic
<b>Aesthetics</b>	Classic	<b>Controls colour</b>	Stainless steel
<b>Logo</b>	Assembled st/steel	<b>No. of controls</b>	13
<b>Colour</b>	Stainless steel	<b>Serigraphy colour</b>	Black
<b>Logo position</b>	Facia below the oven	<b>Display</b>	Touch
<b>Finishing</b>	Brushed	<b>Door</b>	With 2 horizontal strips
<b>Upstand</b>	Yes	<b>Glass type</b>	dark grey
<b>Series</b>	Opera	<b>Handle</b>	Smeg Classic
<b>Hob colour</b>	Stainless steel	<b>Handle Colour</b>	Brushed stainless steel
<b>Type of pan stands</b>	Cast Iron	<b>Storage compartment</b>	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



**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 ignition** Yes

**Automatic switch off when overflow**

Yes

**Gas safety valves** Yes

### Main Oven Technical Features



**No. of lights**

2

**Full glass inner door**

Yes

<b>Fan number</b>	1	<b>Removable inner door</b>	Yes
<b>Net volume of the cavity</b>	77 litres	<b>Total no. of door glasses</b>	3
<b>Gross volume, 1st cavity</b>	90 l	<b>No.of thermo-reflective door glasses</b>	2
<b>Cavity material</b>	Easy clean enamel	<b>Safety Thermostat</b>	Yes
<b>Shelf positions</b>	4	<b>Cooling system</b>	Tangential
<b>Type of shelves</b>	Metal racks	<b>Usable cavity space dimensions (HxWxD)</b>	305X613X405 mm
<b>Roof Liner</b>	Yes	<b>Temperature control</b>	Electro-mechanical
<b>Light type</b>	Incandescent	<b>Lower heating element power</b>	1750 W
<b>Light power</b>	25 W	<b>Upper heating element - Power</b>	1050 W
<b>Cooking time setting</b>	Start and Stop	<b>Grill elememt</b>	2800 W
<b>Light when oven door is open</b>	Yes	<b>Circular heating element - Power</b>	2500 W
<b>Door opening</b>	Flap down	<b>Grill type</b>	Electric
<b>Removable door</b>	Yes		

## Options Main Oven

<b>Timer</b>	Yes	<b>Minimum Temperature</b>	50 °C
<b>End of cooking acoustic alarm</b>	Yes	<b>Maximum temperature</b>	250 °C

## Second Oven Technical Features



<b>Net volume of the second cavity</b>	54 litres	<b>Removable inner door</b>	Yes
<b>Gross volume, 2nd cavity</b>	70 l	<b>No. total door glasses</b>	3
<b>Cavity material</b>	Easy clean enamel	<b>No. thermo-reflective door glasses</b>	2
<b>Shelf positions</b>	4	<b>Safety Thermostat</b>	Yes
<b>Type of shelves</b>	Metal racks	<b>Cooling system</b>	Tangential
<b>No. of lights</b>	1	<b>Usable cavity space dimensions (HxWxD)</b>	290x444x425 mm
<b>Light type</b>	Halogen	<b>Temperature control</b>	Electro-mechanical
<b>Light power</b>	40 W	<b>Lower heating element - power</b>	1100 W
<b>Cooking time setting</b>	Stop	<b>Upper heating element - Power</b>	1000 W
<b>Light when oven door is open</b>	Yes	<b>Grill element - power</b>	1700 W
<b>Door opening</b>	Flap down	<b>Circular heating element - Power</b>	2000 W
<b>Removable door</b>	Yes	<b>Grill type</b>	Electric
<b>Full glass inner door</b>	Yes	<b>Tilting grill</b>	Yes

## Options Auxiliary Oven

<b>Timer</b>	Yes	<b>Minimum Temperature</b>	50 °C
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End of cooking acoustic alarm Yes

Maximum temperature 280 °C

## Accessories included for Main Oven & Hob

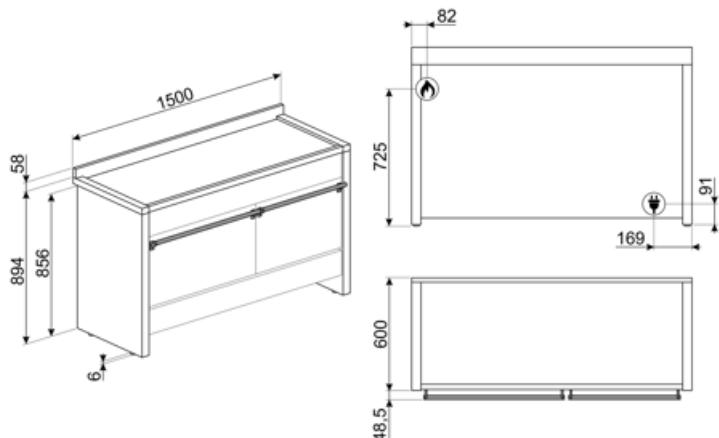
Top oven chrome shelf with back stop	2	Wide baking tray	2
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## Accessories included for Secondary Oven

Chrome shelf with back and side stop	1	Catalytic panels	3
40mm deep tray	1	Pizza Accessories	Refractory stone + cover + shovel
Grill mesh	1		

## Electrical Connection

Max Power Draw	7700 W	Power supply cable length	150 cm
Current	34 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

**BN620-1**

Enamelled tray, 20mm deep

**BNP608T**

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

**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

**BN640**

Enamelled tray, 40mm deep

**GRM**

Gas hobs moka support

**SFLK1**

Child lock

## Symbols glossary

 A	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.
 Column	Installation in column: Installation in column	 Air cooling system: to ensure a safe surface temperatures.
 3	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: 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	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	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	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	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.

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	<p>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.</p>		<p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>
	<p>The inner door glass: can be removed with a few quick movements for cleaning.</p>		<p>Side lights: Two opposing side lights increase visibility inside the oven.</p>
	<p>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.</p>		<p>Overfill protection: The special overfill protection shuts down the stove in the presence of overflow of liquids.</p>
	<p>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.</p>		<p>The oven cavity has 4 different cooking levels.</p>
	<p>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.</p>		<p>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.</p>
	<p>Timer: All ceramic hobs have a timer which automatically ends cooking after a preset time.</p>		<p>Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.</p>
	<p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>		<p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>
	<p>The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.</p>		<p>Knobs control</p>

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## Benefit

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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 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

### **Removable 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

### **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)



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**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

**Single turbine**

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