

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

- Static
- Fan assisted
- Circulaire
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- Turbo (circulaire + bottom + upper + fan)
- ECO
- Large grill
- Fan grill (large)
- Fan assisted base

Programs / Functions Auxiliary Oven

- Cooking functions cavity 28
- Traditional cooking functions, cavity 2
- Static
- Fan assisted
- Circulaire
- Large grill
- Fan grill (large)
- Fan-assisted bottom
- Circulaire + Bottom + Fan
- Pizza

Cleaning functions cavity 2catalytic

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



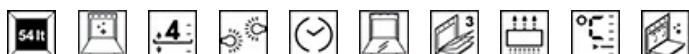
No. of lights2Full glass inner doorYes

Fan number	1	Removable inner door	Yes
Net volume of the cavity	77 litres	Total no. of door glasses	3
Gross volume, 1st cavity	90 l	No. of 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)	305X613X405 mm
Roof Liner	Yes	Temperature control	Electro-mechanical
Light type	Incandescent	Lower heating element power	1750 W
Light power	25 W	Upper heating element - Power	1050 W
Cooking time setting	Start and Stop	Grill element	2800 W
Light when oven door is open	Yes	Circular heating element - Power	2500 W
Door opening	Flap down	Grill type	Electric
Removable door	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	54 litres	Removable inner door	Yes
Gross volume, 2nd cavity	70 l	No. total door glasses	3
Cavity material	Easy clean enamel	No. thermo-reflective door glasses	2
Shelf positions	4	Safety Thermostat	Yes
Type of shelves	Metal racks	Cooling system	Tangential
No. of lights	1	Usable cavity space dimensions (HxWxD)	290x444x425 mm
Light type	Halogen	Temperature control	Electro-mechanical
Light power	40 W	Lower heating element - power	1100 W
Cooking time setting	Stop	Upper heating element - Power	1000 W
Light when oven door is open	Yes	Grill element - power	1700 W
Door opening	Flap down	Circular heating element - Power	2000 W
Removable door	Yes	Grill type	Electric
Full glass inner door	Yes	Tilting grill	Yes

## Options Auxiliary Oven

Timer	Yes	Minimum Temperature	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

## Accessories included for Secondary Oven

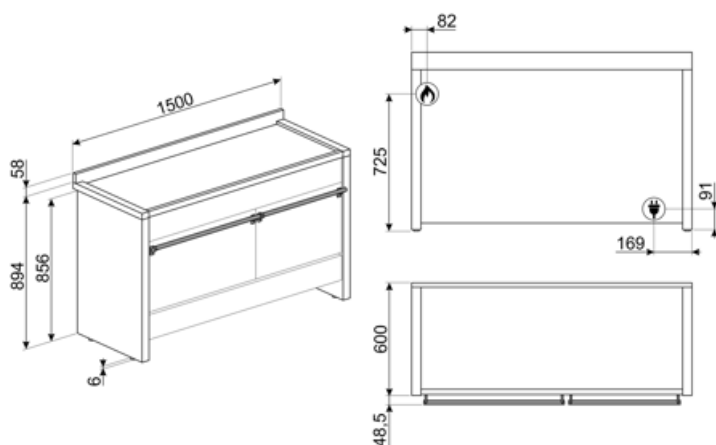
Chrome shelf with back and side stop 1  
40mm deep tray 1  
Grill mesh 1

Catalytic panels 3  
Pizza Accessories Refractory stone + cover + shovel

## Electrical Connection

Max Power Draw 7700 W  
Current 34 A  
Voltage 220-240 V  
Voltage 2 (V) 380-415 V

Type of electric cable Yes, Double and Three Phase  
Power supply cable length 150 cm  
Frequency 50/60 Hz  
Terminal block 5 poles



## Compatible Accessories



### BN620-1

Enamelled tray, 20mm deep



### BNP608T

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



### GRM

Gas hobs moka support



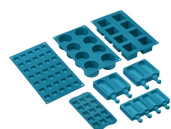
### KIT2A5-5

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



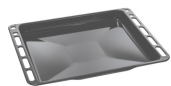
### PPR9

Refractory pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.



### 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



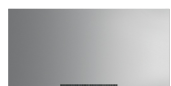
### BN640

Enamelled tray, 40mm deep



### GC120

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



### KIT1A5-81

Splashback 150x75 cm, stainless steel, suitable for Opera A5-81 cookers



### PALPZ

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



### SFLK1



















Child lock

















### TPKX

Teppanyaki stainless steel

## 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
	Installation in column: Installation in column		Knobs control
	Air cooling system: to ensure a safe surface temperatures.		The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.
	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.

 <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>

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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

### **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)



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#### **BBQ (optional accessory)**

Barbeque cooking directly in the oven with the double-sided grill

#### **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