

A5-81

Cooker size 150x60 cm

N. of cavities with energy label

Cavity heat source **ELECTRICITY**

Hob type Gas

Thermo-ventilated Type of main oven Type of second oven Thermo-ventilated Cleaning system main oven Ever Clean enamel

EAN code 8017709260774

Energy efficiency class Α Energy efficiency class, second cavity Α



Control knobs

Aesthetics









Design Professional

hob Command panel finish Finger friendly stainless steel Control knobs **Smeg Classic**

2

Controls colour Stainless steel **Aesthetic** Classica

Assembled st/steel No. of controls Logo 13 Colour Stainless steel Serigraphy colour Black Logo position Facia below the oven Display 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

8

Type of pan stands Cast Iron Storage compartment Drawer

Programs / Functions

No. of cooking functions Traditional cooking functions

Fan assisted



Circulaire

Static

Eco

Type of control setting

Large grill

Turbo

Fan assisted base

Fan grill (large)



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

Pizza

Cleaning functions cavity 2

Catalisi

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 Automatic electronic Yes

ignition

Gas safety valves Yes Burner caps

Automatic switch off

when overflow

Matt black enamelled

Yes

Main Oven Technical Features























No. of lights 2 Fan number Net volume of the cavity 77 l Gross volume, 1st cavity 90 |

Ever Clean enamel Cavity material

No. of shelves

Type of shelves Metal racks

Roof Liner Yes

Incandescent Light type

25 W **Light Power**

Cooking time setting Start and Stop

Light when oven door is Yes

open

Door opening Flap down

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

Safety Thermostat Yes

Cooling system Tangential Usable cavity space 305X613X405 mm

dimensions (HxWxD)

Electro-mechanical Temperature control

1750 W

Lower heating element

power

Upper heating element - 1050 W

Power



Removable door

Yes

Grill elememt 2800 W

Circular heating element 2500 W

- Power

Grill type Electric

Options Main Oven

Timer

Minimum Temperature Maximum temperature

50 °C 250 °C

Yes

Yes

290x444x425 mm

3

End of cooking acoustic

Yes

alarm

Second Oven Technical Features

Net volume of the

second cavity

Gross volume, 2nd

cavity

Cavity material

No. of shelves

Type of shelves

No. of lights

Light type

Light Power Cooking time setting

Light when oven door is

open

Door opening

Removable door

Full glass inner door

54 I







70 I

Ever Clean enamel

Metal racks

Halogen

40 W Stop

Yes

Flap down

Yes Yes

Removable inner door

No. total door glasses No. thermo-reflective

door glasses

Safety Thermostat

Cooling system **Tangential**

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

Lower heating element - 1100 W

power

Upper heating element - 1000 W

Power

1700 W Grill element - power Circular heating element 2000 W

- Power

Grill type Electric Tilting grill Yes

Options Auxiliary Oven

Timer

End of cooking acoustic Yes alarm

Minimum Temperature Maximum temperature 50 °C 280°C

Accessories included for Main Oven & Hob

TOP Oven grid with back stop

2

Wide baking tray

2

Accessories included for Secondary Oven

Rack with back and side 1

stop

Catalityc panels

3



40mm deep tray 1 Grill mesh 1 Pizza Accessories

Refractory stone + cover +

shovel

Electrical Connection

Electrical connection

7700 W

rating

Current 34 A Voltage 220-240 V Voltage 2 (V) 380-415 V

Installed electric cable

Yes, Double and Three

Phase

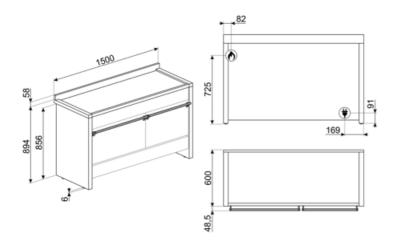
Power supply cable

length

Frequency Terminal block Plug

150 cm

50/60 Hz 5 poles Not present





Compatible Accessories

BN620-1



Enamelled tray suitable for 45cm and 60cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.

BNP608T



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

KIT2A5-5

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

SFLK1



Child lock

TPKX



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

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

GRM



Coffee machine support

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.

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.





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



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.





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.



Turbo: the heat comes from 3 directions: above, below and from the back of the oven The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.



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



Knobs control



Benefit (TT)

Gas hob

Induction offers fast cooking and precise temperature control

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 special pyrolytic enamel

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

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

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 (optional accessory)

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 (BBQ optional accessory)

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