

A5-81

| | |
|--|-------------------|
| Cooker size | 150x60 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 | Thermo-ventilated |
| Cleaning system main oven | Ever Clean enamel |
| EAN code | 8017709260774 |
| 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 | Control knobs | Smeg Classic |
| Aesthetic | Classica | Controls colour | Stainless steel |
| Logo | Assembled st/steel | No. of controls | 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 |
| Type of pan stands | Cast Iron | Storage compartment | Drawer |

Programs / Functions

| | |
|--------------------------------------|---|
| No. of cooking functions | 8 |
| Traditional cooking functions | |



Static



Fan assisted



Circulaire



Turbo



Eco



Large grill



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 |  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

Burner caps Matt 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 |
| Fan number | 1 | Removable inner door | Yes |
| Net volume of the cavity | 77 l | Total no. of door glasses | 3 |
| Gross volume, 1st cavity | 90 l | No. of 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) | 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 | | |
| Light when oven door is open | Yes | | |
| Door opening | Flap down | | |

| | | | |
|----------------|-----|----------------------------------|----------|
| Removable door | Yes | Grill element | 2800 W |
| | | Circular heating element - Power | 2500 W |
| | | Grill type | Electric |

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 l | Removable inner door | Yes |
| Gross volume, 2nd cavity | 70 l | No. total door glasses | 3 |
| Cavity material | Ever Clean enamel | No. thermo-reflective door glasses | 2 |
| No. of shelves | 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 |
| End of cooking acoustic alarm | Yes | Maximum temperature | 280 °C |

Accessories included for Main Oven & Hob

| | | | |
|------------------------------|---|------------------|---|
| TOP Oven grid with back stop | 2 | Wide baking tray | 2 |
|------------------------------|---|------------------|---|

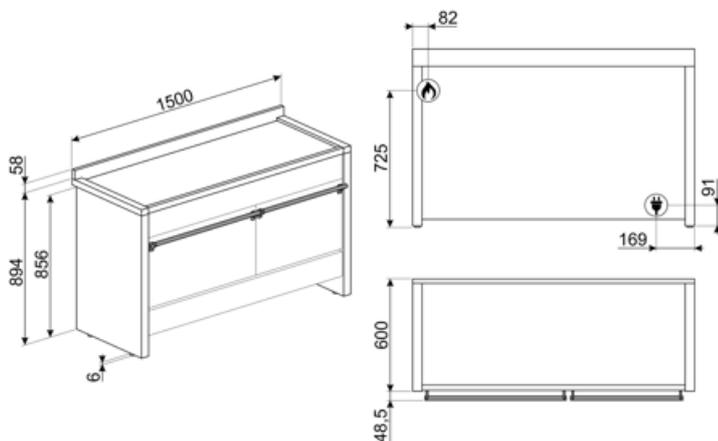
Accessories included for Secondary Oven

| | | | |
|------------------------------|---|------------------|---|
| Rack with back and side stop | 1 | Catalytic panels | 3 |
|------------------------------|---|------------------|---|

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|----------------|---|--------------------------|-----------------------------------|
| 40mm deep tray | 1 | Pizza Accessories | Refractory stone + cover + shovel |
| Grill mesh | 1 | | |

Electrical Connection

| | | | |
|-------------------------------------|-----------------------------|----------------------------------|-------------|
| Electrical connection rating | 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 | Not present |
| Installed electric cable | Yes, Double and Three Phase | | |



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



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



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



SFLK1

Child lock

Symbols glossary

| | | |
|---|---|---|
|  |  <p>Installation in column: Installation in column</p> |  <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p> |
|  <p>Triple glazed doors: Number of glazed doors.</p> |  <p>Air cooling system: to ensure a safe surface temperatures.</p> |  <p>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</p> |
|  <p>Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.</p> |  <p>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.</p> | |
|  <p>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.</p> |  <p>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.</p> | |
|  <p>Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.</p> |  <p>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.</p> | |
|  <p>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</p> |  <p>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.</p> | |

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|--|---|---|--|
|  | 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. |  | The capacity indicates the amount of usable space in the oven cavity in litres. |
|  | 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

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 (optional accessory)

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)

BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill (BBQ optional accessory)

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