

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

## Programs / Functions

No. of cooking functions	8
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### Traditional cooking functions

- |   |                   |             |
|---|-------------------|-------------|
| Static                                    | Fan assisted      | Circulaire  |
| Turbo (circulaire + bottom + upper + fan) | 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 + 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

<b>Type of gas burners</b>	Standard	<b>Burner caps</b>	Matt black enamelled
<b>Automatic electronic ignition</b>	Yes	<b>Automatic switch off when overflow</b>	Yes
<b>Gas safety valves</b>	Yes		

### Main Oven Technical Features



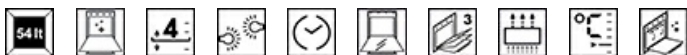
**No. of lights** 2 **Full glass inner door** Yes

<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 element</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

## Accessories included for Secondary Oven

Rack with back and side stop 1

Catalytic panels 3

40mm deep tray 1

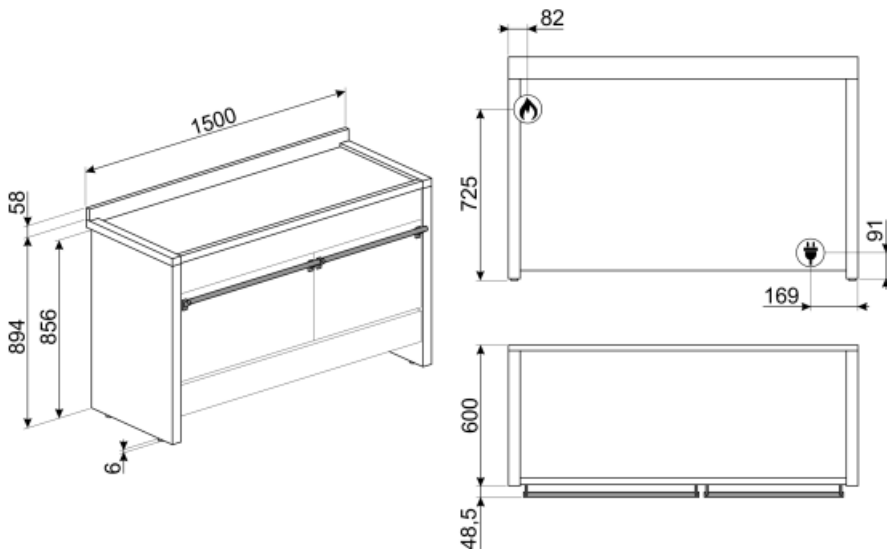
Pizza Accessories Refractory stone + cover + shovel

Grill mesh 1

## Electrical Connection

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

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



## Not included accessories

### KIT2A5-5

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



### PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



### PPR9

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



### TPKX

Teppanyaki stainless steel



### BN620-1

Enamelled tray, 20mm deep



### PALPZ

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



### BN640

Enamelled tray, 40mm deep



### SFLK1

Child lock



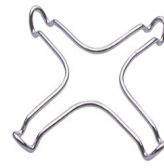
### BNP608T

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



### GRM

Gas hobs moka support



### GTA-6

Telescopic shelf support set with 3 levels. length: 369 mm. 2 totally extractable telescopic guides, 431 mm. 1 partially extractable telescopic guides, 177 mm (bottom level). Material: stainless steel AISI 430 polish.



### GC120

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



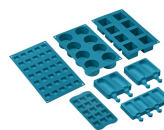
### KIT1A5-81

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































### 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

 <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>Triple glazed doors: Number of glazed doors.</p>	 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>
 <p>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.</p>	 <p>Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.</p>
 <p>Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.</p>	 <p>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.</p>
 <p>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.</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: 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.</p>	 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>
 <p>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.</p>	 <p>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.</p>
 <p>Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.</p>	 <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>

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-  Side lights: Two opposing side lights increase visibility inside the oven.
  -  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.
  -  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.
  -  Timer: All ceramic hobs have a timer which automatically ends cooking after a preset time.
  -  The capacity indicates the amount of usable space in the oven cavity in litres.
  -  Overfill protection: The special overfill protection shuts down the stove in the presence of overflow of liquids.
  -  The oven cavity has 4 different cooking levels.
  -  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.
  -  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.