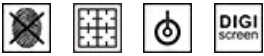


A5-81

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



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

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

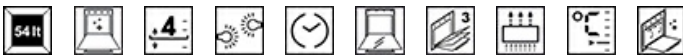
Yes

Fan number	1	Removable inner door	Yes
Net volume of the cavity	77 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

Rack with back and side stop 1

40mm deep tray 1

Grill mesh 1

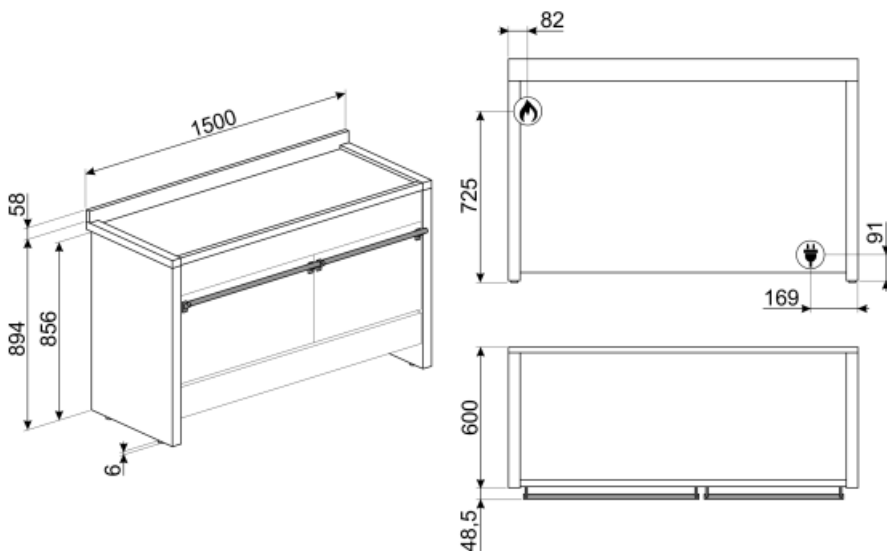
Catalytic panels 3

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



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



GC120

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



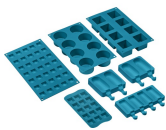
KIT1A5-81

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



SFLK1

Child lock



BNP608T

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



GRM

Gas hobs moka support



BN620-1

Enamelled tray, 20mm deep



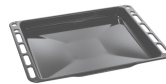
PALPZ

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




































BN640

Enamelled tray, 40mm deep



Symbols glossary

 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>
 <p>Installation in column: Installation in column</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>Triple glazed doors: Number of glazed doors.</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>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 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>

-  **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.
-  **All glass inner door:** All glass inner door, a single flat surface which is simple to keep clean.
-  **Side lights:** Two opposing side lights increase visibility inside the oven.
-  **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.**
-  **Knobs control**
-  **Gas ovens offer instantaneous heat control,** reduced cooking times and the ability to bake at much lower temperatures than electric ovens.
-  **The inner door glass:** can be removed with a few quick movements for cleaning.
-  **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.
-  **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.**
-  **The touch timer display or DigiScreen guarantees simple functionality.** They display the time, set programmed cooking and the minute minder timer.

Benefit

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.

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

Single turbine

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

Isothermic Cavity

The best cooking performance at the highest energy efficiency

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

Removable inner glass

Internal door glasses are easily removable for complete cleaning

Multilevel cooking

Several cooking levels allow maximum flexibility of use

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

Drawer storage compartment

More space thanks to the lower compartment, ideal for storing accessories or cooking utensils

BBQ (optional accessory)

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

Pizza stone (optional accessory)

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)