

A5AU-81

Cooker size	150x60 cm
N. of cavities with energy label	2
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Thermoseal
Type of second oven	Thermoseal
EAN code	8017709290047



Aesthetics

Design	Professional	Type of control setting	Control knobs
Command panel finish	Finger friendly stainless steel	Control knobs	Smeg Classic
Aesthetic	Classic	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	Touch
Finishing	Satin	Door	With 2 horizontal strips
Upstand	Yes	Glass type	eclipse
Serie	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 bottom	

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

Type of gas burners Standard

Automatic electronic ignition Yes

Gas safety valves Yes

Burner caps

Matte black enamelled

Automatic switch off when overflow

Yes

Main Oven Technical Features



No. of lights 2

Fan number 1

Net volume of the cavity 77 l

Gross volume, 1st cavity 90 l

Cavity material Ever Clean enamel

No. of shelves 4

Type of shelves Metal racks

Roof Liner Yes

Light type Incandescent

Light Power 25 W

Cooking time setting Start and Stop

Light when oven door is open Yes

Door opening Flap down

Removable door Yes

Full glass inner door Yes

Removable inner door Yes

Total no. of door glasses 3

No. of thermo-reflective door glasses 2

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD) 305X613X405 mm

Temperature control Electro-mechanical

Lower heating element power 1750 W

Upper heating element - Power 1050 W

Grill element 2800 W

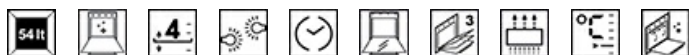
Circular heating element - Power 2500 W

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
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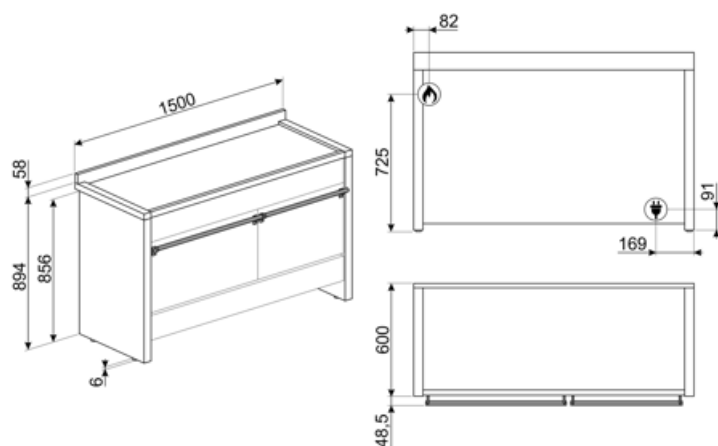
Accessories included for Secondary Oven

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

Electrical connection rating	7700 W	Power supply cable length	150 cm
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Current	34 A	Frequency	50 Hz
Voltage	220-240 V	Terminal block	5 poles
Voltage 2 (V)	380-415 V	Plug	(I) Australia
Type of electric cable installed	Yes, Double and Three Phase		



Compatible Accessories

**BN620-1**

Enamelled tray, 20mm deep

**BNP608T**

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

**KIT2A5-5**

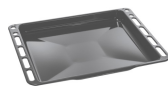
Plinth, 150 cm, stainless steel suitable for A5 Opera cookers

**SFLK1**

Child lock

**TPKX**

Teppanyaki inox

**BN640**

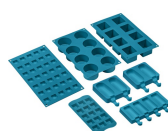
Enamelled tray, 40mm deep

**GRM**

Gas hobs moka support



















**PALPZ**













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

**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.
	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.		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.		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.
	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.
	...		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 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

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

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

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

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