

A1-9

| | |
|----------------------------------|-------------------|
| Cooker size | 90x60 cm |
| N. of cavities with energy label | 1 |
| Heat source first cavity | Electric |
| Hob type | Gas |
| Type of main oven | Thermo-ventilated |
| Cleaning system main oven | Catalytic |
| EAN code | 8017709229160 |
| Energy efficiency class | A+ |



Aesthetics













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|----------------------|---------------------------------|-------------------------------|--|
| Colour | Stainless steel | Display | TFT |
| Aesthetics | Classic | Display languages | DA, DE, EN, ES, FR, IT, NL, PL, PT, RU, SV |
| Series | Opera | No. of controls | 8 |
| Design | Professional | Serigraphy colour | Black |
| Door | With 2 horizontal strips | Handle | Smeg Classic |
| Upstand | Yes | Handle Colour | Brushed stainless steel |
| Type of pan stands | Cast Iron | Glass type | dark grey |
| Hob colour | Stainless steel | Storage compartment | Drawer |
| Command panel finish | Finger friendly stainless steel | Logo | Assembled st/steel |
| Control knobs | Smeg Classic | Logo position | Facia below the oven |
| Controls colour | Stainless steel | Alternative colours available | Anthracite, Black |

Programme / Functions


| | |
|--------------------------|----|
| No. of cooking functions | 10 |
|--------------------------|----|

Traditional cooking functions

| | | |
|--|--|---|
|  Static |  Fan assisted |  Circulaire |
|  Turbo (circulaire + bottom + upper + fan) |  ECO |  Large grill |
|  Fan grill (large) |  Base |  Fan assisted base |
|  Rotisserie | | |

Cleaning functions






Catalytic

 Vapor Clean

Customisable recipes 10

Automatic programs 50

Other functions

| | | |
|--|---|---|
|  Defrost by time |  Defrost by weight |  Plate rack/warmer |
|  Proving |  Sabbath | |

Hob technical features

UR

Total no. of cook zones 6

Front left - Gas - 2UR (dual) - 4.20 kW

Rear left - Gas - Rapid - 3.00 kW

Front centre - Gas - AUX - 1.00 kW

Rear centre - Gas - Semi Rapid - 1.80 kW

Front right - Gas - Semi Rapid - 1.80 kW

Rear right - Gas - Rapid - 3.00 kW

Type of gas burners Standard

Gas safety valves Yes

Automatic electronic ignition Yes

Burner caps Matt black enamelled

Main Oven Technical Features



No. of lights

2

Total no. of door glasses 3

| | | | |
|-------------------------------------|-------------------|---|----------------|
| Fan number | 3 | No. of thermo-reflective door glasses | 2 |
| Net volume of the cavity | 115 litres | Safety Thermostat | Yes |
| Gross volume, 1st cavity | 129 l | Heating suspended when door is opened | Yes |
| Cavity material | Easy clean enamel | Cooling system | Tangential |
| No. of shelves | 5 | Usable cavity space dimensions (HxWxD) | 371x724x418 mm |
| Type of shelves | Metal racks | Temperature control | Electronic |
| Light type | Halogen | Lower heating element power | 1700 W |
| Light power | 40 W | Upper heating element - Power | 1200 W |
| Cooking time setting | Start and Stop | Grill element | 1700 W |
| Light when oven door is open | Yes | Large grill - Power | 2900 W |
| Door opening | Flap down | Circular heating element - Power | 1500 W |
| Removable door | Yes | Grill type | Electric |
| Full glass inner door | Yes | Tilting grill | Yes |
| Removable inner door | Yes | Soft Close system | Yes |

Options Main Oven

| | | | |
|--------------------------------------|-----|----------------------------|--------|
| Timer | Yes | Minimum Temperature | 50 °C |
| End of cooking acoustic alarm | Yes | Maximum temperature | 280 °C |

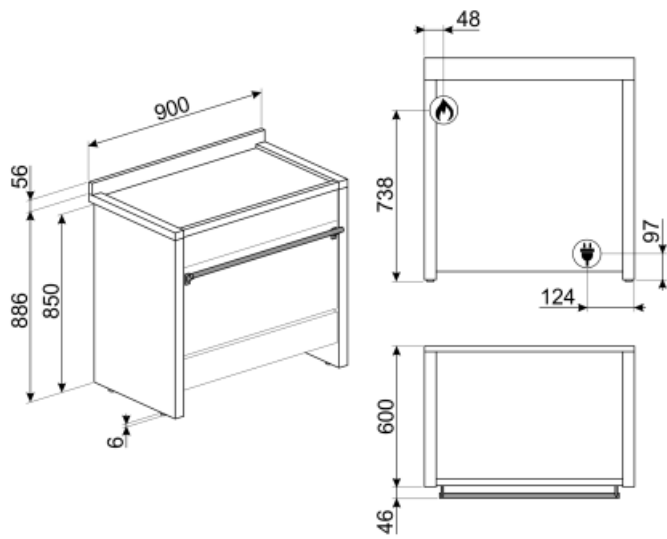
Accessories included for Main Oven & Hob



| | | | |
|---|---|---|---|
| Cast iron wok support | 1 | 40mm deep tray | 2 |
| Rotisserie | 1 | Catalytic panels | 3 |
| Top oven chrome shelf with back stop | 2 | Telescopic Guide rails, partial Extraction | 1 |
| Grill mesh | 1 | | |

Electrical Connection

| | | | |
|----------------------|-----------|----------------------------------|----------|
| Nominal power | 3200 W | Frequency | 50/60 Hz |
| Current | 14 A | Power supply cable length | 120 cm |
| Voltage | 220-240 V | Terminal block | 3 poles |



Not included accessories



GT1P-2

Partially extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 285 mm. Material: Stainless steel AISI 430 polished.



PPR2

Refractory pizza stone without handles. Squared shaped stone: L42 x H1,8 x D37,5 cm. Suitable also for gas ovens, to be put on the griddle.



PAL2

Paletta pizza larga con doppio manico.



WOKGHU

Cast-Iron WOK Support



KIT1A1-9

Splashback, 90x75 cm, stainless steel, suitable for Opera A1-9 cookers



GT1T-2

Totally extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 418.5 mm. Material: Stainless steel AISI 430 polished.



PRTX

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



PALPZ

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



PPR9

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



SFLK1

Child lock



KITH95A1A

Height extension kit (950 mm), anthracite, suitable for Opera A1 cookers



KITH95A1X

Height extension kit (950 mm), stainless steel, suitable for Opera A1 cookers



KITH95A1BL

Height extension kit (950 mm), black, suitable for Opera A1 cookers

KITROT9

Rotisserie kit for 90x60 cookers, new cavity (115 L)

KIT2A1-9

Plinth, 90 cm, stainless steel suitable for A1-9 Opera cooker



KIT2A1A-9

Plinth, 90 cm, anthracite, suitable for A1-9 Opera cooker



KIT600A1-9

Cover strip for hob back side, suitable for A1-9 Opera cooker



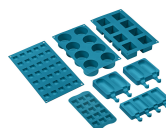
TPKX

Teppanyaki stainless steel



KITIA1-9

Cover strip, stainless steel, for hob back side, suitable for A1-9 Opera cooker



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

GTT

Totally extractable telescopic guides (1 level) Extraction: 433 mm Material: Stainless steel AISI 430 polished



































GTP

Partially extractable telescopic guides (1 level) Extraction: 300 mm Material: Stainless steel AISI 430 polished



Symbols glossary

-  A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.
-  Air cooling system: to ensure a safe surface temperatures.
-  Defrost by weight: With this function the defrosting time is determined
-  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.
-  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.
-  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: 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.
-  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.
-  Rotisserie: The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.
-  Heavy duty cast iron pan stands: for maximum stability and strength.
-  Defrost by time: with this function the time of thawing of foods are determined automatically.
-  Triple glazed doors: Number of glazed doors.
-  Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.
-  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.
-  Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.
-  ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.
-  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.
-  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.

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- | | | | |
|--|--|---|--|
|  | 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. |  | Warming up: An option for dish warming and keeping the prepared meals hot. |
|  | Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted |  | Sabbath: This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works |
|  | The oven cavity has 5 different cooking levels. |  | Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly. |
|  | Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely. |  | 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. |  | Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power. |
|  | Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity. |  | The capacity indicates the amount of usable space in the oven cavity in litres. |