

A1PYID-9

EAN13: 8017709243692

Product Family: Cooker
 Cooker size: 90x60 cm
 Aesthetics: Opera
 Colour: Stainless steel
 Hob type: Induction
 Type of main oven: Thermo-ventilated
 Energy efficiency class: A+



TYPE



- Energy type: Electric
- Hob type: Induction
- Cleaning system: Pyrolytic

- Product Family: Cooker
- Cooker size: 90x60 cm
- Heat source: ELECTRICITY
- Type of main oven: Thermo-ventilated

AESTHETICS



- Colour: Stainless steel
- Door: With 2 horizontal strips
- Handle Colour: Brushed stainless steel
- Command panel finish: Finger friendly stainless steel
- Controls colour: Stainless steel
- Glass type: eclipse
- Sliding compartment: Yes

- Design: Professional
- Aesthetics: Opera
- Material: Stainless steel
- Handle: Smeg Classic
- Upstand: Yes
- Control knobs: Smeg Classic
- No. of controls: 8
- Display: TFT
- Storage compartment: Drawer

PROGRAMS / FUNCTIONS

Traditional cooking functions



Other functions



Cleaning functions

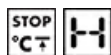


- Customizable recipes: 10
- Automatic programs: 50

OPTIONS MAIN OVEN

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

HOB TECHNICAL FEATURES



- 2nd zone position: Rear left
- 4th zone position: Rear right
- 1st zone type: Induction - single
- 3rd zone type: Induction - single
- 5th zone type: Induction - single
- 2nd zone dimensions: Ø 18.0 cm
- 4th zone dimensions: Ø 21.0 cm
- 1st zone power: 1400 W
- 3rd zone power: 2600 W
- 5th zone power: 1400 W
- 2nd zone booster power: 3000 W

- Total no. of cook zones: 5
- 1st zone position: Front left
- 3rd zone position: Central
- 5th zone position: Front right
- 2nd zone type: Induction - single
- 4th zone type: Induction - single
- 1st zone dimensions: Ø 14.5 cm
- 3rd zone dimensions: Ø 27.0 cm
- 5th zone dimensions: Ø 14.5 cm
- 2nd zone power: 1850 W
- 4th zone power: 2300 W
- 1st zone booster power: 2200 W
- 3rd zone booster power: 3700 W

- 4th zone booster power: 3700 W
- Automatic switch off when overheat: Yes
- Selected zone indicator: Yes

- 5th zone booster power: 2200 W
- Minimum pan diameter indication: Yes
- Residual heat indicator: Yes

MAIN OVEN TECHNICAL FEATURES



- Cavity material: Ever Clean enamel
- Type of shelves: Metal racks
- Light type: Halogen
- Fan number: 3
- Light when oven door is open: Yes
- Removable door: Yes
- Removable inner door: Yes
- No. of thermo-reflective door glasses: 1
- Cooling system: Tangential
- Grill element: 1700 W
- Temperature control: Electronic
- Upper heating element - Power: 1200 W
- Soft Close system: Yes

- Net volume of the cavity: 115 litres
- Gross volume, 1st cavity: 129 litres
- No. of shelves: 5
- No. of lights: 4
- Light Power: 40 W
- Cooking time setting: Start and Stop
- Door opening: Flap down
- Full glass inner door: Yes
- Total no. of door glasses: 4
- Safety Thermostat: Yes
- Grill type: Electric
- Large grill - Power: 2900 W
- Lower heating element power: 1700 W
- Circular heating element - Power: 1500 W

PERFORMANCE / ENERGY LABEL



- Energy consumption per cycle in fan-forced convection: 1.45 KWh
- Energy consumption per cycle in conventional mode: 0.84 KWh
- Energy consumption zone 4: 172.8 Wh/Kg

- Energy efficiency class: A+
- Energy consumption in forced air convection: 5.22 MJ
- Energy consumption in conventional mode: 3.02 MJ
- Energy consumption zone 2: 167.5 Wh/Kg
- Energy consumption zone 3: 142 Wh/Kg
- Energy consumption zone 5: 174.8 Wh/Kg

ELECTRICAL CONNECTION

- Electrical connection rating: 11400 W
- Voltage: 220-240 V
- Frequency: 50/60 Hz

- Current: 50 Amp
- Voltage 2 (V): 380-415 V

LOGISTIC INFORMATION

- Dimensions of the product HxWxD (mm): 900x900x600 mm

ACCESSORIES INCLUDED FOR MAIN OVEN & HOB

- TOP Oven grid with back stop: 2
- 40mm deep tray: 2

- Grill mesh: 1
- Telescopic Guide rails, partial Extraction: 1

OPTIONAL

- Partially extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 285 mm. Material: Stainless steel AISI 430 polished.: **GT1P-2**

• PAL2

- 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. : **PPR2**

• SFLK1

- 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. : **GT1T-2**

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

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

For availability in specific countries please contact your [local agent](#) .



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 time: with this function the time of thawing of foods are determined automatically.



Defrost by weight: With this function the defrosting time is determined



Quadruple glazed: 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.



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.



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.



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.



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.



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.



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.



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.



Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.



Induction: The work of these hobs is based on the principle of electromagnetic induction. The heat is generated directly in the bottom of the pan during its contact with the hob.



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.



Pyrolytic: Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior.



Warming up: An option for dish warming and keeping the prepared meals hot.



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Pyrolytic: The Eco pyrolytic cleaning function can be selected when the oven has a lighter build up of dirt. This function has a maximum duration of 1.5 hours.



Indication of residual heat: After the glass ceramic hob is switched off the residual heat indicator shows which of the heating zones still remains hot. When the temperature drops below 60 ° C, the indicator goes out.



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 without any time limitations. After you set this option, you can change any parameter in the oven and the lamp, the fan and the light of the knobs are turned off. Remains active only the knob to turn it off.



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.



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

