

A3-81

EAN13: 8017709245269

Product Family: Cooker
 Cooker size: 120x60 cm
 Aesthetics: Opera
 Colour: Stainless steel
 Hob type: Gas
 Type of main oven: Thermo-ventilated
 Type of second oven: Static
 Energy efficiency class: A
 Energy efficiency class, second cavity: B



TYPE

- Product Family: Cooker
- Energy type: Gas
- Heat source second cavity: ELECTRICITY
- Type of main oven: Thermo-ventilated
- Cooker size: 120x60 cm
- Heat source: ELECTRICITY
- Hob type: Gas
- Type of second oven: Static

AESTHETICS



- Colour: Stainless steel
- Door: With 2 horizontal strips
- Handle Colour: Brushed stainless steel
- Type of pan stands: Cast Iron
- Design: Professional
- Aesthetics: Opera
- Material: Stainless steel
- Handle: Smeg Classic
- Upstand: Yes
- Command panel finish: Finger friendly stainless steel
- Control knobs: Smeg Classic
- Controls colour: Stainless steel
- Glass type: eclipse
- Sliding compartment: Yes
- No. of controls: 11
- Display: Touch
- Storage compartment: Drawer

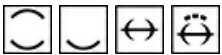
PROGRAMS / FUNCTIONS

Traditional cooking functions



PROGRAMS / FUNCTIONS AUXILIARY OVEN

Traditional cooking functions, cavity 2



- Cooking functions cavity 2: 4

OPTIONS MAIN OVEN

- Timer: Yes
- Minimum Temperature: 50 °C
- End of cooking acoustic alarm: Yes
- Maximum temperature: 250 °C

OPTIONS AUXILIARY OVEN

- Minimum Temperature: 50 °C
- Maximum temperature: 220 °C

HOB TECHNICAL FEATURES



- 2nd zone position: Rear left
- 4th zone position: Rear centre
- 6th zone position: Rear right
- 1st zone type: Gas - 2UR (dual)
- 3rd zone type: Gas - AUX
- Total no. of cook zones: 6
- 1st zone position: Front left
- 3rd zone position: Front centre
- 5th zone position: Front right
- 7th zone position: Central
- 2nd zone type: Gas - Semi Rapid
- 4th zone type: Gas - Rapid

- 5th zone type: Gas - AUX
- 7th zone type: BBQ
- 2nd zone power: 1800 W
- 4th zone power: 3000 W
- 6th zone power: 1900 W
- Type of gas burners: Standard
- Burner caps: Matt black enamelled
- 6th zone type: Gas - Fish burner
- 1st zone power: 4200 W
- 3rd zone power: 1000 W
- 5th zone power: 1000 W
- 7th zone power: 1600 W (BBQ)
- Automatic electronic ignition: Yes
- Gas safety valves: Yes

MAIN OVEN TECHNICAL FEATURES



- Cavity material: Ever Clean enamel
- Type of shelves: Metal racks
- Light type: Incandescent
- Fan number: 1
- Light when oven door is open: Yes
- Removable door: Yes
- No. of thermo-reflective door glasses: 2
- Cooling system: Tangential
- Grill element: 2800 W
- Temperature control: Electro-mechanical
- Upper heating element - Power: 1050 W

- Net volume of the cavity: 77 litres
- Gross volume, 1st cavity: 90 litres
- No. of shelves: 4
- No. of lights: 2
- Light Power: 25 W
- Cooking time setting: Start and Stop
- Door opening: Flap down
- Total no. of door glasses: 3
- Safety Thermostat: Yes
- Grill type: Electric
- Large grill - Power: 3850 W
- Lower heating element power: 1750 W
- Circular heating element - Power: 2500 W

SECOND OVEN TECHNICAL FEATURES



- Cavity material: Ever Clean enamel
- Type of shelves: Metal racks
- No. of lights: 1
- Light Power: 25 W
- Door opening: Flap down
- No. total door glasses: 3
- Safety Thermostat: Yes
- Grill type: Electric
- Large grill - Power: 2050 W
- Lower heating element - power: 750 W

- Net volume of the second cavity: 40 litres
- Gross volume, 2nd cavity: 42 litres
- No. of shelves: 4
- Roof Liner: Yes
- Light type: Incandescent
- Light when oven door is open: Yes
- Removable door: Yes
- No. thermo-reflective door glasses: 2
- Cooling system: Tangential
- Grill element - power: 1400 W
- Temperature control: Electro-mechanical
- Upper heating element - Power: 650 W

PERFORMANCE / ENERGY LABEL

A

- Energy consumption per cycle in fan-forced convection: 0.83 KWh
- Energy consumption per cycle in conventional mode: 1.21 KWh

- Energy efficiency class: A
- Energy consumption in forced air convection: 2.99 MJ
- Energy consumption in conventional mode: 4.36 MJ

PERFORMANCE /ENERGY LABEL - SECOND CAVITY

B

- Energy consumption per cycle in conventional mode, cavity 2: 0.87 KWh

- Energy efficiency class, second cavity: B
- Energy consumption in conventional mode, 2 cavity: 3.13 MJ

ELECTRICAL CONNECTION

- Electrical connection rating: 6800 W
- Voltage: 220-240 V
- Frequency: 50/60 Hz
- Current: 30 Amp
- Voltage 2 (V): 380-415 V

GAS CONNECTION

- Gas Type: G20 Natural gas
- Gas connection rating (W): 12700 W

LOGISTIC INFORMATION

- Dimensions of the product HxWxD (mm): 900x1200x600 mm

ACCESSORIES INCLUDED

- Other gas nozzles included: G30 LPG liquid gas

ACCESSORIES INCLUDED FOR MAIN OVEN & HOB

- Wide baking tray: 2
- TOP Oven grid with back stop: 2

ACCESSORIES INCLUDED FOR SECONDARY OVEN






















- Wide baking tray: 1
- Grill mesh: 1
- Oven grid with back and side stop: 1

OPTIONAL

- 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: **GTA-6**
- Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.: **PRTX**
- Pizza shovel with fold away handle width: 315mm length : 325mm: **PALPZ**
- 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**
- Plinth, 120 cm, stainless steel suitable for A3-7 and A4 Opera cookers: **KIT2A3-2**

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



	A: Product drying performance, measured from A+++ to D / G depending on the product family
	B: Product energy rating, measured from A+++ to D / G depending on the product family.
	Heavy duty cast iron pan stands: for maximum stability and strength.
	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.
	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: 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.
	Rotisserie with half grill: These symbols allow use of the rotisserie with half grill.
	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.
	Half grill: For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.
	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.
	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.



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.



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