

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













Aesthetics	Classic	Display	TFT
Series	Opera	Display languages	DA, DE, EN, ES, FR, IT, NL, PL, PT, RU, SV
Colour	Stainless steel	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		

Programme / Functions


No. of cooking functions	10
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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
Shelf positions	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

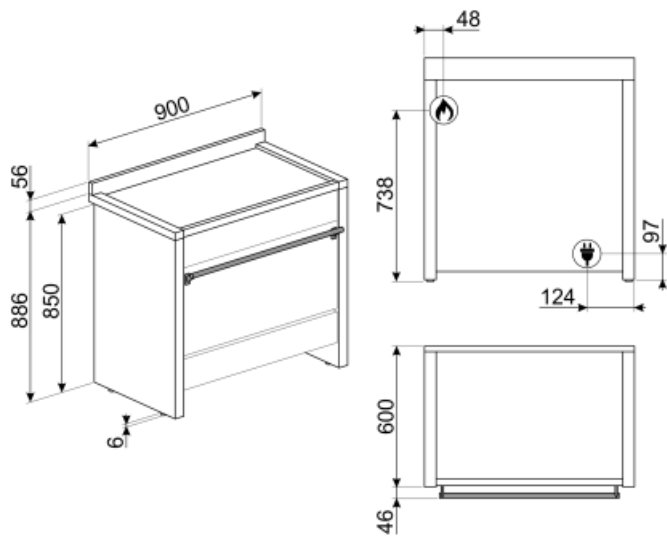
Accessories included for Main Oven & Hob



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



PAL2

Paletta pizza larga con doppio manico.



SFLK1

Child lock



GTP

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



WOKGHU

Cast-Iron WOK Support



KIT2A1-9

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



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.



TPKX

Teppanyaki stainless steel



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.



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.



KITH95A1X

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



KIT600A1-9

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



KIT1A1-9

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

KITROT9

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

KITIA1-9

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



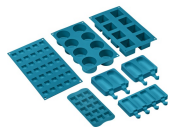
KITH95A1BL

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



KIT2A1A-9

Plinth, 90 cm, anthracite, 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



PALPZ



















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

















GTT

Totally extractable telescopic guides (1 level) Extraction: 433 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. |