

A4-81

Cooker size	120x60 cm
N. of cavities with energy label	2
Heat source first cavity	Electric
Hob type	Gas
Type of main oven	Thermo-ventilated
Type of second oven	Fan assisted
Cleaning system main oven	Catalytic
EAN code	8017709256807
Energy efficiency class	A
Energy efficiency class, second cavity	A



Aesthetics



Aesthetics	Classic	Controls colour	Stainless steel
Series	Opera	Display	Touch
Colour	Stainless steel	No. of controls	12
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

Programme / Functions

No. of cooking functions 8
Traditional cooking functions



Static



Fan assisted



Circulaire



ECO



Small grill



Large grill



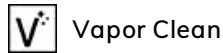
Fan grill (large)



Fan assisted base

Cleaning functions

Catalytic



Programs / Functions Auxiliary Oven

Cooking functions cavity 2 6

Traditional cooking functions, cavity 2



Static



Fan assisted



Large grill



Fan grill (large)



Fan-assisted bottom



Pizza

Cleaning functions cavity 2 catalytic

Hob technical features



Total no. of cook zones 6

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

Rear left - Gas - Semi Rapid - 1.80 kW

Front centre - Gas - AUX - 1.00 kW

Rear centre - Gas - Rapid - 3.00 kW

Front right - Gas - AUX - 1.00 kW

Rear right - Gas - Semi Rapid - 1.90 kW

Rear left - Gas - UR - 4.00 kW

Right - BBQ

Type of gas burners Standard

Burner caps Matt black enamelled

Automatic electronic ignition Yes

Automatic switch off when overflow Yes

Main Oven Technical Features



No. of lights	1
Fan number	1
Net volume of the cavity	61 litres
Gross volume, 1st cavity	70 l
Cavity material	Easy clean enamel
Shelf positions	4
Type of shelves	Metal racks
Light type	Halogen
Light power	40 W
Cooking time setting	Contaminuti + fine cottura
Light when oven door is open	Yes
Door opening	Flap down
Removable 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)	316x444x425 mm
Temperature control	Electro-mechanical
Lower heating element power	1200 W
Upper heating element - Power	1000 W
Grill element	1700 W
Large grill - Power	2700 W

Full glass inner door	Yes	Circular heating element	2000 W
		- Power	
		Grill type	Electric
		Tilting grill	Yes

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	55 litres	No. total door glasses	3
Gross volume, 2nd cavity	70 l	No. thermo-reflective door glasses	2
Cavity material	Easy clean enamel	Safety Thermostat	Yes
Shelf positions	4	Cooling system	Tangential
Type of shelves	Metal racks	Usable cavity space dimensions (HxWxD)	290x444x425 mm
No. of lights	1	Temperature control	Electro-mechanical
Light type	Halogen	Lower heating element - power	1100 W
Light power	40 W	Upper heating element - Power	1000 W
Cooking time setting	Minute minder	Grill element - power	1700 W
Light when oven door is open	Yes	Large grill - Power	2700 W
Door opening	Flap down	Grill type	Electric
Removable door	Yes	Tilting grill	Yes
Full glass inner door	Yes		

Options Auxiliary Oven

Timer	Yes	Minimum Temperature	50 °C
End of cooking acoustic alarm	Yes	Maximum temperature	300 °C

Accessories included for Main Oven & Hob



Top oven chrome shelf with back stop	2	40mm deep tray	1
Grill mesh	1	Catalytic panels	3
20mm deep tray	1	Telescopic Guide rails, partial Extraction	1

Accessories included for Secondary Oven

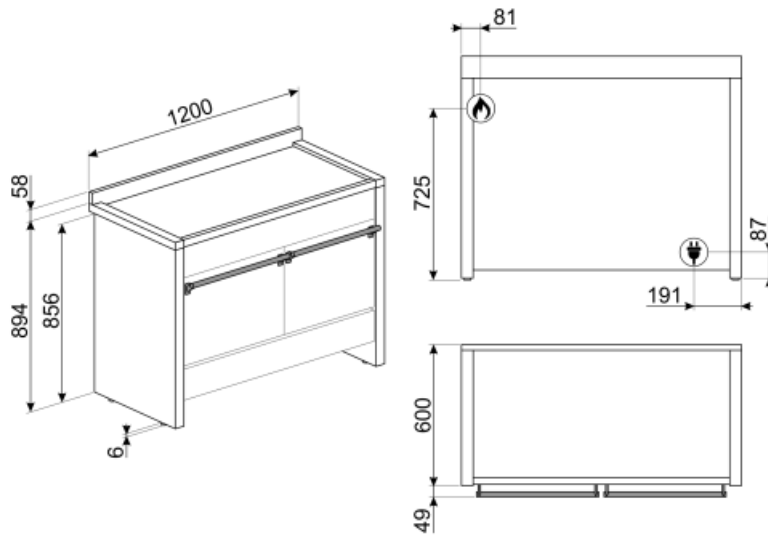
Chrome shelf with back and side stop 1
Grill mesh 1
40mm deep tray 1

Catalytic panels 3
Pizza Accessories Refractory stone + cover + shovel

Electrical Connection

Nominal power 7500 W
Current 33 A
Voltage 220-240 V
Voltage 2 (V) 380-415 V

Frequency 50/60 Hz
Power supply cable length 150 cm
Terminal block 5 poles



Not included accessories

KIT1A3-8

Splashback 120x75 cm, stainless steel, suitable for Opera A3-81 & A4-81 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.



GTP

Partially extractable telescopic guides (1 level) Extraction: 300 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.



TPKX

Teppanyaki stainless steel



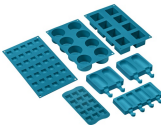
PALPZ

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



KIT2A3-2

Plinth, 120 cm, stainless steel suitable for A3-7 and A4 Opera cookers



SFLK1

Child lock



PRTX

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



KIT3-6

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



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.























GTT

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



Symbols glossary

 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>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.</p>	 <p>Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.</p>	 <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>
 <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>	 <p>Overfill protection: The special overfill protection shuts down the stove in the presence of overflow of liquids.</p>
 <p>The oven cavity has 4 different cooking levels.</p>	 <p>Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.</p>



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.



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