

A3AU-81

Cooker size	120x60 cm
N. of cavities with energy label	2
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Thermoseal
Type of second oven	Static
EAN code	8017709290030



Aesthetics



Aesthetic	Classic	Controls colour	Stainless steel
Serie	Opera	Display	Touch
Colour	Stainless steel	No. of controls	11
Finishing	Satin	Serigraphy colour	Black
Design	Professional	Handle	Smeg Classic
Door	With 2 horizontal strips	Handle Colour	Brushed stainless steel
Upstand	Yes	Glass type	eclipse
Type of pan stands	Cast Iron	Storage compartment	Drawer
Hob colour	Stainless steel	Sliding compartment	Yes
Command panel finish	Finger friendly stainless steel	Logo	Assembled st/steel
Control knobs	Smeg Classic	Logo position	Facia below the oven

Programs / Functions

No. of cooking functions	8
Traditional cooking functions	

 Static	 Fan assisted	 Circulaire
 Turbo	 Eco	 Small grill
 Fan grill (small)	 Fan assisted bottom	

Programs / Functions Auxiliary Oven

Cooking functions cavity 2 4

Traditional cooking functions, cavity 2



Static



Small grill



Large grill



Bottom

Hob technical features

Total no. of cook zones 6

Type of gas burners Standard

Automatic electronic ignition Yes

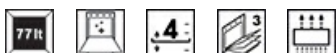
Gas safety valves

Yes

Burner caps

Matt black enamelled

Main Oven Technical Features



No. of lights	2
Fan number	1
Net volume of the cavity	77 l
Gross volume, 1st cavity	90 l
Cavity material	Ever Clean enamel
No. of shelves	4
Type of shelves	Metal racks
Light type	Incandescent
Light Power	25 W
Cooking time setting	Start and Stop
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)	305X613X405 mm
Temperature control	Electro-mechanical
Lower heating element power	1750 W
Upper heating element - Power	1050 W
Grill element	2800 W
Large grill - Power	3850 W
Circular heating element - Power	2500 W
Grill type	Electric

Options Main Oven

Timer	Yes
End of cooking acoustic alarm	Yes

Minimum Temperature	50 °C
Maximum temperature	250 °C

Second Oven Technical Features



Net volume of the second cavity	40 l	No. total door glasses	3
Gross volume, 2nd cavity	42 l	No. thermo-reflective door glasses	2
Cavity material	Ever Clean enamel	Safety Thermostat	Yes
No. of shelves	4	Cooling system	Tangential
Type of shelves	Metal racks	Usable cavity space dimensions (HxWxD)	315x300x415 mm
Roof Liner	Yes	Temperature control	Electro-mechanical
No. of lights	1	Lower heating element - power	750 W
Light type	Halogen	Upper heating element - Power	650 W
Light Power	25 W	Grill element - power	1400 W
Light when oven door is open	Yes	Large grill - Power	2050 W
Door opening	Flap down	Grill type	Electric
Removable door	Yes		

Options Auxiliary Oven

Minimum Temperature	50 °C	Maximum temperature	220 °C
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Accessories included for Main Oven & Hob

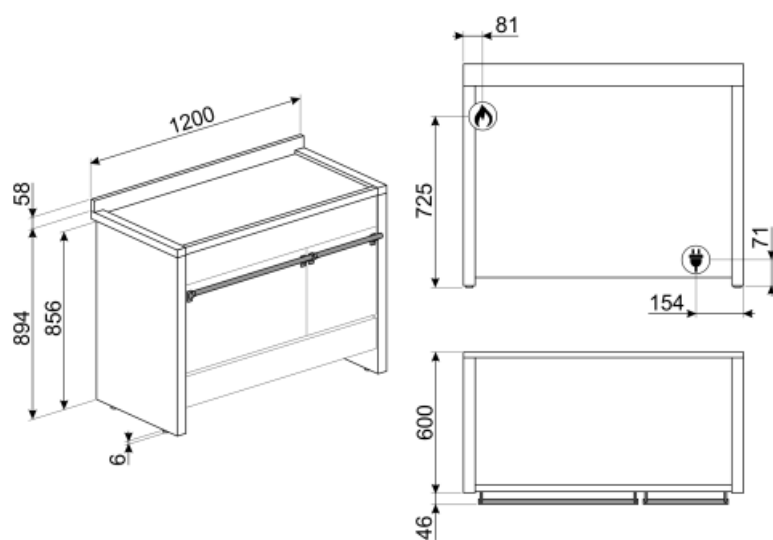
TOP Oven grid with back stop	2	Wide baking tray	2
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Accessories included for Secondary Oven

Rack with back and side stop	1	Grill mesh	1
Wide baking tray	1		

Electrical Connection

Plug	(I) Australia	Type of electric cable installed	Yes, Single phase
Electrical connection rating	6800 W	Power supply cable length	200 cm
Current	30 A	Type of electric cable	Yes, Double and Three Phase
Voltage	220-240 V	Frequency	50/60 Hz
Voltage 2 (V)	380-415 V	Terminal block	5 poles



Not included accessories



KIT1A3-8

Splashback 120x75 cm, stainless steel, suitable for Opera A3-8 cookers



SFLK1

Child lock



BNP608T

Teflon-coated tray, 8mm depth, to be placed on the grid



GRM

Gas hobs moka support



TPKX

Teppanyaki inox



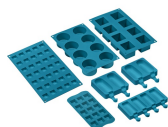
BN620-1

Enamelled tray, 20mm deep



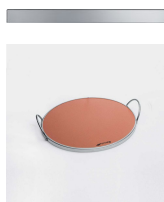
PALPZ

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



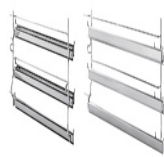
PRTX

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.



KIT3-6

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



GTA-6

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



BN640

Enamelled tray, 40mm deep

Symbols glossary (TT)

	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.		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.
	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.		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.
	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.		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.		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.



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.



Side lights: Two opposing side lights increase visibility inside the oven.



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.



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



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