

## A4-81

Cooker, 120x60 cm, Classica, Opera, Stainless steel, Hob type: Gas, Type of main oven: Thermo-ventilated, Type of second oven: Fan assisted, A, A



### TYPE

Product Family: Cooker • Cooker size: 120x60 cm • Hob energy type: Gas • N. of ovens: 2 • Hob type: Gas • Type of main oven: Thermo-ventilated • Type of second oven: Fan assisted • Cleaning system: Catalytic • EAN code: 8017709256807

### AESTHETICS

Colour: Stainless steel • Finishing: Satin • Aesthetics: Classica • Design: Professional • Serie: Opera • Material: Stainless steel • Door: With 2 horizontal strips • Command panel finish: Finger friendly stainless steel • Hob colour: Stainless steel • Handle: Smeg Classic • Controls colour: Stainless steel • Upstand: Yes • Display: Touch • Type of pan stands: Cast Iron • Glass type: Eclipse • Handle Colour: Brushed stainless steel • Control knobs: Smeg Classic • No. of controls: 12 • Storage compartment: Drawer

### PROGRAMME / FUNCTIONS

Traditional cooking functions: Static, Fan assisted, Circulaire, Eco, Small grill, Large grill, Fan grill (large), Fan assisted bottom • Cleaning functions: Catalytic, Vapor clean

## 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: Catalisi

## HOB OPTIONS

## OPTIONS MAIN OVEN

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

## OPTIONS AUXILIARY OVEN

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

## HOB TECHNICAL FEATURES

Total no. of cook zones: 6 • 1st zone position: Front left • 2nd zone position: Rear left • 3rd zone position: Front centre • 4th zone position: Rear centre • 5th zone position: Front right • 6th zone position: Rear right • 7th zone position: Rear left • 8th zone position: Right • 1st zone type: Gas - 2UR (dual) • 2nd zone type: Gas - Semi Rapid • 3rd zone type: Gas - AUX • 4th zone type: Gas - Rapid • 5th zone type: Gas - AUX • 6th zone type: Gas - Semi Rapid • 7th zone type: Gas - UR • 8th zone type: BBQ • 1st zone power: 4.20 kW • 2nd zone power: 1.80 kW • 3rd zone power: 1.00 kW • 4th zone power: 3.00 kW • 5th zone power: 1.00 kW • 6th zone power: 1.90 kW • 7th zone power: 4.00 kW • Type of gas burners: Standard • Burner caps: Matt black enamelled • Automatic electronic ignition: Yes • Automatic switch off when overflow: Yes

## MAIN OVEN TECHNICAL FEATURES

Net volume of the cavity: 61 l • Gross volume, 1st cavity: 70 l • Cavity material: Ever Clean enamel • No. of shelves: 4 • Type of shelves: Metal racks • No. of lights: 1 • Light type: Halogen • Light Power: 40 W • Fan number: 1 • Cooking time setting: Contaminuti + fine cottura • Door opening: Flap down • Light when oven door is open: Yes • Removable door: Yes • Full glass inner door: Yes • Total no. of door glasses: 3 • No. of thermo-reflective door glasses: 2 • Safety Thermostat: Yes • Cooling system: Tangential • Grill type: Electric • Tilting grill: Yes • Grill element: 1700 W • Large grill - Power: 2700 W • Lower heating element power: 1200 W • Upper heating element - Power: 1000 W • Circular heating element - Power: 2000 W • Temperature control: Electro-mechanical

## SECOND OVEN TECHNICAL FEATURES

Net volume of the second cavity: 55 l • Cavity material: Ever Clean enamel • No. of shelves: 4 • Type of shelves: Metal racks • No. of lights: 1 • Light type: Halogen • Light Power: 40 W • Cooking time setting: Minute minder • Light when oven door is open: Yes • Door opening: Flap down • Removable door: Yes • Full glass inner door: Yes • No. total door glasses: 3 • No. thermo-reflective door glasses: 2 • Safety Thermostat: Yes • Cooling system: Tangential • Grill type: Electric • Tilting grill: Yes • Grill element - power: 1700 W • Large grill - Power: 2700 W • Lower heating element - power: 1100 W • Upper heating element - Power: 1000 W • Temperature control: Electro-mechanical

## THIRD OVEN TECHNICAL FEATURES

### PERFORMANCE / ENERGY LABEL

Energy efficiency class: A • Energy consumption in forced air convection: 3.06 MJ • Energy consumption per cycle in fan-forced convection: 0.85 KWh • Energy consumption in conventional mode: 3.42 MJ • Energy consumption per cycle in conventional mode: 0.95 KWh

### PERFORMANCE /ENERGY LABEL - SECOND CAVITY

Energy efficiency class, second cavity: A • Energy consumption in conventional mode, 2 cavity: 3.56 MJ • Energy consumption per cycle in conventional mode, cavity 2: 0.99 KWh • Energy consumption in forced air convection, cavity 2: 2.99 MJ • Energy consumption per cycle in fan-forced convection: 0.83 KWh

### ELECTRICAL CONNECTION

Electrical connection rating: 7500 W • Voltage: 220-240 V • Voltage 2 (V): 380-415 V • Frequency: 50/60 Hz • Power supply cable length: 150 cm

### GAS CONNECTION

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

### LOGISTIC INFORMATION

Width (mm): 1200 mm • Product Height (mm): 900 mm • Depth (mm): 600 mm • Gross weight (kg): 165.900 kg • Net weight (kg): 139.000 kg

### NO LONGER IN USE

### ACCESSORIES INCLUDED

Other gas nozzles included: G30 LPG liquid gas

### ACCESSORIES INCLUDED FOR MAIN OVEN & HOB

Grill mesh: 1Rack with back and side stop: 1Catalytic panels: 3Wok stand: 120mm deep tray: 140mm deep tray: 1Telescopic Guide rails, total Extraction: 1Pizza Accessories: Refractory stone + cover + shovel

### ACCESSORIES INCLUDED FOR SECONDARY OVEN

Rack with back and side stop: 1Grill mesh: 140mm deep tray: 1Catalytic panels: 3

## OPTIONAL

KIT1A3-8: Splashback, CookersPRTX: Pizza stone, Ovens, CookersPALPZ: Pizza shovel, Ovens, CookersBN620-1: Tray, Ovens, CookersBN640: Tray, Ovens, CookersBNP608T: Tray, Ovens, CookersBBQ: Pan stands, Ovens, CookersAIRFRY: Pan stands, Ovens, CookersSFLK1: Child Lock, Ovens, CookersGTP: Telescopic Guides, Ovens, CookersGTT: Telescopic Guides, Ovens, CookersTPKX: Teppanyaki grill, CookersGRM: Reduction Grid, Cookers, HobsSMOLD: Moulds Set, Ovens, Blast chillersKIT2A3-2: Plinth Kit, Cookers

