

# A5AU-81

Cooker size	150x60 cm
N. of cavities with energy label	2
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Thermoseal
Type of second oven	Thermoseal
EAN code	8017709290047



## Aesthetics



Aesthetic	Classic	Controls colour	Stainless steel
Serie	Opera	Display	Touch
Colour	Stainless steel	No. of controls	13
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	Logo	Assembled st/steel
Command panel finish	Finger friendly stainless steel	Logo position	Facia below the oven
Control knobs	Smeg Classic		

## Programs / Functions

No. of cooking functions	8
Traditional cooking functions	

Static	Fan assisted	Circulaire
Turbo	Eco	Large grill
Fan grill (large)	Fan assisted bottom	

## Programs / Functions Auxiliary Oven

Cooking functions cavity 2 8

Traditional cooking functions, cavity 2



Static



Fan assisted



Circulaire



Large grill



Fan grill (large)



Fan-assisted bottom



Circulaire + bottom



Pizza

Cleaning functions cavity 2

Catalisi

## Hob technical features



Total no. of cook zones 7

Type of gas burners Standard

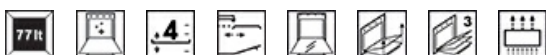
Automatic electronic ignition Yes

Gas safety valves Yes

Burner caps Matt black enamelled

Automatic switch off when overflow Yes

## 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

Roof Liner Yes

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

Full glass inner door Yes

Removable inner 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

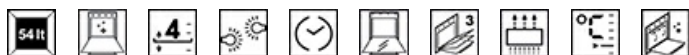
Circular heating element - Power 2500 W

Grill type Electric

## 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	54 l	Removable inner door	Yes
Gross volume, 2nd cavity	70 l	No. total door glasses	3
Cavity material	Ever Clean enamel	No. thermo-reflective door glasses	2
No. of shelves	4	Safety Thermostat	Yes
Type of shelves	Metal racks	Cooling system	Tangential
No. of lights	1	Usable cavity space dimensions (HxWxD)	290x444x425 mm
Light type	Halogen	Temperature control	Electro-mechanical
Light Power	40 W	Lower heating element - power	1100 W
Cooking time setting	Stop	Upper heating element - Power	1000 W
Light when oven door is open	Yes	Grill element - power	1700 W
Door opening	Flap down	Circular heating element - Power	2000 W
Removable door	Yes	Grill type	Electric
Full glass inner door	Yes	Tilting grill	Yes

## Options Auxiliary Oven

Timer	Yes	Minimum Temperature	50 °C
End of cooking acoustic alarm	Yes	Maximum temperature	280 °C

## Accessories included for Main Oven & Hob

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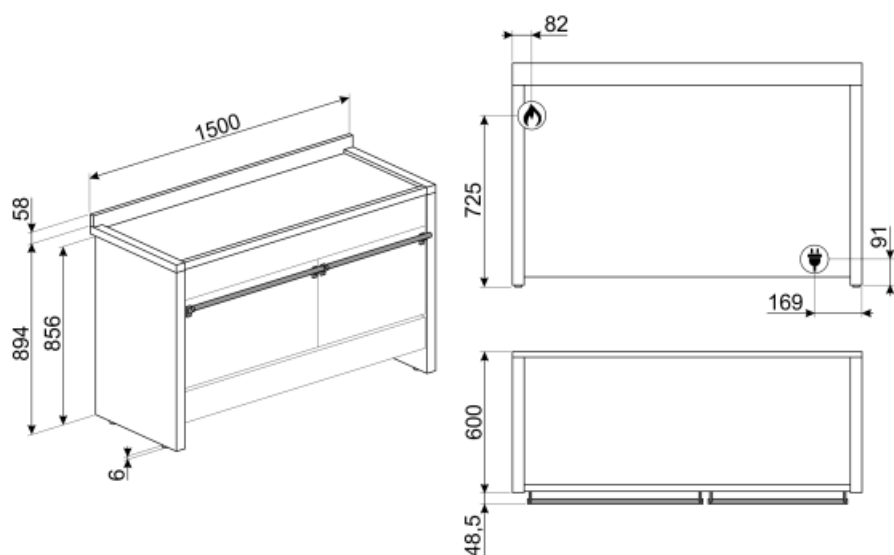
## Accessories included for Secondary Oven

Rack with back and side stop	1	Catalytic panels	3
40mm deep tray	1	Pizza Accessories	Refractory stone + cover + shovel
Grill mesh	1		

## Electrical Connection

Plug	(I) Australia	Type of electric cable installed	Yes, Double and Three Phase
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Electrical connection rating	7700 W	Power supply cable length	150 cm
Current	34 A	Frequency	50 Hz
Voltage	220-240 V	Terminal block	5 poles
Voltage 2 (V)	380-415 V		



## Not included accessories

### KIT2A5-5

Plinth, 150 cm, stainless steel suitable for A5 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.



### BNP608T

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

### PPR9

Refractory pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.



### GRM

Gas hobs moka support

### TPKX

Teppanyaki inox



### 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

### BN620-1

Enamelled tray, 20mm deep

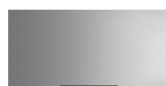


### GC120

Cast iron grill plate suitable for A3/A4/A5 cookers

### PALPZ

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

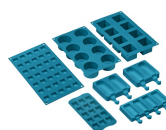


### KIT1A5-81

Splashback 150x75 cm, stainless steel, suitable for Opera A5-81 cookers

### BN640












Enamelled tray, 40mm deep














### 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

## 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.
	Circulaire with lower element: The addition of the lower element adds extra heat at the base for food which requires extra cooking.		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.		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.
	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.		Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.
	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.		All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.

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	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.
	Overflow protection: The special overflow protection shuts down the stove in the presence of overflow of liquids.		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.
	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.		Timer: All ceramic hobs have a timer which automatically ends cooking after a preset time.
	The capacity indicates the amount of usable space in the oven cavity in litres.		The capacity indicates the amount of usable space in the oven cavity in litres.
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## Benefit (TT)

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### **True-convection**

The best cooking performances guaranteed by ventilated circular flow.

Multiple fans and heating elements guarantee the perfect aerodynamic heat flow, allowing homogeneous and quicker cooking inside the cavity.