

A2PY-81

Cooker, 100x60 cm, Classica, Opera, Stainless steel, Hob type: Gas, Type of main oven: Thermo-ventilated, Type of second oven: Static, A, A



TYPE

Product Family: Cooker • Cooker size: 100x60 cm • Hob energy type: Gas • N. of ovens: 2 • Hob type: Gas • Type of main oven: Thermo-ventilated • Type of second oven: Static • Cleaning system: Pyrolytic • EAN code: 8017709256760

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 • Handle Colour: Brushed stainless steel • Control knobs: Smeg Classic • Glass type: Eclipse • No. of controls: 10 • Storage compartment: Drawer

PROGRAMME / FUNCTIONS

Traditional cooking functions: Static, Fan assisted, Circulaire, Turbo, Eco, Large grill, Fan grill (small), Fan assisted bottom • Cleaning functions: Pyrolytic

PROGRAMS / FUNCTIONS AUXILIARY OVEN

Cooking functions cavity 2: 6 • Traditional cooking functions, cavity 2: Static, Small grill, Large grill, Bottom, Rotisserie + grill, Roof

HOB OPTIONS

OPTIONS MAIN OVEN

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

OPTIONS AUXILIARY OVEN

Minimum Temperature: 50 °C • Maximum temperature: 250 °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 • 1st zone type: Gas - Semi Rapid • 2nd zone type: Gas - 2UR (dual) • 3rd zone type: Gas - AUX • 4th zone type: Gas - Semi Rapid • 5th zone type: Gas - 2UR (dual) • 6th zone type: Gas - Rapid • 1st zone power: 1.80 kW • 2nd zone power: 4.20 kW • 3rd zone power: 1.00 kW • 4th zone power: 1.80 kW • 5th zone power: 4.20 kW • 6th zone power: 3.00 kW • Type of gas burners: Standard • Burner caps: Matt black enamelled • Automatic electronic ignition: Yes • Gas safety valves: Yes

MAIN OVEN TECHNICAL FEATURES

Net volume of the cavity: 61 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: Start and Stop • Door opening: Flap down • Light when oven door is open: Yes • Removable door: Yes • Total no. of door glasses: 4 • No. of thermo-reflective door glasses: 3 • Door Lock During Pyrolysis: Yes • 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: 35 l • Cavity material: Ever Clean enamel • No. of shelves: 4 • Type of shelves: Metal racks • Roof Liner: Yes • No. of lights: 1 • Light type: Incandescent • Light Power: 25 W • Light when oven door is open: Yes • Door opening: Flap down • Removable door: Yes • No. total door glasses: 3 • No. thermo-reflective door glasses: 2 • Safety Thermostat: Yes • Cooling system: Tangential • Grill type: Electric • Grill element - power: 1400 W • Large grill - Power: 2050 W • Lower heating element - power: 750 W • Upper heating element - Power: 650 W • Temperature control: Electro-mechanical

THIRD OVEN TECHNICAL FEATURES

PERFORMANCE / ENERGY LABEL

Energy efficiency class: A • Energy consumption in forced air convection: 2.77 MJ • Energy consumption per cycle in fan-forced convection: 0.77 kWh • Energy consumption in conventional mode: 3.56 MJ • Energy consumption per cycle in conventional mode: 0.99 kWh

PERFORMANCE /ENERGY LABEL - SECOND CAVITY

Energy efficiency class, second cavity: A • Energy consumption in conventional mode, 2 cavity: 2.66 MJ • Energy consumption per cycle in conventional mode, cavity 2: 0.74 kWh

ELECTRICAL CONNECTION

Electrical connection rating: 5100 W • Voltage: 220-240 V • Voltage 2 (V): 380-415 V • Frequency: 50/60 Hz • Power supply cable length: 200 cm

GAS CONNECTION

Gas connection rating (W): 15600 W • Gas Type: G20 Natural gas

LOGISTIC INFORMATION

Width (mm): 1000 mm • Product Height (mm): 900 mm • Depth (mm): 600 mm • Net weight (kg): 118.500 kg

NO LONGER IN USE

ACCESSORIES INCLUDED

Other gas nozzles included: G30 LPG liquid gas

ACCESSORIES INCLUDED FOR MAIN OVEN & HOB

Grill mesh: 1 Rack with back and side stop: 1 Wok stand: 120mm deep tray: 140mm deep tray: 1

ACCESSORIES INCLUDED FOR SECONDARY OVEN

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

OPTIONAL

PRTX: Pizza stone, Ovens, CookersPALPZ: Pizza shovel, Ovens, CookersPPR2: Pizza stone, Ovens, CookersBN620-1: Tray, Ovens, CookersBN640: Tray, Ovens, CookersBNP608T: Tray, Ovens, CookersSFLK1: Child Lock, Ovens, CookersGTT: Telescopic Guides, Ovens, CookersGTP: Telescopic Guides, Ovens, CookersGRM: Reduction Grid, Cookers, HobsSMOLD: Moulds Set, Ovens, Blast chillersPIR2: Pan, Ovens, CookersKIT1A2PY-81: Splashback, CookersKIT2A2-8: Plinth Kit, Cookers

