

A4-8

120CM "Opera" Dual cavity Cooker
with Gas hob and Electric griddle
Energy rating AA

EAN13: 8017709153878

ONLY AVAILABLE FROM SELECTED DEALERS

Special promotion on this model* 5 year guarantee on parts and labour if purchased by 31st December 2014. Models included are A5, A4, A3, A2, and A1. Terms and conditions apply. At selected displaying retailers only. [For full terms and conditions please click here](#)

OVEN ONE



- 9 functions
- Oven capacity: gross - 68 litres, net - 63 litres
- Analogue LED electronic clock/programmer
- Air cooling system
- Closed door grilling
- Triple glazed removable doors
- Rotisserie
- Stay clean liners
- Easy clean enamel interior
- Conventional 0.91 kWh
- Forced air convection 0.79 kWh

OVEN TWO

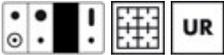


- 6 functions
- Oven capacity: gross - 61 litres, net - 58 litres
- Minute minder
- Air cooling system
- Closed door grilling
- Triple glazed removable doors
- Special pizza cooking function
- Stay clean liners
- Easy clean enamel interior
- Conventional 0.84 kWh
- Forced convection 0.79 kWh



- storage drawer beneath the ovens

HOB



- 6 burners + griddle
- Rear left: 1.8 kW
- Front left: Ultra rapid 4.2 kW
- Rear centre: Rapid 3.0 kW
- Front centre: 1.05 kW
- Electric griddle: 1.6 kW with Teflon coated plate
- Rear right: Fishburner 1.9 kW
- Front right: 1.05 kW
- Heavy duty cast iron pan stands
- Automatic electronic ignition
- Safety valves
- Adapable for LPG

STANDARD ACCESSORIES:

Oven one:

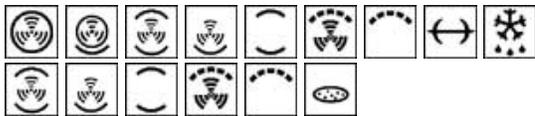
Extra deep tray
Roasting grill/pan
Grill mesh
Chrome shelf
Stay clean liners
Telescopic shelves

Oven two:

Roasting grill/pan
Chrome shelf
Grill mesh
Stay clean liners

Please note that this model supersedes the A4-6

Functions



Main Oven

Auxiliary Oven

Options

- **KIT1A3-6** - St/steel splash back
- **GT1T-1** - Pair fully extractable telescopic shelves
- **PRTX** - Pizza stone with handles
- **PALPZ** - Folding Pizza Shovel
- **GT1P-1** - Pair partially extractable telescopic shelves
- **WOKGHU** - Wok Support
- **GO120** - Cast Iron Open Griddle for Barbecue
- **GC120** - Cast Iron Ribbed Griddle
- **TPKX** - Teppanyaki Grill Plate

Smeg (UK) Limited
3 Milton Park, Abingdon
Oxon OX14 4RN
Tel. +44 (0)844 557 9907
Fax +44 (0)844 557 9337



Main Oven



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.



Circulaire with lower element :

The addition of the lower element adds extra heat at the base for food which requires extra cooking..



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.



CIRCOGAS / FAN WITH LOWER ELEMENT:

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.



Upper and lower element only:

A traditional cooking method best suited for single items located in the centre of the oven. The top of the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



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:

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.



Rotisserie:

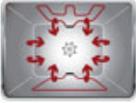
The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.



Snowflake:

With the switch on this symbol, no heating is possible even if the thermostat is turned.

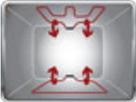
Auxiliary Oven

**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.

**CIRCOGAS / FAN WITH LOWER ELEMENT:**

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.

**Upper and lower element only:**

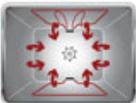
A traditional cooking method best suited for single items located in the centre of the oven. The top of the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.

**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:**

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.

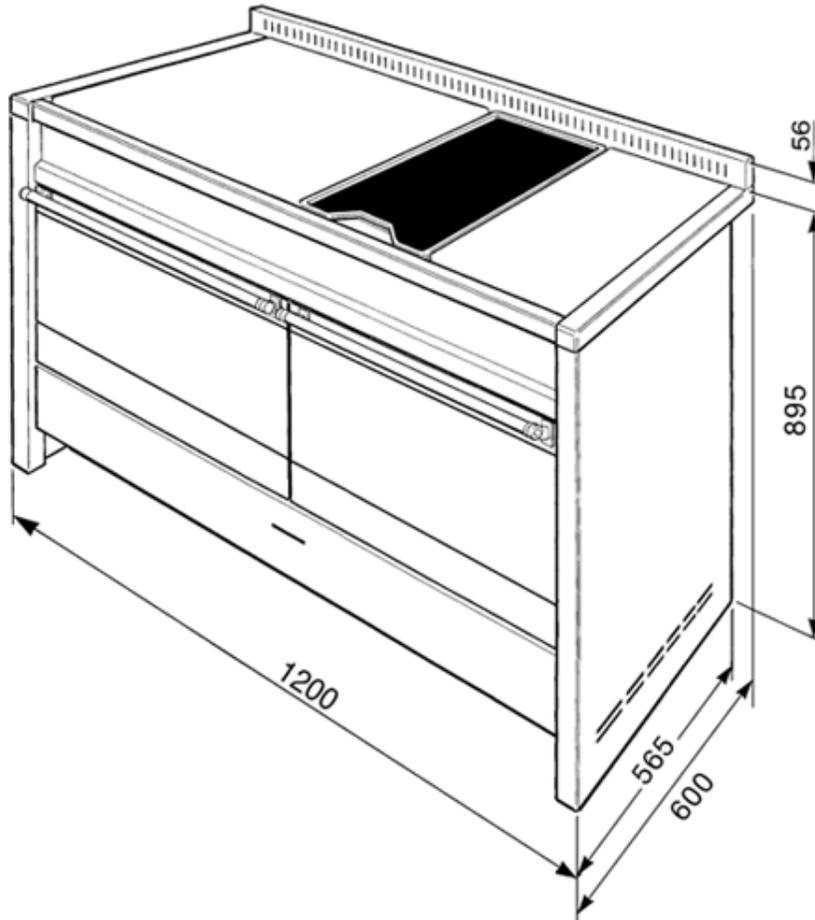
**Pizza function:**

The simultaneous operation of these three elements ensures an optimum cooking facility, ideal not only for pizza but also for cookies, quiches and flans.



A4-8

Opera range
120 cm
stainless steel
hob type: gas + griddle
oven type: electric multifunction + electric static
energy rating A+A



Smeg (UK) Limited
3 Milton Park, Abingdon
Oxon OX14 4RN
Tel. +44 (0)844 557 9907
Fax +44 (0)844 557 9337