



A1PXU New product Available soon

Free-standing Dual Fuel Dual Cavity "Opera" Range
Approx. 36" Stainless Steel

EAN13: 8017709184599



Self Cleaning

Exclusive Professional Style

AISI 304 stainless steel

Digital analogue LED electronic clock

Full width continuous grates

Stainless steel storage drawer beneath the oven

4" Stainless steel backsplash

Multifunction electric oven

10 cooking modes

Timer - end of cooking programmable

Adjustable thermostat 120° - 500°F

Air cooled quadruple glazed removable door

Oven capacity: 3.2 Cu Ft.

"Ever-Clean" enameled oven interior

4 Shelf positions

2 x Halogen oven lights

Gas Rangetop

5 gas burners

Right front 6,000 BTU

Right rear 10,000 BTU

Centre double inset brass super burner 15,000 BTU

Left front 4,000 BTU

Left rear 10,000 BTU

Heavy duty cast iron grates

Full width grates

Automatic electric ignition

LP Gas conversion kit included

Safety

Gas safety valves



Air cooled door to prevent overheating

Connected load nominal power 240/120V

Voltage rating: 240/120V 60Hz

Amp supply required:240/120V 15A/13,5A

Gas inlet location: back top right

Accessories included:

1 rotisserie kit

2 chrome shelves

2 ¾" deep trays

Functions



Options

- **KIT2A1-2** - Kick plate
- **KIT3-6** - Height extension (to rise appliance 2")
- **KIT4A1** - Deep kick plate (for use with KIT3-6)
- **KIT1CSP19** - Backsplash
- **GTA-6** - 3 Level telescopic shelf set
- **TPKX** - Tepenjaki grill plate



Main Oven



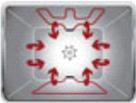
Convection with bottom heat:

This combination quickly completes the cooking of foods that are ready on the surface, but require more cooking inside, without further browning. Suitable for any type of food.



Top and bottom heat:

This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes. Best results are obtained by placing food in the centre of the oven.



Convection with top and bottom heat:

The elements combined with the fan aim to provide more uniform heat. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as European convection cooking but can be used to cook biscuits and pastry.



European convection:

The combination of the fan and circular element around it, gives uniform heat distribution with no cold spots. This has benefits - no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods the same time, less energy is needed, and it cooks at 10% quicker than a normal oven.



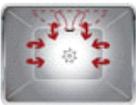
European convection with top and bottom heat:

The use of the fan with both elements allows food to be cooked quickly and effectively on a number of oven racks. Ideal for roasts that require thorough cooking. There is no transference of smells or flavours when using this function. This function offers a similar result to rotisserie, it moves the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked, and not only items that will fit onto a rotisserie.



ECO:

The Eco setting is a fast preheat function, which combines broil, fan and lower element to achieve optimum energy efficiency. Only to be used prior to selecting the main cooking mode.



Convection broil:

Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the broiler, providing an excellent method for broiling a range of foods; chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two racks being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time.



Intensive broil:

This allows rapid cooking and browning of foods. Best results can be obtained from using the top rack for small items, the lower racks for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.



Rotisserie with broil:

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



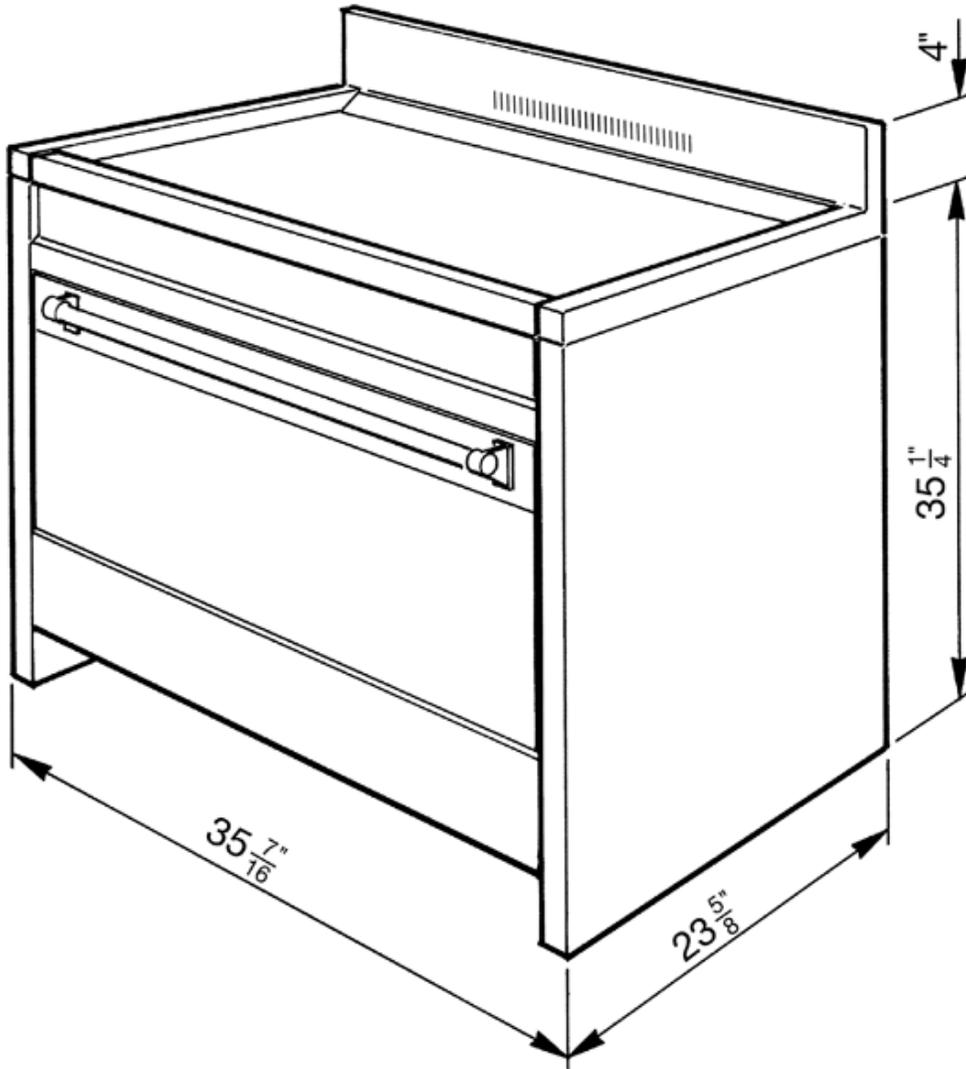
Pyrolytic:

Pyrolytic cleaning at 500°C destroys all the dirt deposits inside the oven. The process can be set from 1.5 hours to 3 hours, depending on the degree of dirt build up.



A1PXU

Opera range
36"
stainless steel
cooktops type: gas
oven type: electric multifunction



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