



## A1PXU Available soon

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

EAN13: 8017709184599



Self Cleaning

### 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

Programmable timer

Adjustable thermostat 120° - 500°F

Quadruple glazed removable door

Oven capacity: 3.2 Cu Ft.

"Ever-Clean" enameled oven interior

Roof liner

### Gas Rangetop

5 gas burners

Right-rear 10000 BTU

Left-rear 10000 BTU

Right-rear 6000 BTU

Left-front 4000 BTU

Central double-inset super burner 15000 BTU

Cast iron grates and matte black burner caps

Automatic electronic ignition

LP gas conversion kit included

Easy access for nozzle replacement

Deep rangetop base to contain spillage

### Safety

Gas safety valves



Ventilated door with cooling system to prevent overheating

Connected load nominal power 240/208V – 6.5kW/5kW

Amp supply required @240/208V: 27/24Amps

Voltage rating: 240/208V 60Hz

Gas inlet location: back top-right

**Accessories included:**

2 baking trays

2 oven grid with back and side stop

1 rotisserie kit

## Functions

---



## Options

---

- **KIT2A1-2** - Kick plate
- **KITIA1** - Island trim
- **KIT3-6** - Height extension (to rise appliance 2")
- **KIT1CSP19** - Backsplash



**Main Oven**



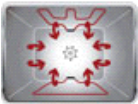
**Convection:**

This combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning. For Gas Oven: Convection with lower elements: The fan is added to the gas burner to distribute the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time.



**Bake:**

Ideal for slow baked cakes and casseroles. This traditional static heat will ensure food remains moist when cooked for longer periods of time.



**Convection Bake:**

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.



**European convection:**

Hot air fan cooking that provides quick, multi layered cooking with excellent browning results. Due to the effective circulation of hot air, there is no flavour transfer between foods. Delicate and strongly fragranced foods can be cooked at the same time.



**Turbo:**

Facilitates the cooking of large joints, due to heat coming from all three elements. Similar to rotisserie cooking the meat is sealed, and juices are held within the joint of meat. The results are both tender and juicy.



**ECO:**

The combination of the broiler, fan and lower element is particularly suitable for cooking small quantities of food.



**Convection broil:**

The fan reduces the fierce heat from the broiler, 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 broiler (centre portion only) is ideal for small quantities of food.



**Broiler:**

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 with broil:**

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



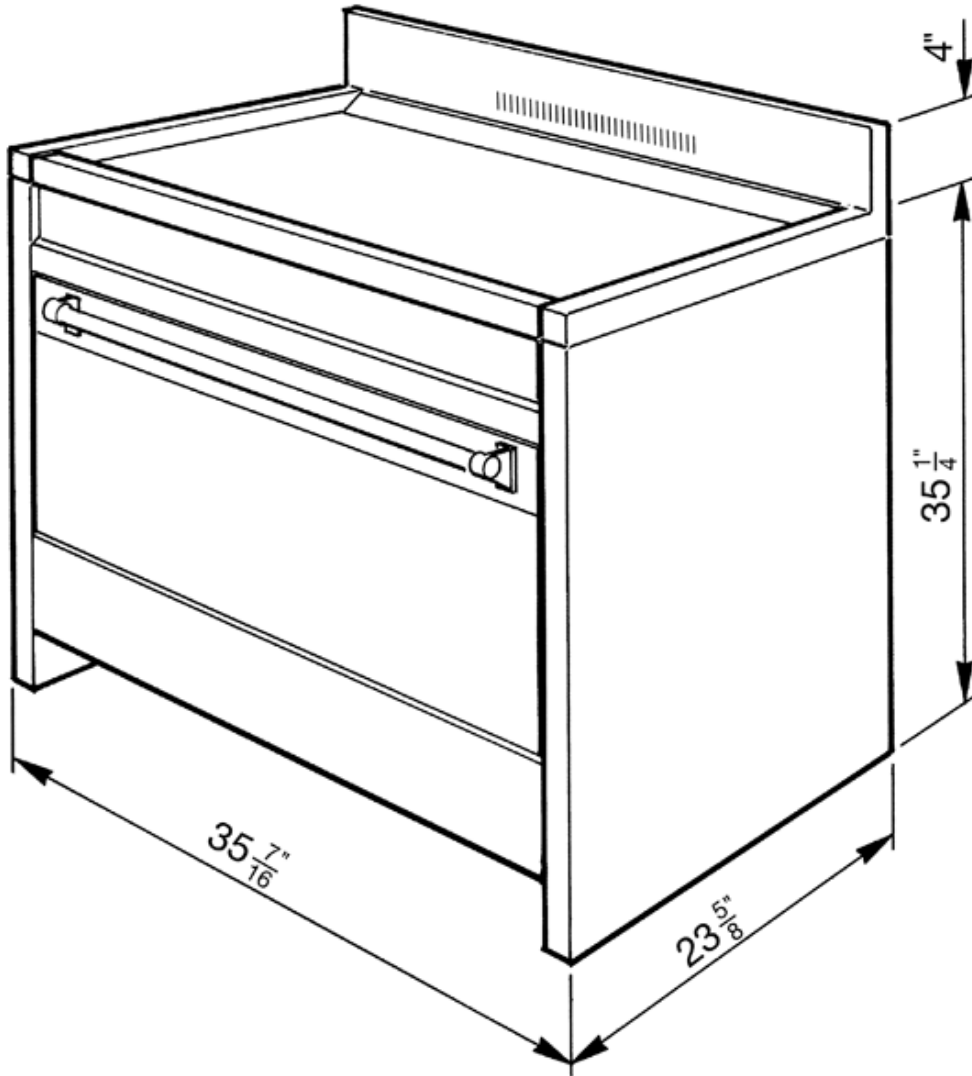
**Pyrolytic:**

**P** 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



SMEG U.S.A. INC.  
A&D BUILDING  
150 EAST 58th STREET, 7th FLOOR  
NEW YORK, NY, 10155  
Tel. +1 212 265 5378  
Fax +1 212 265 5945