

FREESTANDING COOKERS

A1PYID-9 90CM CLASSIC OPERA THERMOSEAL PYROLYTIC INDUCTION COOKER



EAN 8017709243692

Dimensions	900mmW x 600mmD x 900mmH (Height excludes splashback)
Finish	Stainless Steel
Installation	Freestanding
Display	TFT
Main oven	
Capacity	129L
Total functions	11
Door glass	Quadruple glazed door
Cooking levels	5
Thermostat	50 - 280°C
Programmability	Fully programmable
Cleaning	Pyrolytic
Lighting	4 x 40W halogen
Safety	Thermal protection
Supplied accessories	2 x Chrome wire shelf 2 x 40mm enamelled baking tray 1 x chrome wire shelf 1 x Rotisserie kit 1 x GTIP-1 - Partial telescopic guides
Power	220-240V, 50/60Hz 4000W 18A Connection
Warranty	Two years parts and labour

INDUCTION HOB

Capacity	5 zones Front left: 1400 W - Booster 2200 W - Ø 14.5 cm Rear left: 1850 W - Booster 3000 W - Ø 18.0 cm Centre: 2600 W - Booster 3700 W - Ø 27.0 cm Front right: 1400 W - Booster 2200 W - Ø 14.5 cm Rear right: 2300 W - Booster 3700 W - Ø 21.0 cm
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THERMOSEAL

The seal of Smeg's quality, technical excellence and taste: succulent roasts, crisp pastry and impressive baking is achieved in Smeg's unique, perfectly controlled cooking environment. Thermoseal maintains the perfect atmospheric balance in the cavity for optimum cooking conditions.



PYROLYTIC CLEANING

Smeg's pyrolytic cycle locks the door and heats the oven to around 500°C. This process carbonises any food residue or burnt-on grease to a small amount of ash, which can be simply wiped away with a damp cloth. Smeg also has Eco Pyro - the low energy option.



SMARTSENSE PLUS

Smeg's SmartSense Plus provides a foolproof, step-by-step guide to cooking. The large TFT colour display is legible without reading glasses, and so simple to follow. SmartSense Plus also has 50 guided cooking programs and you can also save 10 of your most-used favourites.



EVER CLEAN ENAMEL

The superior quality of Smeg's patented Ever Clean enamel, which is highly durable and easy to clean, is the result of nearly 70 years of enameling expertise; ensuring long-life performance of every Smeg oven.



COOL DOOR TECHNOLOGY

Smeg's Cool Door system is a combination of technologies which is driven by a 22 blade tangential fan and includes a heat exchange baffle system. It draws cool air up through the panes of heat-reflective glass in the door, making it safe to the touch even when the oven is at pyrolytic temperatures of around 500°C.

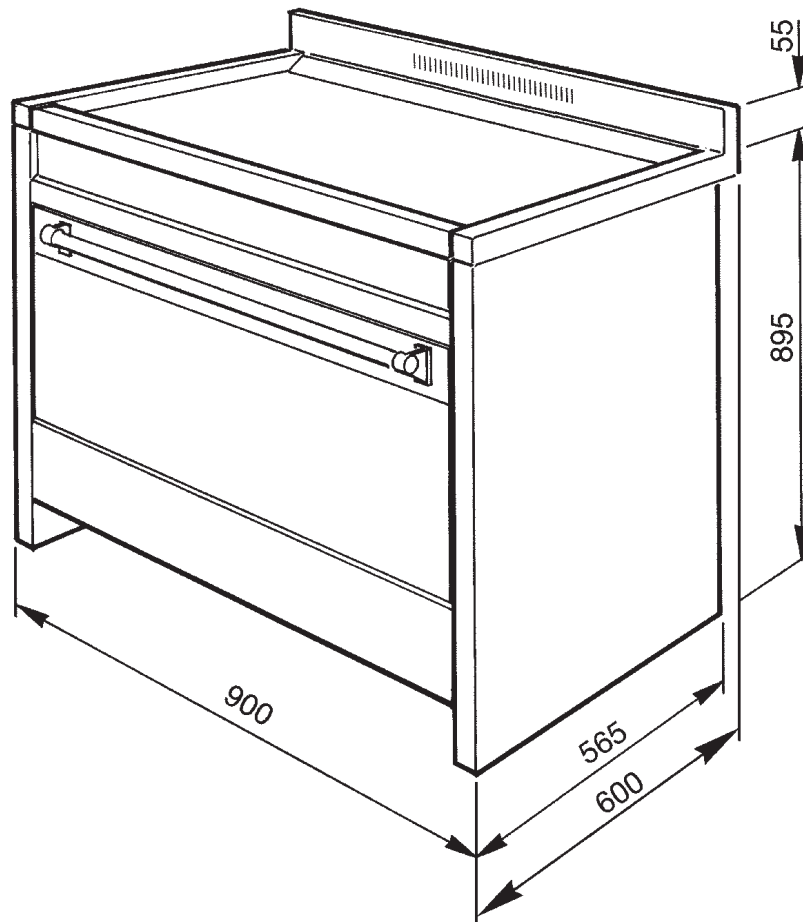
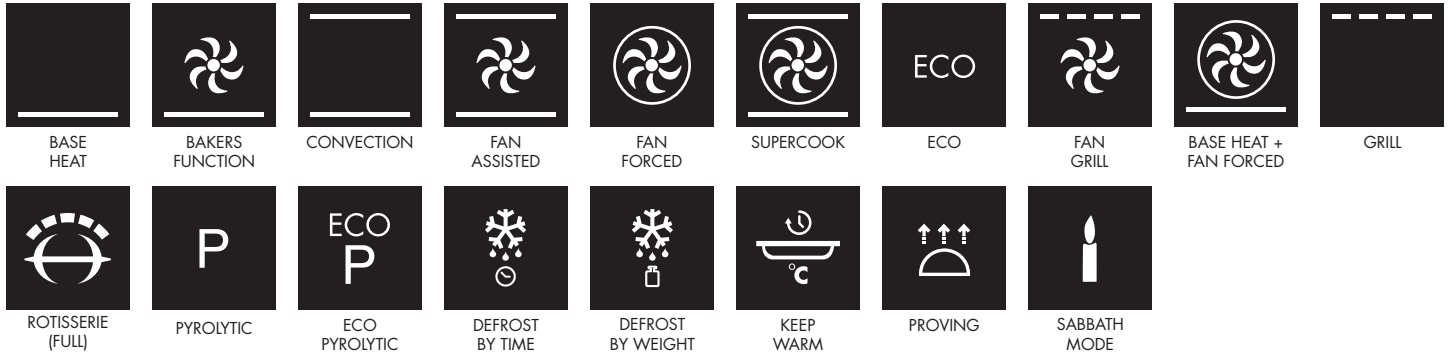
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Functions



PLEASE NOTE: drawings are not to scale. They are to assist only.

WARNING: technical specifications and product sizes can be varied by the manufacturer without notice.

Cutouts for appliances should only be by physical product measurements. The above information is indicative only.

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