

## A3-81 New product Available soon

120cm "Opera" Dual cavity Cooker  
with Gas hob and Electric griddle  
Energy rating B (Main oven)  
Energy rating B (Auxiliary oven)

EAN13: 8017709245269

Special promotion on this model\* 5 year guarantee on parts and labour if purchased by 31st March 2018. 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](#)

### MAIN OVEN



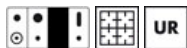
- 8 functions
- Oven capacity: gross - 90 litres, net - 77 litres
- Touch control display
- Air cooling system
- Closed door grilling
- Triple glazed removable door
- Conventional: 1.21 kW/h
- Forced air convection: 1.05 kW/h

### AUXILIARY OVEN:



- 4 functions
- Oven capacity: gross - 41 litres, net - 40 litres
- Air cooling system
- Closed door grilling
- Triple glazed removable door
- Rotisserie
- Pull out full width 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:

Main oven:

2 x Baking trays



2 x Chrome shelves

Auxiliary oven:  
Baking tray  
Chrome shelf  
Grill mesh  
Rotisserie kit  
Roof liner

Nominal power: 6.8 kW

- Supply can vary depending on usage, please consult a qualified electrician for ampere requirement

Please note this model supersedes the A3-7

Functions



Main Oven



Auxiliary Oven

Options

- **PRTX** - Pizza stone with handles
- **PALPZ** - Folding Pizza Shovel
- **WOKGHU** - Wok Support
- **GO120** - Cast Iron Open Griddle for Barbecue
- **GC120** - Cast Iron Ribbed Griddle
- **TPKX** - Teppanyaki Grill Plate

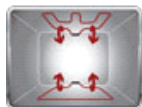


## Main Oven



### FAN WITH LOWER ELEMENT/ CIRCOGAS:

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. 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.



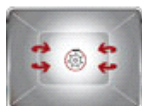
### Upper and lower element only:

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 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.



### 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.



### ECO:

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



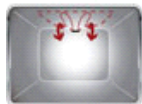
### Fan with grill element:

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.



### Circulaire with lower element :

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



### Half grill:

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.

## Auxiliary Oven



### Lower heating element only:

Ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.

**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.

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**Rotisserie with half grill:**

These symbols allow use of the rotisserie with half grill.

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**Rotisserie:**

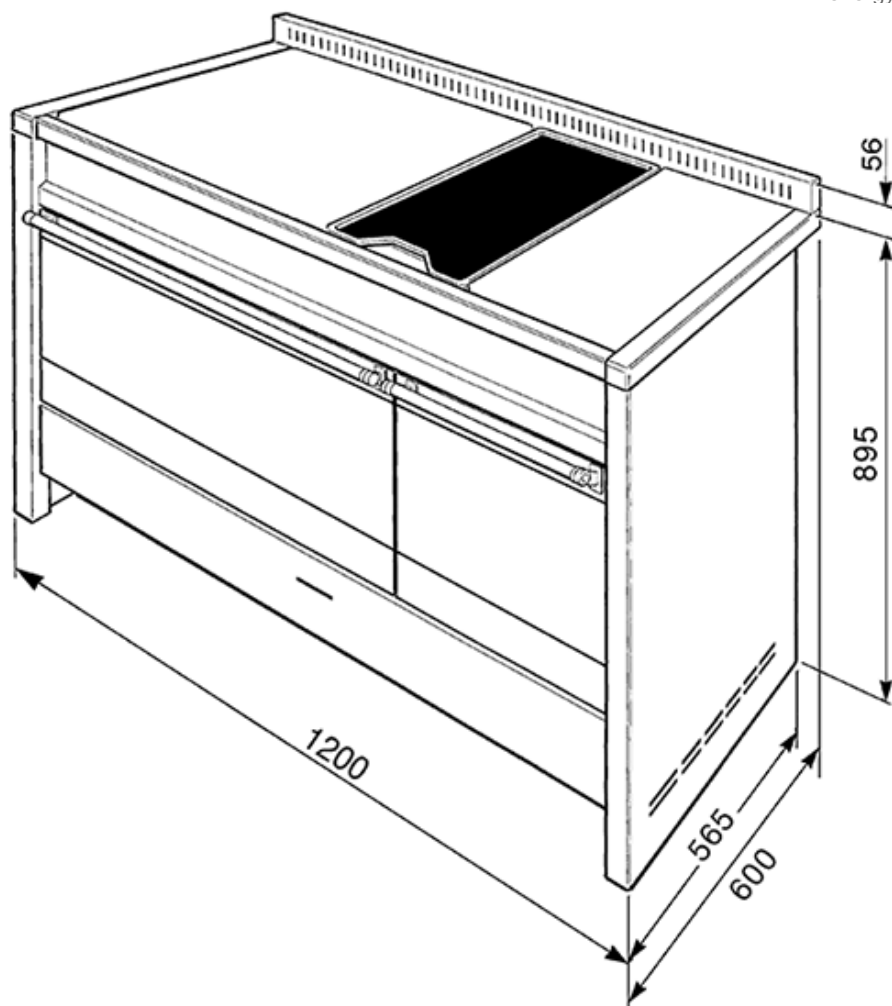
The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.

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**A3-81**

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



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