

## A2BL-81 New product

100cm "Opera" Dual Cavity Cooker with Multifunction Oven and Gas hob, Gloss Black  
Energy rating AB

EAN13: 8017709256753

### MAIN OVEN



- 8 functions
- Oven capacity: gross 70 litres, net 61 litres
- Usable cavity space dimensions (HxWxD): 316x460x412mm

### Touch timer display

### Eclipse black glass

- Air cooling system
- Closed door grilling
- Triple glazed removable door
- Easy clean enamel interior
- Metal side supports, 4 cooking levels
- Stay clean liners

### AUXILIARY OVEN

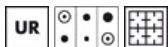


- 6 functions
- Oven capacity: gross - 36 litres, net - 35 litres
- Usable cavity space dimensions (HxWxD): 310x255x417mm

### Eclipse black glass

- Triple glazed removable door
- Air cooling system
- Closed door grilling
- Easy clean enamel interior
- Metal side supports, 4 cooking levels
- Roof liner
- Pull out full width storage drawer beneath the ovens

### HOB



- 6 burners
- Rear left: Ultra rapid 4.20 kW
- Front left: 1.80 kW
- Rear centre: 1.80 kW
- Front centre: 1.00 kW
- Rear right: Rapid 3.00 kW
- Front right: Ultra rapid 4.20 kW
- Heavy duty cast iron pan stands
- Automatic electronic ignition
- Safety valves
- Adaptable for LPG



STANDARD ACCESSORIES:  
Main oven:  
Extra deep tray (40mm deep)  
Roasting/grill pan (20mm deep)  
Grill mesh  
Chrome shelf


Auxiliary oven:  
Wide baking tray  
Grill mesh  
Chrome shelf  
Rotisserie kit

Nominal power: 5.3 kW

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

Please note this model supersedes the A2BL-8

Functions

								Main Oven
								Auxiliary Oven

Options

- **PRTX** - Pizza stone with handles
- **PALPZ** - Folding Pizza Shovel
- **WOKGHU** - Wok Support
- **TPKX** - Teppanyaki Grill Plate



## 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.



### **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.



### **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.



### **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.



### **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.



### **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.



### **Snowflake:**

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

## Auxiliary Oven



### **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.

**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.

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**Grill element:**

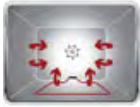
For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.

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**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.

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**Rotisserie with half grill:**

These symbols allow use of the rotisserie with half grill.

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**Top element only:**

Useful for browning the tops of dishes such as lasagne and potato or cheese topped recipes.

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## A2BL-81

Opera range

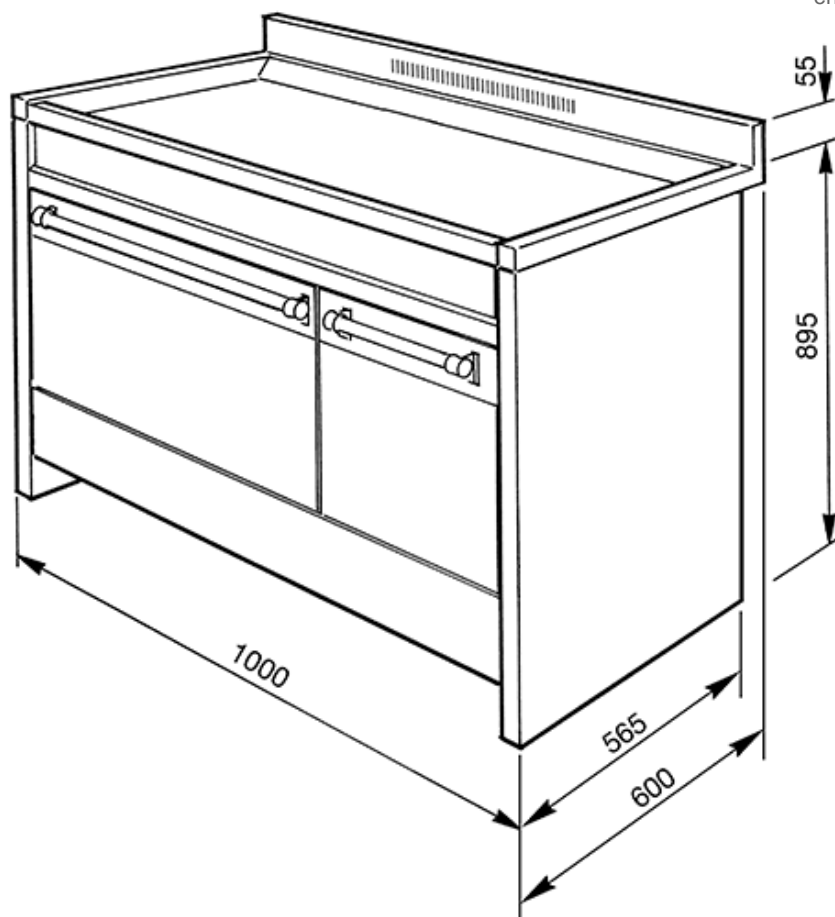
100 cm

black

hob type: cookers with gas hob

oven type: electric

energy rating A+B



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