

A1P-9

90cm "Opera" cooker with Multifunction oven and Gas
Hob, Gloss Cream
Energy rating B

EAN13: 8017709162979

Special promotion on this model* 5 year guarantee on parts and labour if purchased by 31st December 2017. 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](#)

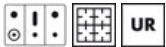
AVAILABLE WHILST STOCKS LAST!

OVEN



- 9 functions
- Oven capacity: gross - 90 litres, net - 77 litres
- Analogue LED electronic clock/ programmer
- Air cooling system
- Closed door grilling
- Triple glazed removable door
- Stay clean liners
- Storage drawer beneath the oven

HOB



- 6 burners
- Rear left: Rapid 3.0 kW
- Front left: Ultra rapid 4.2 kW
- Rear centre: Fishburner 1.9 kW
- Front centre: 1.05 kW
- Rear right: Rapid 3.0 kW
- Front right: 1.8 kW
- Heavy duty cast iron pan stands
- Automatic electronic ignition
- Safety valves
- Adaptable for LPG

Nominal power: 3.0 kW

- 13 Amp power supply required

STANDARD ACCESSORIES:

Roasting/grill pan
2 Chrome shelves (1 doubles as grill mesh)
Non-stick tray
Rotisserie kit
Wok support

Please note that this model supersedes the A1P-6

Functions



Options

- **GTA-6** - Telescopic shelf set with 3 levels for use with A1-7 or A3-7
- **KIT1A1SE6** - 90cm Opera Splashback Polished St/steel
- **PRTX** - Pizza stone with handles
- **PALPZ** - Folding Pizza Shovel
- **WOKGHU** - Wok Support
- **TPKX** - Teppanyaki Grill Plate

Versions

- **A1P-9** - 90cm "Opera" cooker with multifunction oven & gas hob, gloss cream



Main Oven



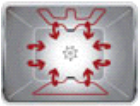
Circulaire:

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.



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.



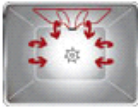
FAN WITH LOWER ELEMENT/ CIRCOGAS:

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.



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 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.



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.



Rotisserie:

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



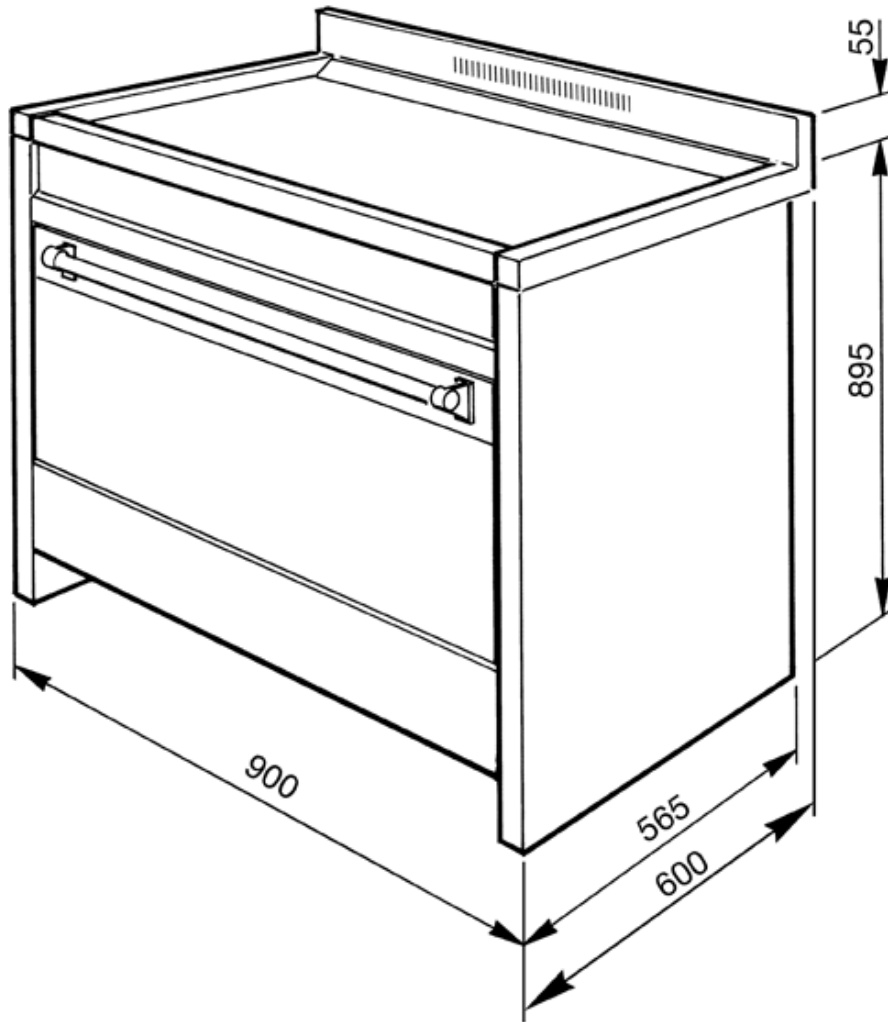
Snowflake:

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



A1P-9

Opera range
90 cm
cream
hob type: gas
oven type: electric multifunction
energy rating B



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