

# CPF120IGMPTA

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven
Type of second oven

Cleaning system main oven

EAN code

120x60 cm

2

**ELECTRICITY** 

Mixed

Thermoseal

Thermoseal

Pyrolitic

8017709289683



# **Aesthetics**



Design







Flush fit

Command panel finish Finger friendly stainless

steel

Aesthetic Portofino

Logo Assembled st/steel

Colour Turquese

**Logo position** Facia below the oven

**Upstand** Yes

Hob colour

Type of pan stands

Type of control setting

Control knobs

Smeg Portofino

Controls colour Stainless steel

No. of controls

Serigraphy colour

Display

Door

Glass type

11

Black

Touch

With frame

Black

Handle Smeg Portofino

Handle Colour Brushed stainless steel

Storage compartment Drawer
Sliding compartment Yes
Plinth Black

# **Programs / Functions**

No. of cooking functions Traditional cooking functions

Static

**R** 

Fan assisted



Circulaire

(R)

Turbo

ECO

Eco

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Small grill

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Large grill

**R** 

Fan grill (large)



Fan assisted bottom

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## Cleaning functions



Pyrolytic

# **Programs / Functions Auxiliary Oven**

Cooking functions cavity 2

8

Traditional cooking functions, cavity 2



Fan assisted



Circulaire



Eco



Large grill



Fan grill (large)



Fan-assisted bottom

Cooking functions with Direct Steam technology



Termo-ventilato (Circolare + Ventola)

Cleaning functions cavity 2



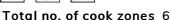
Vapour Clean

# Hob technical features









Centrale sinistra - Gas - 2UR (dual) - 4.20 kW

Front centre - Gas - Semi Rapid - 1.80 kW

Rear centre - Gas - Rapid - 3.00 kW

Front right - Induction - multizone - 2.10 kW - Booster 2.30 kW - 21.1x19.1 cm Rear right - Induction - multizone - 1.60 kW - Booster 1.85 kW - 21.0x19.0 cm

Matte black enamelled

Central - Teppanyaki - 1.40 kW

**Number of Flexible** 

Automatic pan detection

Yes

Standard

Minimum pan diameter

Yes

Type of gas burners Automatic electronic

Yes

indication

Burner caps

ignition

zones

Selected zone indicator Yes

Automatic switch off

when overheat

Yes

Residual heat indicator Yes

# Main Oven Technical Features













2









Total no. of door glasses 4



Fan number Net volume of the cavity 70 l Gross volume, 1st cavity 79 l

Cavity material Ever Clean enamel

No. of shelves

Type of shelves Metal racks Light type Halogen 40 W **Light Power** 

Cooking time setting Start and Stop

Light when oven door is

open

Door opening Flap down

Removable door Yes Full glass inner door Yes Removable inner door Yes

No.of thermo-reflective 3

door glasses

Safety Thermostat Yes Heating suspended Yes

when door is opened

Cooling system **Tangential** 

**Door Lock During** Yes

**Pyrolisis** 

Usable cavity space

360X460X425 mm dimensions (HxWxD)

1200 W

Temperature control Electro-mechanical

Lower heating element

power

Upper heating element - 1000 W

**Power** 

1700 W Grill elememt Large grill - Power 2700 W Circular heating element 2000 W

- Power

Grill type Electric Soft Close system Yes

# **Options Main Oven**

50 °C Timer Yes Minimum Temperature Maximum temperature 280°C End of cooking acoustic Yes

alarm

## Second Oven Technical Features















63 I







Net volume of the second cavity

Gross volume, 2nd 79 I cavity

No. of shelves

Ever Clean enamel Cavity material

Metal racks Type of shelves 2 No. of lights

Light type Halogen **Light Power** 40 W

Cooking time setting Start and Stop

Light when oven door is

open

Door opening Flap down

Removable door Yes Full glass inner door Yes Removable inner door Yes No. total door glasses 3

No. thermo-reflective door glasses

Safety Thermostat Yes Heating suspended Yes

when door is opened

Cooling system **Tangential** 360X460X425 mm

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

2

Lower heating element - 1200 W

power

Upper heating element - 1000 W

Power

Grill element - power 1700 W Large grill - Power 2700 W Circular heating element 2000 W

- Power

Grill type Electric Tilting grill Yes Soft Close system Yes



# **Options Auxiliary Oven**

Timer Yes Minimum Temperature  $50 \, ^{\circ}\text{C}$  End of cooking acoustic Yes Maximum temperature  $260 \, ^{\circ}\text{C}$ 

alarm

# Accessories included for Main Oven & Hob

Rack with back and side 1 Grill mesh 1

Telescopic Guide rails, 1

20mm deep tray 1 total Extraction
40mm deep tray 1 Meat Probe 1

# Accessories included for Secondary Oven

installed

Rack with back and side 1 Grill mesh 1

stop
20mm deep tray
1
Telescopic Guide rails, 1
total Extraction

40mm deep tray 1

# **Electrical Connection**

Electrical connection 10900 W Cable testing Yes

rating Type of electric cable Yes, Double and Three

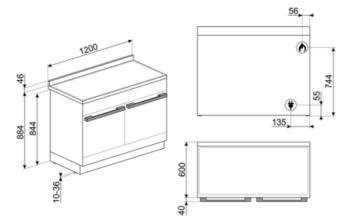
 Current
 48 A
 Phase

 Voltage
 220-240 V
 Frequency
 50/60 Hz

Voltage 2 (V) 380-415 V Terminal block 5 poles

Type of electric cable Yes, Single phase







# **Compatible Accessories**

#### **AIRFRY**

Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.

#### **BBO**

Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.

#### BN620-1

Enamelled tray, 20mm deep

#### **BNP608T**

Teflon-coated tray, 8mm depth, to be placed on the grid

#### GTP

\*\*Partially extractable telescopic guides (1 level)\*\* Extraction: 300 mm Material: Stainless steel AISI 430 polished

#### KIT1CPF120X

Splashback 120x60 cm, stainless steel, suitable for Portofino cookers

# KITP65CPF120

Depth extension kit (650 mm), suitable for TR4110 cookers

#### SCRP

Induction and ceramic hobs and teppanyaki scraper

#### AIRFRY2

Air fryer tray. Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.

#### **BGTR4110**

Cast iron grill plate suitable for Victoria Cookers TR4110

#### **BN640**

Enamelled tray, 40mm deep

#### **GRILLPLATE**

Universal griddle for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking meat, cheese and vegetables. Dimensions: 410 x 240 mm.

#### GTT

\*\*Totally extractable telescopic guides (1 level)\*\* Extraction: 433 mm Material: Stainless steel AISI 430 polished

#### KITH95CPF120

Height extension kit (950 mm), suitable for TR4110 cookers

# PALPZ

Pizza shovel with fold away handle width: 315mm length: 325mm

#### SFLK1

Child lock











#### **SMOLD**



Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C

#### **TPKPLATE**

Universal plate for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking fish, eggs and vegetables. Dimensions: 410 X 240 mm.

## **WOKGHU**



Cast-Iron WOK Support



sausages and bacon.

# Symbols glossary

	Heavy duty cast iron pan stands: for maximum stability and strength.		Installation in column: Installation in column
	Air cooling system: to ensure a safe surface temperatures.	DIRECT	A DIRECT STEAM oven has 1 steam cooking function to which the user can MANUALLY add steam. The function is activated when the user turns the function knob to the STEAM ON position, and deactivated when the user turns the steam knob to the STEAM OFF position. The user decides at the start of the cooking process how much water to load, up to 250ml. The water in the cavity then becomes steam during the cooking process.
<b>1</b> 3	Triple glazed doors: Number of glazed doors.	4	Quadruple glazed: Number of glazed doors.
ECO logic	ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.		Enamel interior: The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.
	Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.	*	Fan assisted base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food.
8	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.		Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.
8	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	ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.
****	Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for 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

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grill heat is generated only at the centre of the

element, so is ideal for smaller quantities.





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 upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.



Circulaire with steam assist: Provides extra moisture to food during cooking. Excellent for bread baking. The moisture allows the bread dough to stretch further at the beginning of cooking, creating an aerated and light textured dough. The remaining part of the cooking process allows for the signature crust to form.



Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



The inner door glass: can be removed with a few quick movements for cleaning.



Side lights: Two opposing side lights increase visibility inside the oven.



Automatic opening: some models have Automatic opening door when the cycle is finished which is a perfect solution for handle-less kitchen units as no handle is needed. For safety reasons, the door locks automatically when the machine is in use to avoid it being opened inadvertently.



Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.



Indication of residual heat: After the glass ceramic hob is switched off the residual heat indicator shows which of the heating zones still remains hot. When the temperature drops below 60 ° C, the indicator goes out.



The oven cavity has 5 different cooking levels.



Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 °C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.



Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step.



Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.



Vapour Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



The capacity indicates the amount of usable space in the oven cavity in litres.



The capacity indicates the amount of usable space in the oven cavity in litres.



•••



Knobs control



Automatic merge of zones for a bigger area



# Benefit (TT)

#### **Pyrolysis**

Easy oven cleaning thanks to special pyrolytic function

#### Touch control

Easy and intuitive timer setting with a single touch

#### Drawer storage compartment

More space thanks to the lower compartment, ideal for storing accessories or cooking utensils

#### True-convection

The best cooking performances guaranteed by ventilated circular flow.

Multiple fans and heating elements guarantee the perfect aerodynamic heat flow, allowing homogeneous and quicker cooking inside the cavity.

#### Multilevel cooking

Several cooking levels allow maximum flexibility of use

### Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

# Removalble inner glass

Internal door glasses are easily removable for complete cleaning

#### Tangential cooling

New cooling system with tangential fan and airflow from the door to the splashback

### Telescopic guides

Easy extraction and safe insertion of trays into the oven thanks to telescopic guides

#### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

## Cold door

During any function, the external door glass is cold, avoiding any risk of burns

## AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket

#### Pizza stone (optional accessory)

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)



# BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill

## Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

## Soft close

The door is equipped with a specific system for silent closing

## Single turbine

The oven has a fan equipped with a circular heating element allowing cooking with rotating heat

## **Direct Steam**

Steam is generated from water placed in a dedicated basin at the bottom of the cavity