CPF120IGMPX

Cooker size	120x60 cm
N. of cavities with energy label	2
Cavity heat source	ELECTRICITY
Hob type	Mixed
Type of main oven	Thermo-ventilated
Type of second oven	Thermo-ventilated
Cleaning system main oven	Pyrolitic
EAN code	8017709278267
Energy efficiency class	A+
Energy efficiency class, second cavity	A



Aesthetics

Design	Flush fit
Command panel finish	Finger friendly stainless steel
Aesthetic	Portofino
Logo	Assembled st/steel
Colour	Stainless steel
Logo position	Facia below the oven
Finishing	Satin
Upstand	Yes
Hob colour	Stainless steel
Type of pan stands	Cast Iron
Type of control setting hob	Control knobs
Type of control knobs	Smeg Portofino

Controls colour	Stainless steel
No. of controls	11
Serigraphy colour	Black
Display name	DigiScreen
Door	With frame
Glass type	Black
Handle	Smeg Portofino
Handle Colour	Brushed stainless steel
Storage compartment	Drawer
Sliding compartment	Yes
Plinth	Black

Programs / Functions main oven

No. of cooking functions	9

Traditional cooking functions

- Static
- Fan assisted
- Circulaire
- Turbo
- Eco
- Small grill
- Large grill
- Fan grill (large)
- Fan assisted base

Cleaning functions

- Pyrolytic

Programs / Functions auxiliary oven

Cooking functions cavity 2 8

Traditional cooking functions, cavity 2

- Static
- Fan assisted
- Circulaire
- Eco
- Large grill
- Fan grill (large)
- Fan-assisted bottom

Cooking functions with Direct Steam technology

Fan forced (circular heating + fan)

Cleaning functions cavity 2

- Vapor clean

Hob technical features

Total no. of cook zones 6

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
Central - Heating element - Teppanyaki griddle - 1.40 kW

Number of Flexible zones	1	**Automatic pan detection**	Yes
Type of gas burners	Standard		

Automatic electronic ignition	Yes	**Minimum pan diameter indication**	Yes
Burner caps	Matt black enamelled		
Automatic switch off when overheat	Yes	**Selected zone indicator**	Yes
		Residual heat indicator	Yes

Main Oven Technical Features



No. of lights	2	**Total no. of door glasses**	4
Fan number	1	**No.of thermo-reflective door glasses**	3
Net volume of the cavity	70 l	**Safety Thermostat**	Yes
Gross volume, 1st cavity	79 l	**Heating suspended when door is opened**	Yes
Cavity material	Ever Clean enamel	**Cooling system**	Tangential
No. of shelves	5	**Door Lock During Pyrolisis**	Yes
Type of shelves	Metal racks	**Usable cavity space dimensions (HxWxD)**	360X460X425 mm
Light type	Halogen	**Temperature control**	Electro-mechanical
Light Power	40 W	**Lower heating element power**	1200 W
Cooking time setting	Start and Stop	**Upper heating element - Power**	1000 W
Light when oven door is open	Yes	**Grill element**	1700 W
Door opening	Flap down	**Large grill - Power**	2700 W
Removable door	Yes	**Circular heating element - Power**	2000 W
Full glass inner door	Yes	**Grill type**	Electric
Removable inner door	Yes	**Soft Close system**	Yes

Options Main Oven

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

Second Oven Technical Features



Net volume of the second cavity	63 l	**No. thermo-reflective door glasses**	2
Gross volume, 2nd cavity	79 l	**Safety Thermostat**	Yes
Cavity material	Ever Clean enamel	**Heating suspended when door is opened**	Yes
No. of shelves	5	**Cooling system**	Tangential
Type of shelves	Metal racks	**Usable cavity space dimensions (HxWxD)**	360X460X425 mm
No. of lights	2	**Temperature control**	Electro-mechanical
Light type	Halogen		

Light Power	40 W	**Lower heating element - power**	1200 W
Cooking time setting	Start and Stop	**Upper heating element - Power**	1000 W
Light when oven door is open	Yes	**Grill element - power**	1700 W
Door opening	Flap down	**Large grill - Power**	2700 W
Removable door	Yes	**Circular heating element - Power**	2000 W
Full glass inner door	Yes	**Grill type**	Electric
Removable inner door	Yes	**Tilting grill**	Yes
No. total door glasses	3	**Soft Close system**	Yes

Options Auxiliary Oven

Timer	Yes	**Minimum Temperature**	50 °C
End of cooking acoustic alarm	Yes	**Maximum temperature**	260 °C

Accessories included for Main Oven & Hob



Rack with back and side stop	1	**Grill mesh**	1
20mm deep tray	1	**Telescopic Guide rails, total Extraction**	1
40mm deep tray	1	**Meat Probe**	1

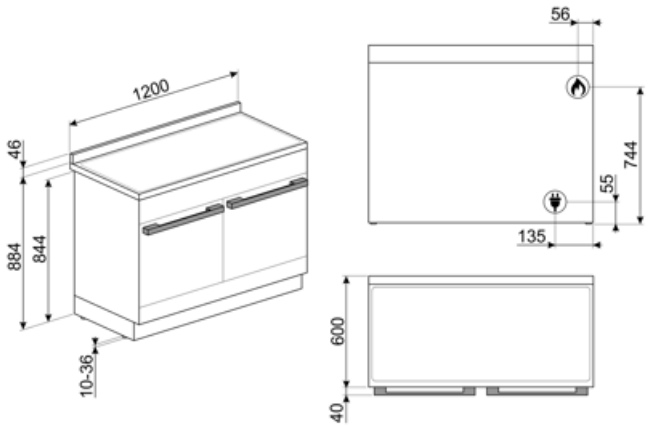
Accessories included for Secondary Oven



Rack with back and side stop	1	**Grill mesh**	1
20mm deep tray	1	**Telescopic Guide rails, total Extraction**	1
40mm deep tray	1		

Electrical Connection

Electrical connection rating	10900 W	**Cable testing**	Yes, Single phase
Current	32 A	**Additional connection modalities**	Double and Three Phase
Voltage	220-240 V	**Frequency**	50/60 Hz
Voltage 2 (V)	380-415 V	**Terminal block**	5 poles
Electric cable	Not included	**Plug**	Not present


1200
46
884
844
10-36
56
744
55
135
600
40

Compatible Accessories

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.

BBQ



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 suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.

BN640



Enamelled tray suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes

BNP608T



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

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.

GTP



Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.

GTT



Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.

KIT1CPF120X



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

KITH95CPF120



Height extension kit (950 mm), suitable for 120cm Portofino cookers (940-960mm)

KITP65CPF120



Depth extension kit (650mm), black, suitable for 120cm Portofino cookers

PALPZ



Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.

SCRP



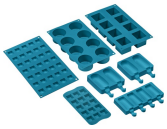
Non-scratch hob scraper - suitable for induction and ceramic hobs

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

Alternative products



CPF120IGMPWH

Colour: White



CPF120IGMPR

Colour: Red



CPF120IGMPBL

Colour: Black



CPF120IGMPT

Colour: Turquese

Symbols glossary



Automatic merge of zones for a bigger area



Energy efficiency class A



Installation in column: Installation in column.



Air cooling system: to ensure a safe surface temperatures.



4.3 inch display with LED technology, usability with knobs + 3 touch keys



Quadruple glazed: Number of glazed doors.



Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 °C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength. Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking.



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.



Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.



Heavy duty cast iron pan stands: for maximum stability and strength.



A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.



Knobs control



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.



Triple glazed doors: Number of glazed doors.



ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.



Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.



Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.



Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.



ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment.



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.



Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.



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



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



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.



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.



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



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.



Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.



Fan grill: very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.



Circulaire pulsed steam: 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.



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



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



PYROLYSIS - AUTOMATIC CLEANING FUNCTION: the oven heats up to a temperature approaching 500 ° C and chars grease and food residues into a fine ash that can be easily wiped off with a damp cloth. At such a high temperature, the door locks automatically for safety, while the temperature of the door remains controlled so it is safe to touch User adjustable function based on the level of dirt present in the oven.



The oven cavity has 5 different cooking levels.



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



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.



Vapor 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.

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 drawer 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

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket (optional accessory)

Cold door

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

Pizza stone (optional accessory)

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

BBQ (optional accessory)

Barbecue cooking directly in the oven with the double-sided grill (BBQ optional accessory)

Isothermic Cavity

The best cooking performance at the highest energy efficiency

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