

# CPF30UGGBL

Cooker size	30"
N. of cavities with energy label	1
Cavity heat source	GAS
Type of main oven	Gas with gas grill
EAN code	8017709270285







## Aesthetics



Aesthetic	Portofino	No. of controls	7
Colour	Black	Serigraphy colour	Silver
Design	Flush fit	Handle	Smeg Portofino
Door	With frame	Handle Colour	coloured
Upstand	Yes	Glass type	Grey
Type of pan stands	Cast Iron	Feet	Stainless steel
Hob colour	Stainless steel	Plinth	Black
Command panel finish	Enamelled metal	Storage compartment	Door
Control knobs	Smeg Portofino	Logo	Assembled st/steel
Controls colour	Stainless steel	Logo position	Facia below the oven
Display	Touch		

## Programs / Functions

No. of cooking functions		3
Traditional cooking functions		
 Large grill	 Base	 Fan assisted bottom
Other functions		
 Defrost by time		

## Hob technical features



**Total no. of cook zones** 4

Left - Gas - 2UR (dual) - 5.86 kW - 20000 BTU

Front centre - Gas - Semi Rapid - 2.34 kW - 8000 BTU

Rear centre - Gas - AUX - 1.31 kW - 4500 BTU

Right - Gas - UR - 5.86 kW - 20000 BTU

**Type of gas burners** Standard

**Gas safety valves** Yes

**Automatic electronic ignition** Yes

**Burner caps** Matt black enamelled

## Main Oven Technical Features



**No. of lights** 2  
**Fan number** 1  
**Gross volume, 1st cavity** 0.13 cu. ft.  
**Cavity material** Ever Clean enamel  
**No. of shelves** 4  
**Type of shelves** Metal racks  
**Light type** Halogen  
**Light Power** 40 W  
**Cooking time setting** Start and Stop  
**Light when oven door is open** Yes  
**Door opening** Flap down

**Removable door** Yes  
**Full glass inner door** Yes  
**Removable inner door** Yes  
**Total no. of door glasses** 3  
**No. of thermo-reflective door glasses** 2  
**Safety Thermostat** Yes  
**Cooling system** Tangential  
**Usable cavity space dimensions (HxWxD)** 317 x 640 x 430 "  
**Temperature control** Electro-mechanical  
**Grill type** Gas  
**Soft Close system** Yes

## Options Main Oven

**Timer** Yes  
**End of cooking acoustic alarm** Yes

**Minimum Temperature** 120 °F  
**Maximum temperature** 500 °F

## Accessories included for Main Oven & Hob



**Cast iron wok support** 1  
**Oven grid with stop, tray support** 1  
**TOP Oven grid with back stop** 2  
**40mm deep tray** 1  
**Grill mesh** 1  
**Telescopic Guide rails, partial Extraction** 1

## Electrical Connection

**Plug** (B) USA 120V  
**Electrical connection rating** 200 W

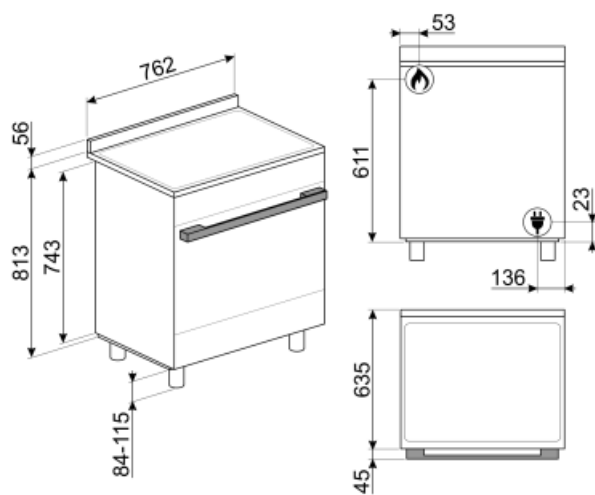
**Power supply cable length** 47 1/4 "  
**Frequency** 60 Hz

Current  
Voltage

2 A  
120 V

Terminal block

3 poles



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## Not included accessories

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### GT91P

Partially extractable telescopic guides suitable for CPF30 cookers, USA



### SFLK1

Child lock



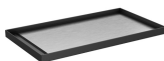
### BGCPF30

Cast iron grill plate suitable for 30" Portofino Cookers, USA



### PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



### TPKCPF30


















Stainless steel Teppanyaki plate, suitable for Portofino 30" 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.

## Symbols glossary (TT)

	Heavy duty cast iron pan stands: for maximum stability and strength.		Air cooling system: to ensure a safe surface temperatures.
	Defrost by time: Manual defrost function. At the end of the set duration, the function stops.		4.3 inch display with LED technology, usability with knobs + 3 touch keys
	Triple glazed doors: 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.		Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy This symbol in gas ovens indicates the gas burner.
	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.		Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.
	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.		The oven cavity has 4 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.
	Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.		