

CPF30UGGOR

Cooker size
N. of cavities with energy label
Cavity heat source
Type of main oven
EAN code

30" 1 GAS Gas with gas grill 8017709270315



Aesthetics





Aesthetic Portofino
Colour Orange
Design Flush fit
Door With frame
Upstand Yes
Type of pan stands Cast Iron

Hob colourStainless steelCommand panel finishEnamelled metalControl knobsSmeg PortofinoControls colourStainless steel

Display Touch

No. of controls 7
Serigraphy colour Black

Handle Smeg Portofino
Handle Colour coloured
Glass type Grey

Feet Stainless steel

PlinthBlackStorage compartmentDoor

LogoAssembled st/steelLogo positionFacia below the oven

Programs / Functions

No. of cooking functions Traditional cooking functions

·--

Large grill

Base



Fan assisted bottom

Hob technical features





Total no. of cook zones 4

SMEG SPA 2024-05-20

3



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

Automatic electronic

Yes

Gas safety valves

Burner caps

Yes

Yes

Yes

317 x 640 x 430 "

Matt black enamelled

Main Oven Technical Features



ignition















No. of lights Fan number

2

Gross volume, 1st cavity 0.13 cu. ft.

Cavity material

Ever Clean enamel

No. of shelves

Type of shelves Light type **Light Power**

Metal racks Halogen 40 W

Cooking time setting

Start and Stop

Light when oven door is

open

Door opening

Flap down

Yes

Removable door

Full glass inner door Yes Removable inner door Yes

Total no. of door glasses 3 No.of thermo-reflective 2

door glasses

Safety Thermostat

Cooling system **Tangential**

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

Grill type Gas Soft Close system Yes

Options Main Oven

Timer Yes End of cooking acoustic

Minimum Temperature Maximum temperature 120 °F 500 °F

1

alarm

Accessories included for Main Oven & Hob



Cast iron wok support

Oven grid with stop, tray support

TOP Oven grid with back stop

1 1 40mm deep tray Grill mesh

1 Telescopic Guide rails.

partial Extraction

Electrical Connection

Plug

(B) USA 120V 200 W

Power supply cable length

55 1/8 "

Electrical connection

rating Current

2 A

2

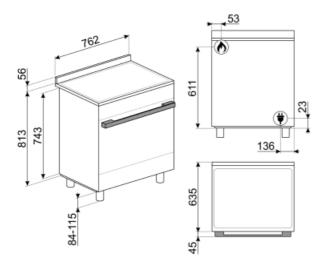
Frequency Terminal block 60 Hz 3 poles

Voltage

120 V

SMEG SPA 2024-05-20





SMEG SPA 2024-05-20



Not included accessories



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

Refractary 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.



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.



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

SMEG SPA 2024-05-20