

# CPF30UGGR

Cooker size	30"
N. of cavities with energy label	1
Cavity heat source	GAS
Type of main oven	Gas with gas grill
EAN code	8017709270322



## Aesthetics



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

## Programs / Functions

No. of cooking functions	3	
Traditional cooking functions		
 Large grill	 Base	 Fan assisted bottom

## 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	Removable door	Yes
Fan number	1	Full glass inner door	Yes
Gross volume, 1st cavity	0.13 cu. ft.	Removable inner door	Yes
Cavity material	Ever Clean enamel	Total no. of door glasses	3
No. of shelves	4	No. of thermo-reflective door glasses	2
Type of shelves	Metal racks	Safety Thermostat	Yes
Light type	Halogen	Cooling system	Tangential
Light Power	40 W	Usable cavity space dimensions (HxWxD)	317 x 640 x 430 "
Cooking time setting	Start and Stop	Temperature control	Electro-mechanical
Light when oven door is open	Yes	Grill type	Gas
Door opening	Flap down	Soft Close system	Yes

## Options Main Oven

Timer	Yes	Minimum Temperature	120 °F
End of cooking acoustic alarm	Yes	Maximum temperature	500 °F

## Accessories included for Main Oven & Hob



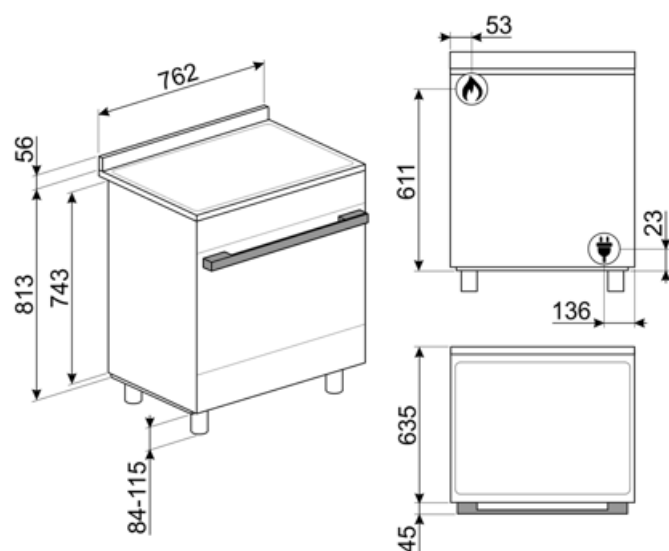
Cast iron wok support	1	40mm deep tray	1
Oven grid with stop, tray support	1	Grill mesh	1
TOP Oven grid with back stop	2	Telescopic Guide rails, partial Extraction	1

## Electrical Connection

Plug	(B) NEMA 5-15P	Type of electric cable installed	Yes, Single phase
Electrical connection rating	200 W	Power supply cable length	55 1/8 "
Current	2 A	Frequency	60 Hz
Circuit breaker	15 A	Terminal block	3 poles

Voltage

120 V



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## Compatible Accessories

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### GT91P

Partially extractable telescopic guides suitable for CPF30 cookers, USA



### SFLK1




















Child lock



### 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

	Heavy duty cast iron pan stands: for maximum stability and strength.		Installation in column: Installation in column
	Knobs control		Air cooling system: to ensure a safe surface temperatures.
	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.
	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.		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.		

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## Benefit (TT)

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### **Gas hob**

Induction offers fast cooking and precise temperature control

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety

### **Touch control**

Easy and intuitive timer setting with a single touch

### **Storage compartment**

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

### **Multilevel cooking**

Several cooking levels allow maximum flexibility of use

### **Multilevel halogen light**

Internal halogen lighting on different levels guarantees excellent visibility

### **Removable 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

### **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

### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

### **Adjustable height**

Cooker top flushed with the working area thanks to adjustable feet

### **BBQ (optional accessory)**

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

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#### **Pizza stone (optional accessory)**

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

#### **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