

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



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

Programs / Functions

| | |
|-------------------------------|---|
| No. of cooking functions | 3 |
| Traditional cooking functions | |



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

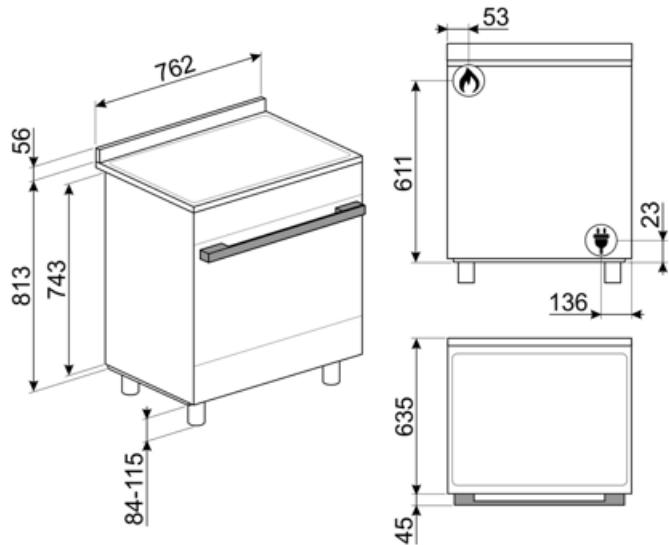


| | | | |
|-----------------------------------|---|--|---|
| Cast iron wok support | 1 | 40mm deep tray | 1 |
| Oven grid with stop, tray support | 1 | Grill mesh | 1 |
| TOP Oven grid with back stop | 2 | Telescopic Guide rails, partial Extraction | 1 |

Electrical Connection

| | | | |
|------------------------------|-------|---------------------------|----------------|
| 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 | Plug | (B) NEMA 5-15P |

Type of electric cable Yes, Single phase
installed



Compatible Accessories



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 |
|  | 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. |
|  | 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. |  | 4.3 inch display with LED technology, usability with knobs + 3 touch keys |
|  | Knobs control | | |