

CPF30UGGWH

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

30" 1 GAS Gas with gas grill 8017709270339



Aesthetics







Design Command panel finish **Enamelled** metal **Aesthetic** Portofino Assembled st/steel Logo Colour White Logo position

Upstand Hob colour Type of pan stands

Type of control setting

Control knobs

Flush fit

Facia below the oven

Yes

Stainless steel Cast Iron Control knobs **Smeg Portofino** Controls colour

No. of controls Serigraphy colour Display Door

Glass type Handle

Handle Colour Storage compartment

Feet

Plinth

3

Stainless steel

Black Touch With frame Grey

Smeg Portofino

coloured Door

Stainless steel

Black

Programs / Functions

No. of cooking functions Traditional cooking functions

Large grill

Base

Fan assisted bottom

Hob technical features





Total no. of cook zones 4

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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

ignition

Matt black enamelled

Main Oven Technical Features



















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

Metal racks Halogen **Light Power** 40 W

Cooking time setting

Light when oven door is

open

Door opening

Start and Stop

Yes

Flap down

Gas safety valves

Burner caps

Yes

Yes

317 x 640 x 430 "

Electro-mechanical

Removable door Yes 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

Grill type Gas

Soft Close system Yes

Options Main Oven

Timer Yes End of cooking acoustic

alarm

Minimum Temperature 120 °F 500 °F Maximum temperature

Accessories included for Main Oven & Hob



Cast iron wok support 1 Oven grid with stop, 1 tray support

TOP Oven grid with back stop

2

40mm deep tray Grill mesh

Telescopic Guide rails.

partial Extraction

1 1

Electrical Connection

Electrical connection

200 W

rating

Current 2 A Circuit breaker 15 A Voltage 120 V Power supply cable

length

60 Hz Frequency Terminal block 3 poles

Plug

(B) NEMA 5-15P

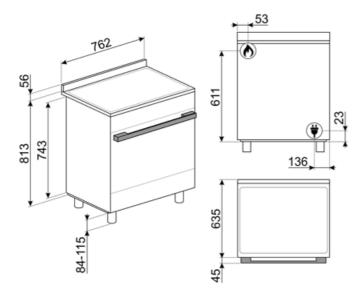
55 1/8 "

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Type of electric cable installed

Yes, Single phase



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Compatible Accessories



GT91P

Partially extractable telescopic guides suitable for CPF30 cookers, USA



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.



SFLK1 Child lock

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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.	$\frac{3}{3}$	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.	且	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.	Ó, Ö	Side lights: Two opposing side lights increase visibility inside the oven.
J.	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.	.4 :	The oven cavity has 4 different cooking levels.
	Soft close: all models are equipped with advanced function of smooth closing of the door,		Telescopic rails: allow you to pull out the dish and check it without having to remove it from the

७ Knobs control

offer up to 5kw of power.

UR

quietly.

which allows the device to close smoothly and

Ultra rapid burners: Powerful ultra rapid burners

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DIGI

oven entirely.

with knobs + 3 touch keys

4.3 inch display with LED technology, usability