

# CPF30UGGX

|                                  |                    |
|----------------------------------|--------------------|
| Cooker size                      | 30"                |
| N. of cavities with energy label | 1                  |
| Cavity heat source               | GAS                |
| Type of main oven                | Gas with gas grill |
| EAN code                         | 8017709269821      |



## Aesthetics



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

## Programs / Functions

|                                      |   |
|--------------------------------------|---|
| <b>No. of cooking functions</b>      | 3 |
| <b>Traditional cooking functions</b> |   |



Large grill

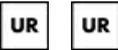


Base



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

**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

**Electrical connection rating** 200 W

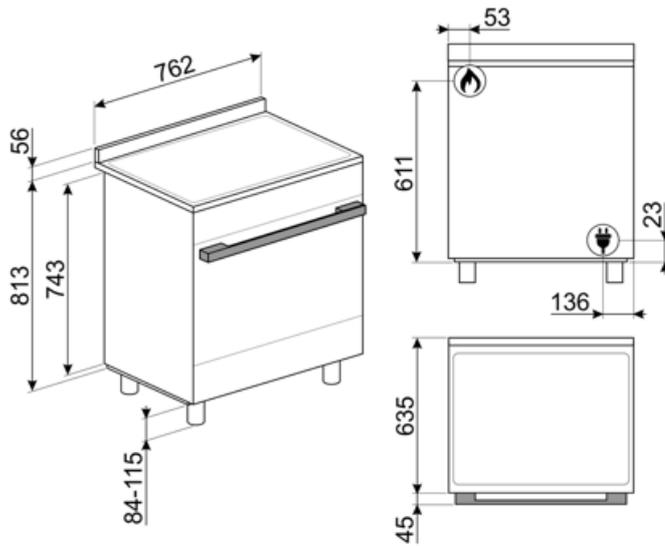
**Current** 2 A

**Power supply cable length** 55 1/8 "

**Frequency** 60 Hz

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|                                  |                   |                |                |
|----------------------------------|-------------------|----------------|----------------|
| Circuit breaker                  | 15 A              | Terminal block | 3 poles        |
| Voltage                          | 120 V             | Plug           | (B) NEMA 5-15P |
| Type of electric cable installed | Yes, Single phase |                |                |



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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.

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## Alternative products

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**CPF30UGGAN**  
Colour: Anthracite



**CPF30UGGR**  
Colour: Red



**CPF30UGGWH**  
Colour: White

## Symbols glossary

|  |  |
|--|--|
|  <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>   |  <p>Installation in column: Installation in column</p>  |
|  <p>Knobs control</p>  |  <p>Air cooling system: to ensure a safe surface temperatures.</p>  |
|  <p>4.3 inch display with LED technology, usability with knobs + 3 touch keys</p>  |  <p>Triple glazed doors: Number of glazed doors.</p>  |
|  <p>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</p> |  <p>Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.</p>  |
|  <p>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.</p>  |  <p>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.</p>  |
|  <p>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.</p>  |  <p>Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.</p>   |
|  <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>   |  <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>   |
|  <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>   |  <p>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.</p> |
|  <p>The oven cavity has 4 different cooking levels.</p>  |  <p>Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.</p>  |



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.