

# CPF30UGGX

Cooker size 30"

N. of cavities with energy label 1

Cavity heat source GAS

Type of main ovenGas with gas grillEAN code8017709269821



#### **Aesthetics**









**Design** Flush fit

Command panel finish Finger friendly stainless

steel

Aesthetic Portofino

Logo Assembled st/steel
Colour Stainless steel

**Logo position** Facia below the oven

Finishing Satin Upstand Yes

Hob colourStainless steelType of pan standsCast IronType of control settingControl knobsControl knobsSmeg Portofino

Controls colour Stainless steel

No. of controls 7
Serigraphy colour Black
Display Touch
Door With frame
Glass type Grey

Handle Smeg Portofino

Handle Colour Brushed stainless steel

Storage compartment Door

Feet Stainless steel

Plinth 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

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

Gas safety valves

**Burner** caps

Yes

Matt black enamelled

#### Main Oven Technical Features



















No. of lights 2 Fan number

Gross volume, 1st cavity 0.13 cu. ft.

Cavity material

No. of shelves

Type of shelves Metal racks Light type Halogen 40 W **Light Power** 

Cooking time setting

Light when oven door is Yes

open

Door opening

Ever Clean enamel

Start and Stop

Flap down

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 Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD)

Temperature control

Electro-mechanical

317 x 640 x 430 "

Grill type Gas Soft Close system Yes

## **Options Main Oven**

Timer Yes End of cooking acoustic Yes

alarm

Minimum Temperature

120 °F Maximum temperature 500 °F

### Accessories included for Main Oven & Hob

200 W

2 A



Cast iron wok support Oven grid with stop, tray support

TOP Oven grid with 2

back stop

40mm deep tray

1

55 1/8 "

Grill mesh Telescopic Guide rails,

partial Extraction

### **Electrical Connection**

**Electrical connection** 

ratina Current

Power supply cable

length

Frequency 60 Hz

2025-12-13 **SMEG SPA** 



Circuit breaker

15 A 120 V Terminal block

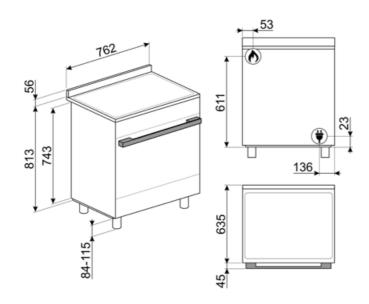
3 poles

Voltage

Type of electric cable installed

Yes, Single phase

Plug (B) NEMA 5-15P





## **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



### Symbols glossary

I

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



Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.



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.



DIGI

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



Knobs control