

CPF30UGGX

30" Range size N. of cavities with energy label 1 Oven energy source

Gas Main oven Gas with grill **EAN** code 8017709269821



Aesthetic









Aesthetics Portofino Design Flush mounted Color Stainless steel **Finishing**

Control panel finish Fingerprint-proof stainless

Logo Stainless steel Logo position Fascia below the oven

Upstand Yes

Cooktop color Stainless steel Cast Iron Grates Control setting type Control knobs **Control knobs** Portofino

Controls color Stainless steel

No. of controls Silkscreen color Black Touch Display With frame Door

Door glass type Gray Handle Portofino

Handle color Brushed stainless steel

Storage compartment Storage drawer Stainless steel Feet **Plinth**

Black

Programs / Functions

No. of cooking functions Traditional cooking functions



3



Large grill





Cooktop technical features







Cooking zones 4

Left - Gas - Dual ultra-rapid - 5860 W - 20000 BTU Front-center - Gas - Semi-rapid - 2340 W - 8000 BTU

Rear-center - AUX - 1310 W - 4500 BTU

Right - Gas - Ultra-rapid - 5860 W - 20000 BTU

Gas safety valves Burners type Standard

Burner caps **Enameled matte black** Automatic gas ignition Yes

Main Oven Technical Features





Cavity material

















Volume 0.13 cu. ft. EverClean enamel

No. of shelves

Shelves type Light type Halogen 40 W **Light Power**

Time setting

Light on when door is

open

Door opening

Metal racks

Start and end

Yes

Drop-down

Yes

Removable door Yes Full-glass inner door Yes Removable inner door Yes Total no. of door glasses 3 No.of thermo-reflective

door glasses

Safety thermostat Yes

Cooling system **Tangential**

Inner cavity dimensions

(HxWxD)

Temperature control

Electro-mechanical

317 x 640 x 430 "

Gas Grill type Soft Close system Yes

Main oven options

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

Accessories included for main oven and cooktop



Cast iron wok support 1.6"-deep tray 1 Oven wire rack Grill mesh TOP Oven grid with 2 Telescopic Guide rails, back stop partial Extraction

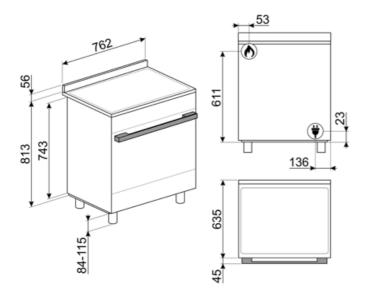
Electrical Connection

Plug (B) NEMA 5-15P Type of electric cable Yes, Single phase installed

Electrical connection 200 W rating

Power cord length 55 1/8 " Current 2 A Frequency 60 Hz Circuit breaker 15 A Terminal block 3 pins Voltage 120 V







Not included accessories



GT91P

Partial-extraction telescopic guides for 30" Portofino ranges



SFLK1

Child lock





Refractary pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



PALPZ

Pizza shovel with fold away handle width: 315mm length: 325mm



Symbols glossary (TT)

	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.	2^3	Triple glazed doors: Number of glazed doors.
	Enamel interior: The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.	*	Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.
*)	Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.		Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.
	Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.	W	Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.
DIGI screen		月	All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.
B	The inner door glass: can be removed with a few quick movements for cleaning.	Ö, Ö	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.	<u>.4</u> :	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.
UR	Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.	Ф	Knobs control



Benefit (TT)

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

Single turbine

The oven has a fan equipped with a circular heating element allowing cooking with rotating heat

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Tangential cooling

New cooling system with tangential fan and airflow from the door to the splashback

Soft close

The door is equipped with a specific system for silent closing

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Telescopic guides

Easy extraction and safe insertion of trays into the oven thanks to telescopic guides

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Removalble inner glass

Internal door glasses are easily removable for complete cleaning

Multilevel cooking

Several cooking levels allow maximum flexibility of use

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



BBQ (optional accessory)

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

Pizza stone (optional accessory)

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

Storage compartment

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