



CPF30UGGYW




Cooker size	30"
N. of cavities with energy label	1
Cavity heat source	GAS
Type of main oven	Gas with gas grill
EAN code	8017709270346



Aesthetics

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

Programs / Functions

No. of cooking functions	3	
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	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

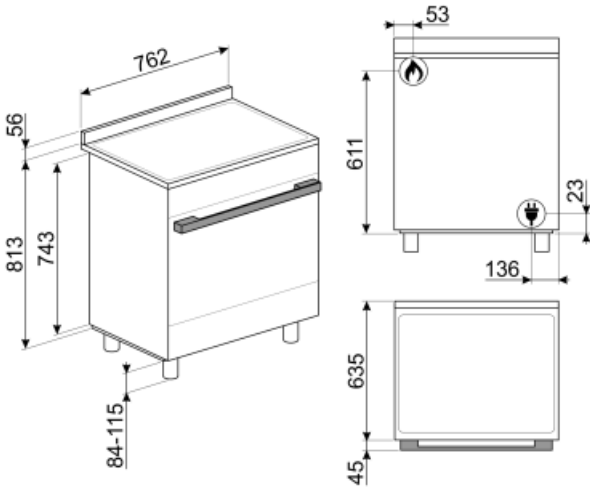
Accessories included for Main Oven & Hob



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

Plug	(B) USA 120V	Power supply cable length	55 1/8 "
Electrical connection rating	200 W	Frequency	60 Hz
Current	2 A	Terminal block	3 poles
Voltage	120 V		



Not included accessories



GT91P

Partially extractable telescopic guides suitable for CPF30 cookers, USA



SFLK1

Child lock



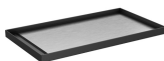
BGCPF30

Cast iron grill plate suitable for 30" Portofino Cookers, USA



PRTX

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



TPKCPF30

















Stainless steel Teppanyaki plate, suitable for Portofino 30" cookers



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 (TT)

	Heavy duty cast iron pan stands: for maximum stability and strength.		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.		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