

# CPF30UGMAN

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

1 **ELECTRICITY** Thermo-ventilated 8017709260699

30"



### **Aesthetics**



Design



Control knobs



Command panel finish **Enamelled** metal **Aesthetic** Portofino Assembled st/steel Logo Colour Anthracite Facia below the oven Logo position Upstand Yes Hob colour Stainless steel Cast Iron Type of pan stands Type of control setting Control knobs

Flush fit

**Smeg Portofino** 

Controls colour Stainless steel No. of controls Serigraphy colour Silver Display Touch Door With frame Glass type Grey Smeg Portofino Handle

**Handle Colour** coloured Storage compartment Door

Feet Stainless steel **Plinth** 

Black

## **Programs / Functions**

No. of cooking functions Traditional cooking functions

Fan assisted

Circulaire

Small grill

Static

Large grill

Fan grill (large)

Base

Fan assisted bottom



Pizza

**SMEG SPA** 2025-12-06

9



#### Other functions



Defrost by time

#### 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

Matt black enamelled

340 x 640 x 430 "

1700 W

### 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

Metal racks Type of shelves

Light type Halogen **Light Power** 40 W

Cooking time setting Start and Stop

Light when oven door is Yes

open

Flap down Door opening

Removable door Yes Full glass inner door Yes Yes

Removable inner door

Total no. of door glasses 3 No.of thermo-reflective

door glasses

Safety Thermostat Yes

Cooling system **Tangential** 

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

Lower heating element

power

Upper heating element - 1200 W

Power

Grill elememt 1700 W Large grill - Power 2900 W Circular heating element 2700 W

- Power

Grill type Electric Soft Close system Yes

## **Options Main Oven**

Timer Yes End of cooking acoustic Yes Minimum Temperature 120 °F Maximum temperature 500 °F

## Accessories included for Main Oven & Hob



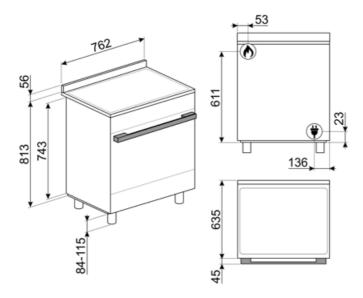
alarm



Cast iron wok support 1 20mm deep tray 1
Oven grid with stop, 1 Grill mesh 1
tray support Telescopic Guide rails, 1
TOP Oven grid with 1 partial Extraction

### **Electrical Connection**

**Electrical connection** 3700 W Type of electric cable Yes, Double phase installed rating Power supply cable 47 1/4 " Current 20 A length Circuit breaker 20 A Frequency 60 Hz Voltage 240/208 V Terminal block 5 poles





# **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

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.	**	Defrost by time: Manual defrost function. At the end of the set duration, the function stops.
	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.	<b>&amp;</b>	Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.
	Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.		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.
<b>®</b>	Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.		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.
***	Half grill: For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.	*	Fan grill: very intense heat coming only from above from a double heating element The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.
	Pizza function: Specific function for cooking pizza in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping perfectly cooked, not dry and not burnt.	月	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.



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



Knobs control