

# CPF30UGMR

Cooker size	30"
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Type of main oven	Thermo-ventilated
EAN code	8017709256692



## Aesthetics



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

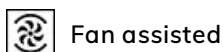
## Programs / Functions

No. of cooking functions 9

Traditional cooking functions



Static



Fan assisted



Circulaire



Small grill



Large grill



Fan grill (large)



Base



Fan assisted bottom



Pizza

## 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

**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)** 340 x 640 x 430 "

**Temperature control** Electro-mechanical

**Lower heating element power** 1700 W

**Upper heating element - Power** 1200 W

**Grill element** 1700 W

**Large grill - Power** 2900 W

**Circular heating element - Power** 2700 W

**Grill type** Electric

**Soft Close system** Yes

## Options Main Oven

**Timer** Yes

**End of cooking acoustic alarm** Yes

**Minimum Temperature** 120 °F

**Maximum temperature** 500 °F

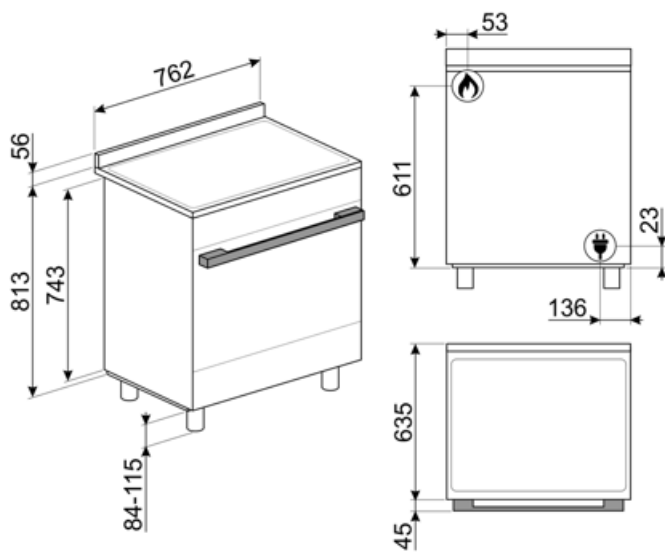
## Accessories included for Main Oven & Hob



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

## Electrical Connection

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



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## Not included accessories

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### GT91P

Partially extractable telescopic guides suitable for CPF30 cookers, USA



### SFLK1

Child lock



### PRTX

















Refractory 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 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)

 <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>Defrost by time: Manual defrost function. At the end of the set duration, the function stops.</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>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>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.</p>
 <p>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.</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>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.</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>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.</p>	 <p>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.</p>

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-  **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.
  -  **The inner door glass:** can be removed with a few quick movements for cleaning.
  -  **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.
  -  **Soft close:** all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.
  -  **Ultra rapid burners:** Powerful ultra rapid burners offer up to 5kw of power.
  -  **All glass inner door:** All glass inner door, a single flat surface which is simple to keep clean.
  -  **Side lights:** Two opposing side lights increase visibility inside the oven.
  -  **The oven cavity has 4 different cooking levels.**
  -  **Telescopic rails:** allow you to pull out the dish and check it without having to remove it from the oven entirely.

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## Benefit (TT)

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### **True-convection**

The best cooking performances guaranteed by ventilated circular flow.

Multiple fans and heating elements guarantee the perfect aerodynamic heat flow, allowing homogeneous and quicker cooking inside the cavity.

### **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

### **Removable 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