

CPF30UGMR

Range size	30"
N. of cavities with energy label	1
Oven energy source	Electricity
Main oven	Thermo-ventilated
EAN code	8017709256692












Aesthetic



Aesthetics	Portofino	Controls color	Stainless steel
Design	Flush mounted	No. of controls	7
Color	Red	Silkscreen color	Black
Control panel finish	Metal enameled	Display	Touch
Logo	Stainless steel	Door	With frame
Logo position	Fascia below the oven	Door glass type	Gray
Upstand	Yes	Handle	Portofino
Cooktop color	Stainless steel	Handle color	Colored
Grates	Cast Iron	Storage compartment	Storage drawer
Control setting type	Control knobs	Feet	Stainless steel
Control knobs	Portofino	Plinth	Black

Programs / Functions

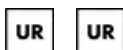
No. of cooking functions	9
Traditional cooking functions	

 Bake	 Convection Bake	 True European convection
 Broil	 Large grill	 Convection Broil
 Bottom	 Convection bottom	 Pizza

Other functions



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

Burners type Standard

Automatic gas ignition Yes

Gas safety valves Yes

Burner caps Enameled matte black

Main Oven Technical Features



No. of lights 2

Fan number 1

Volume 0.13 cu. ft.

Cavity material EverClean enamel

No. of shelves 4

Shelves type Metal racks

Light type Halogen

Light Power 40 W

Time setting Start and end

Light on when door is open Yes

Door opening Drop-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

Inner cavity dimensions (HxWxD) 340 x 640 x 430 "

Temperature control Electro-mechanical

Bottom heating element - Power 1700 W

Upper heating element - Power 1200 W

Grill power 1700 W

Large grill - Power 2900 W

Circular heating element - Power 2700 W

Grill type Electric

Soft Close system Yes

Main oven options

Timer Yes

End-of-cooking alarm Yes

Minimum Temperature 120 °F

Maximum temperature 500 °F

Included accessories



Cast iron wok support 1

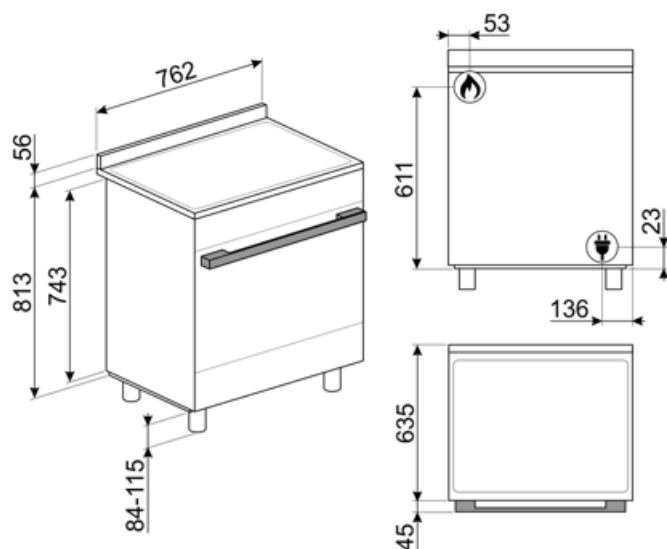
Oven wire rack 1

0.8"-deep tray 1

TOP Oven grid with back stop	1	Grill mesh	1
Wide baking tray	1	Telescopic Guide rails, partial Extraction	1

Electrical Connection

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



Compatible Accessories



GT91P

Partial-extraction telescopic guides for
30" Portofino ranges



SFLK1





















Child lock



PALPZ

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

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: with this function the time of thawing of foods are determined automatically.
	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.
	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.		Fan with upper and lower elements: The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.
	Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.		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.
	...		Knobs control
	True European Convection: The combination of the fan and circular heating element around it provides many benefits, including no preheat if cooking time is longer than 20 minutes, no flavor transfer when cooking different foods at the same time, lower energy consumption, and shorter cooking times. Suitable for all types of food preparations.		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.
	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 with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.
	Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.		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.



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.



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.

Benefit (TT)

Gas hob

Gas provides permanent control of the heat source and the temperature change is immediate

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

Storage compartment

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

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.

Multilevel cooking

Several cooking levels allow maximum flexibility of use

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Removable inner glass

Internal door glasses are easily removable for complete cleaning

Tangential cooling

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

Telescopic guides

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

Isothermic Cavity

The best cooking performance at the highest energy efficiency

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

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

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)

Soft close

The door is equipped with a specific system for silent closing

Single turbine

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