

CPF36UGGAN

| | |
|----------------------------------|--------------------|
| Cooker size | 36" |
| N. of cavities with energy label | 1 |
| Cavity heat source | GAS |
| Type of main oven | Gas with gas grill |
| EAN code | 8017709260637 |







Aesthetics



| | | | |
|-------------------------|----------------------|---------------------|-----------------|
| Aesthetic | Portofino | Controls colour | Stainless steel |
| Design | Flush fit | No. of controls | 8 |
| Colour | Anthracite | Serigraphy colour | Silver |
| Command panel finish | Enamelled metal | Display | Touch |
| Logo | Assembled st/steel | Door | With frame |
| Logo position | Facia below the oven | Glass type | Grey |
| Upstand | Yes | Handle | Smeg Portofino |
| Hob colour | Stainless steel | Handle Colour | coloured |
| Type of pan stands | Cast Iron | Storage compartment | Push pull |
| Type of control setting | Control knobs | Feet | Stainless steel |
| Control knobs | Smeg Portofino | Plinth | Black |

Programs / Functions

| | | | |
|--|--|---|--|
| No. of cooking functions | 3 | | |
| Traditional cooking functions | | | |
|  Large grill |  Base |  Fan assisted bottom | |
| Other functions | | | |
|  Defrost by time | | | |

Hob technical features

UR
Total no. of cook zones 5

Left - Gas - 2UR (dual) - 5.86 kW - 20000 BTU

Rear centre - Gas - AUX - 1.31 kW - 4500 BTU

Front centre - Gas - Rapid - 3.08 kW - 10500 BTU

Rear right - Gas - Rapid - 3.51 kW - 12000 BTU

Front right - Gas - Semi Rapid - 2.34 kW - 8000 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 3

Gross volume, 1st cavity 0.16 cu. ft.

Cavity material Ever Clean enamel

No. of shelves 5

Type of shelves Metal racks

Light type Halogen

Light Power 40 W

Cooking time setting Start and Stop

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) 345 x 690 x 415 "

Temperature control Electro-mechanical

Grill type Gas

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

Grill mesh 1

TOP Oven grid with back stop 2

Telescopic Guide rails, total Extraction 1

20mm deep tray 1

Electrical Connection

Plug (B) NEMA 5-15P

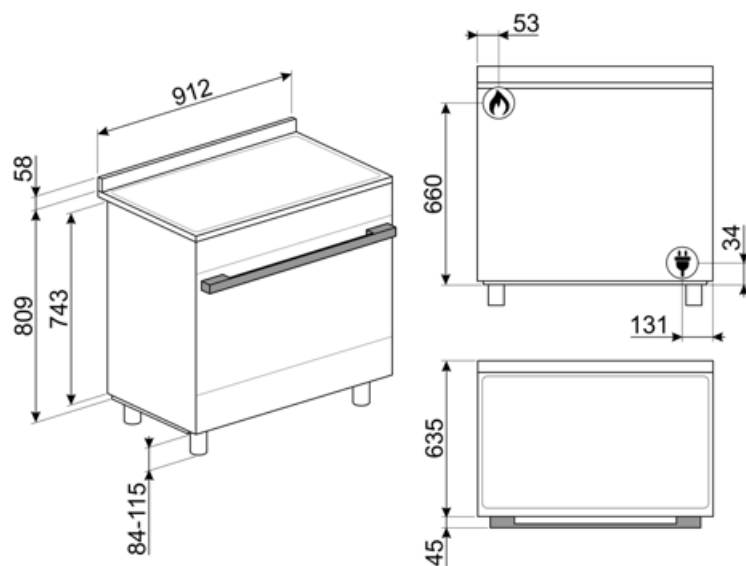
Type of electric cable installed Yes, Single phase

Electrical connection rating 200 W

Power supply cable length 47 1/4 "

Current 2 A

| | | | |
|-----------------|-------|----------------|---------|
| Circuit breaker | 15 A | Frequency | 60 Hz |
| Voltage | 120 V | Terminal block | 3 poles |



Compatible Accessories



BGTR9

Cast iron grill plate suitable for 90 cm Victoria, 60 and 90 cm Master and Sinfonia cookers



GT3T

Totally extractable telescopic guides



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.



PPR9















Refractory pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.



SFLK1

Child lock

Symbols glossary

| | |
|--|--|
|  <p>Triple Fan Technology: The oven is equipped with an exclusive three fan system, which, combined with the increased power of the motors, enables excellent cooking performance. The two large side fans distribute the air around the outer perimeter of the cavity while the smaller central fan increases ventilation by creating a vertical vortex of heat. Accordingly, the temperature within the cavity is uniform, allowing food to be cooked evenly on all five levels, like in professional kitchens.</p> |  <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>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>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>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>Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.</p> |
|  <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p> |  <p>The inner door glass: can be removed with a few quick movements for cleaning.</p> |



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 5 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

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

Push-pull storage compartment

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

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

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Isothermic Cavity

The best cooking performance at the highest energy efficiency

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)

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

Soft close

The door is equipped with a specific system for silent closing

Triple Turbine

The oven has three fans and two circular heating elements, allowing cooking with rotating heat