CPF36UGGR

Cooker size	36"
N. of cavities with energy label	1
Cavity heat source	GAS
Type of main oven	Gas with gas grill
EAN code	8017709265229



Aesthetics

Design	Flush fit	**Controls colour**	Stainless steel
Command panel finish	Enamelled metal	**No. of controls**	8
Aesthetic	Portofino	**Serigraphy colour**	Black
Logo	Assembled st/steel	**Display**	Touch
Colour	Red	**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	**Full glass inner door**	Yes
Fan number	3	**Removable inner door**	Yes
Gross volume, 1st cavity	0.16 cu. ft.	**Total no. of door glasses**	3
Cavity material	Ever Clean enamel	**No.of thermo-reflective door glasses**	2
No. of shelves	5	**Safety Thermostat**	Yes
Type of shelves	Metal racks	**Cooling system**	Tangential
Light type	Halogen	**Usable cavity space dimensions (HxWxD)**	345x690x415 "
Light Power	40 W	**Temperature control**	Electro-mechanical
Cooking time setting	Start and Stop	**Grill type**	Gas
Door opening	Flap down	**Soft Close system**	Yes
Removable door	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

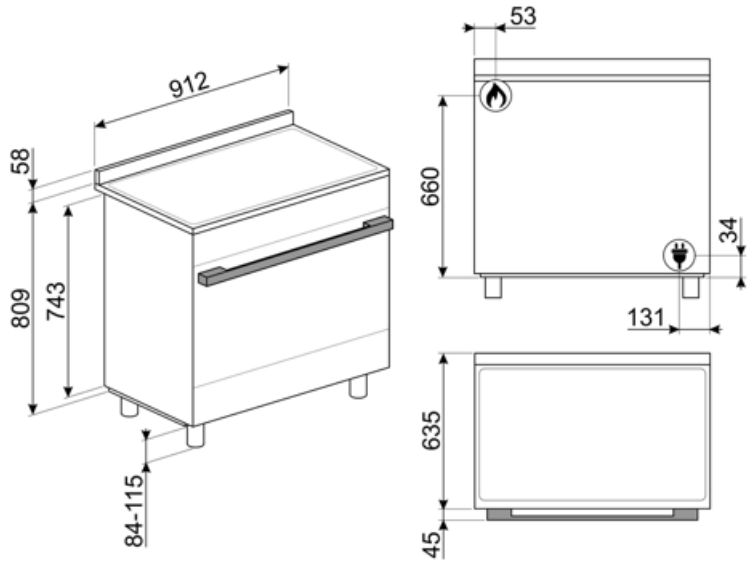


Cast iron wok support	1	**Grill mesh**	1
TOP Oven grid with back stop	2	**Telescopic Guide rails, total Extraction**	1
20mm deep tray	1		

Electrical Connection

Electrical connection rating	200 W	**Power supply cable length**	47 1/4 "
Current	2 A	**Frequency**	60 Hz
Circuit breaker	15 A	**Terminal block**	3 poles

Voltage	120 V	**Plug**	(B) NEMA 5-15P
Type of electric cable installed	Yes, Single phase		



Compatible Accessories



GT3T

Totally extractable telescopic guides



SFLK1

Child lock



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



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.



Installation in column: Installation in column



Air cooling system: to ensure a safe surface temperatures.



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



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



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.



Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.



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.



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



Knobs control



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



Triple glazed doors: Number of glazed doors.



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.



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.



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 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.



Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.