

# CPF36UGMOG

Range size	36"
N. of cavities with energy label	1
Oven energy source	Electricity
Main oven	Thermo-ventilated
Cleaning system - Main oven	VaporClean
EAN code	8017709254018



## Aesthetic













<b>Aesthetics</b>	Portofino	<b>No. of controls</b>	8
<b>Color</b>	Green	<b>Silkscreen color</b>	Black
<b>Design</b>	Flush mounted	<b>Handle</b>	Portofino
<b>Door</b>	With frame	<b>Handle color</b>	Colored
<b>Upstand</b>	Yes	<b>Door glass type</b>	Gray
<b>Grates</b>	Cast Iron	<b>Feet</b>	Stainless steel
<b>Cooktop color</b>	Stainless steel	<b>Plinth</b>	Black
<b>Control panel finish</b>	Metal enameled	<b>Storage compartment</b>	Push-pull
<b>Control knobs</b>	Portofino	<b>Logo</b>	Stainless steel
<b>Controls color</b>	Stainless steel	<b>Logo position</b>	Fascia below the oven
<b>Display</b>	Touch		


## Programs / Functions

No. of cooking functions	10
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Traditional cooking functions

-  Static
-  Fan-assisted
-  True European convection
-  Small grill
-  Large grill
-  Large grill + Fan
-  Bottom
-  Convection bottom
-  Pizza
-  Rotisserie


Cleaning functions

-  VaporClean

Other functions

-  Defrost by time

Cooktop technical features



**Cooking zones** 5

Left - Gas - Dual ultra-rapid - 5.86 kW - 20000 BTU

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










Front-center - 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

<b>Burners type</b>	Standard	<b>Gas safety valves</b>	Yes
<b>Automatic gas ignition</b>	Yes	<b>Burner caps</b>	Enameled matte black

Main Oven Technical Features



<b>No. of lights</b>	2	<b>Total no. of door glasses</b>	3
<b>Fan number</b>	3	<b>No.of thermo-reflective door glasses</b>	2
<b>Volume</b>	0.16 cu. ft.	<b>Safety thermostat</b>	Yes
<b>Cavity material</b>	EverClean enamel	<b>Cooling system</b>	Tangential
<b>No. of shelves</b>	5	<b>Inner cavity dimensions (HxWxD)</b>	370 x 690 x 415 "
<b>Shelves type</b>	Metal racks	<b>Temperature control</b>	Electro-mechanical
<b>Light type</b>	Halogen	<b>Bottom heating element - Power</b>	1700 W
<b>Light Power</b>	40 W	<b>Upper heating element - Power</b>	1200 W
<b>Time setting</b>	Start and end	<b>Grill power</b>	1700 W
<b>Light on when door is open</b>	Yes	<b>Large grill - Power</b>	2900 W
<b>Door opening</b>	Drop-down		
<b>Removable door</b>	Yes		

Full-glass inner door	Yes	Circular heating element	2 x 1550 W
Removable inner door	Yes	- Power	
		Grill type	Electric
		Tilting grill	Yes
		Soft Close system	Yes

## Main oven options

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

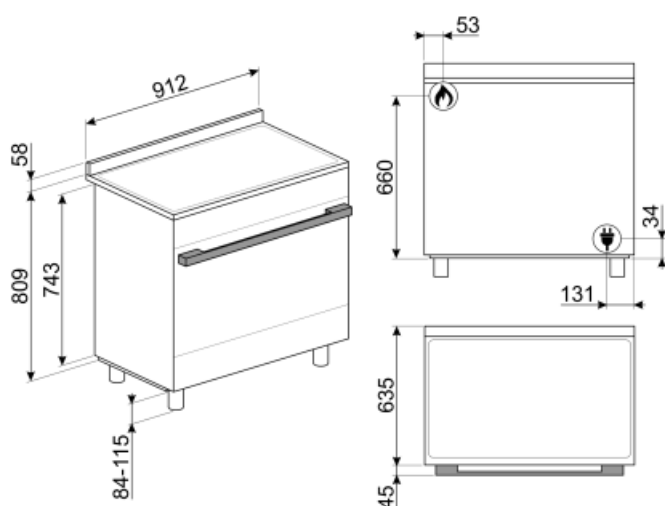
## Accessories included for main oven and cooktop



Cast iron wok support	1	1.6"-deep tray	1
TOP Oven grid with back stop	2	Telescopic Guide rails, total Extraction	1

## Electrical Connection

Electrical connection rating	3800 W	Power cord length	47 1/4 "
Current	20 A	Frequency	60 Hz
Voltage	240/208 V	Terminal block	5 poles



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## Not included accessories

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### TPKTR9

Teppanyaki grill plate for Victoria TR9, Master and Sinfonia cookers



### 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.



### BGTR9

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



### GT3T



### PPR9



















Refractory pizza stone without handles. Squared stone (HxWxD): 0.9" x 25.2" x 14.75". Also suitable for gas ovens, to be placed on a rack



### PALPZ

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

## Symbols glossary (TT)

	Heavy duty cast iron pan stands: for maximum stability and strength.		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.		Circulaire: The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.
	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.
	Rotisserie: The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.		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.



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.



Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step.



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



Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.