

CPF36UGMR

Cooker size
N. of cavities with energy label
Cavity heat source
Type of main oven
Cleaning system main oven
EAN code

1 ELECTRICITY Thermo-ventilated Vapor Clean 8017709248987

36"



Aesthetics







Flush fit Design Command panel finish **Enamelled** metal **Aesthetic** Portofino Assembled st/steel Logo Colour Facia below the oven Logo position Upstand Yes Hob colour Stainless steel Cast Iron Type of pan stands Type of control setting Control knobs Control knobs **Smeg Portofino**

Controls colour Stainless steel No. of controls Serigraphy colour Black Display Touch Door With frame Glass type Grey Smeg Portofino Handle **Handle Colour** coloured Push pull Storage compartment Feet Stainless steel **Plinth** Black

Programs / Functions

No. of cooking functions

10



Traditional cooking functions

Static

Fan assisted

Circulaire

Small grill

Large grill

Fan grill (large)

Base

Fan assisted bottom

Pizza

Other functions

Defrost by time

Rotisserie

Cleaning functions

Vapor clean

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 Yes **Burner** caps Matt black enamelled

ignition

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

Metal racks Type of shelves Light type Halogen **Light Power** 40 W

Cooking time setting Start and Stop

Light when oven door is Yes

open

Door opening

Flap down

Removable door Yes Total no. of door glasses 3

No.of thermo-reflective door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

370 x 690 x 415 "

1700 W

Lower heating element

power

Upper heating element - 1200 W

Power

Grill elememt 1700 W 2900 W Large grill - Power



Full glass inner door Yes Circular heating element 2 x 1550 W

Removable inner door Yes - Power

Grill type Electric
Soft Close system Yes

Options Main Oven

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

alarm

Accessories included for Main Oven & Hob

Cast iron wok support 1
TOP Oven grid with 2

back stop

40mm deep tray 1
Telescopic Guide rails, 1

total Extraction

Electrical Connection

Electrical connection 3800 W Type of electric cable Yes, Double phase

rating installed

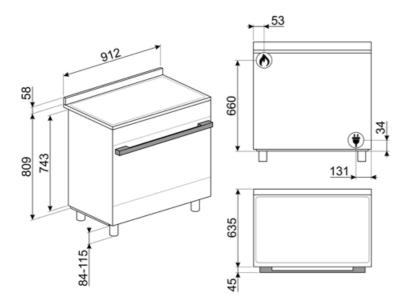
Current 20 A Circuit breaker 20 A

Voltage 240/208 V Frequency

Power supply cable 47 1/4 " length

Frequency 60 Hz Terminal block 5 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.



SFLK1

Child lock



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.



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



Installation in column: Installation in column



Knobs control



Air cooling system: to ensure a safe surface temperatures.



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



Triple glazed doors: Number of glazed doors.



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



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.



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.



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.



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.



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.



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.



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

•••	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 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.
∞	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.	\leftrightarrow	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.		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.
.5	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.	UR	Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.

DIGI

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