

# CPF36UGMR

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	8017709248987



## Aesthetic



<b>Aesthetics</b>	Portofino	<b>No. of controls</b>	8
<b>Color</b>	Red	<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

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

## Main oven options

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

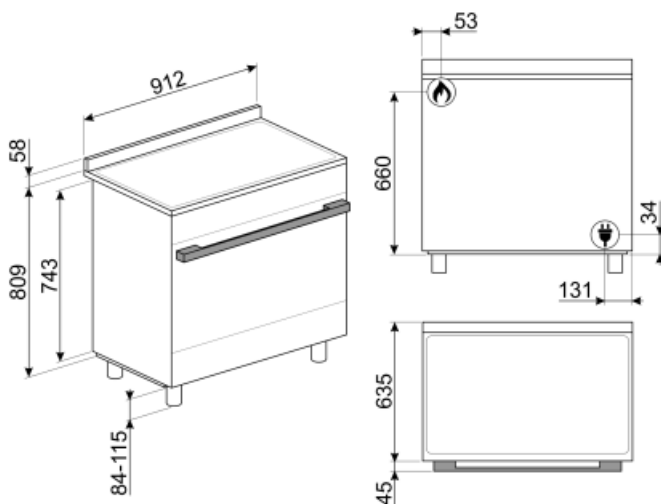
## Accessories included for main oven and cooktop



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	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



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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)

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|  <p><b>Triple Fan Technology:</b> 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><b>Heavy duty cast iron pan stands:</b> for maximum stability and strength.</p>   |
|  <p><b>Air cooling system:</b> to ensure a safe surface temperatures.</p>  |  <p><b>Defrost by time:</b> with this function the time of thawing of foods are determined automatically.</p>   |
|  <p><b>Triple glazed doors:</b> Number of glazed doors.</p>  |  <p><b>Enamel interior:</b> 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.</p>  |
|  <p><b>Circogas:</b> 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.</p>   |  <p><b>Fan with upper and lower elements:</b> 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.</p>  |
|  <p><b>Upper and lower element only:</b> 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.</p>   |  <p><b>Lower heating element only:</b> 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.</p>  |
|  <p><b>Circulaire:</b> 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.</p>  |  <p><b>Grill element:</b> 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.</p>  |
|  <p><b>Half grill:</b> 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.</p>   |  <p><b>Fan with grill element:</b> 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.</p> |

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-  **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.
  -  **Side lights:** Two opposing side lights increase visibility inside the oven.
  -  **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.
  -  ...
  -  **Rotisserie:** The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.
  -  **The inner door glass:** can be removed with a few quick movements for cleaning.
  -  **The oven cavity has 5 different cooking levels.**
  -  **Telescopic rails:** allow you to pull out the dish and check it without having to remove it from the oven entirely.
  -  **Vapor Clean:** a simple cleaning function using steam to loosen deposits in the oven cavity.

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## Benefit (TT)

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### **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.

### **Vapor Clean**

By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal

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### **Triple Turbine**

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