

CPF36UGMX

| | |
|----------------------------------|-------------------|
| Cooker size | 36" |
| N. of cavities with energy label | 1 |
| Cavity heat source | ELECTRICITY |
| Type of main oven | Thermo-ventilated |
| Cleaning system main oven | Vapor Clean |
| EAN code | 8017709250683 |



Aesthetics













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


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 |
|  Rotisserie | | |


Other functions

| |
|--|
|  Defrost by time |
|--|

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 ignition | Yes | Burner caps | Matt black enamelled |

Main Oven Technical Features



| | | | |
|-------------------------------------|-------------------|---|--------------------|
| No. of lights | 2 | Total no. of door glasses | 3 |
| Fan number | 3 | No. of thermo-reflective door glasses | 2 |
| Gross volume, 1st cavity | 4.45 cu. ft. | Safety Thermostat | Yes |
| Cavity material | Ever Clean enamel | Cooling system | Tangential |
| No. of shelves | 5 | Usable cavity space dimensions (HxWxD) | 370 x 690 x 415 " |
| Type of shelves | Metal racks | Temperature control | Electro-mechanical |
| Light type | Halogen | Lower heating element power | 1700 W |
| Light Power | 40 W | Upper heating element - Power | 1200 W |
| Cooking time setting | Start and Stop | Grill element | 1700 W |
| Light when oven door is open | Yes | | |
| Door opening | Flap down | | |

| | | | |
|-----------------------|-----|----------------------------------|------------|
| Removable door | Yes | Large grill - Power | 2900 W |
| Full glass inner door | Yes | Circular heating element - Power | 2 x 1550 W |
| Removable inner door | Yes | Grill type | Electric |
| | | Soft Close system | Yes |

Options Main Oven

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

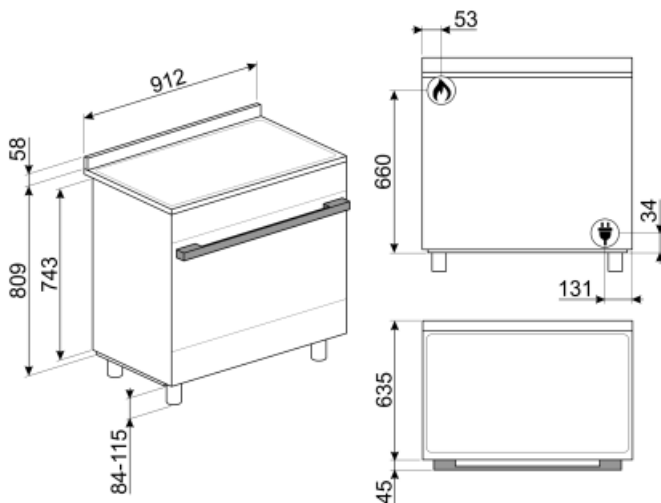
Accessories included for Main Oven & Hob



| | | | |
|------------------------------|---|--|---|
| Cast iron wok support | 1 | 40mm 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 supply cable length | 47 1/4 " |
| Circuit breaker | 20 A | Frequency | 60 Hz |
| Voltage | 240/208 V | Terminal block | 5 poles |



Not included accessories



SFLK1
Child lock



BGTR9
Cast iron grill plate suitable for 90 cm Victoria, 60 and 90 cm Master and Sinfonia cookers



PPR9
Refractory pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.



PRTX
Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.
































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.

Symbols glossary (TT)

- | | |
|---|--|
|  <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>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>Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.</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>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.</p> |
|  <p>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.</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> |

-  **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.
-  **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.
-  **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.
-  **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.**
-  **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.
-  **Knobs control**
-  **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.
-  **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.
-  **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.
-  **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.
-  **Soft close:** all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.
-  **UR** **Ultra rapid burners:** Powerful ultra rapid burners offer up to 5kw of power.
-  **DIGI screen** **4.3 inch display with LED technology, usability with knobs + 3 touch keys**

Benefit (TT)

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.

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

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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Touch control

Easy and intuitive timer setting with a single touch

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Triple Turbine

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

Tangential cooling

New cooling system with tangential fan and airflow from the door to the splashback

Soft close

The door is equipped with a specific system for silent closing

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

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

Removable inner glass

Internal door glasses are easily removable for complete cleaning

Multilevel cooking

Several cooking levels allow maximum flexibility of use

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

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)

Push-pull storage compartment

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