CPF48UGMAN

Cooker size	48"
Type of main oven	Thermo-ventilated
Type of second oven	Static
EAN code	8017709266783



Aesthetics

Design	Flush fit	**Type of control setting**	Control knobs
Aesthetic	Portofino	**No. of controls**	10
Logo	Assembled st/steel	**Serigraphy colour**	Black
Colour	Anthracite	**Display**	Touch
Logo position	Facia below the oven	**Handle**	Smeg Portofino
Hob colour	Stainless steel	**Storage compartment**	Door
Type of pan stands	Cast Iron	**Plinth**	Black

Programs / Functions

No. of cooking functions 9

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

Programs / Functions Auxiliary Oven

Bottom element + fan 

Hob technical features

Total no. of cook zones 6
Left - 5.3 kW - 18000 BTU
Rear centre - 3.5 kW - 12000 BTU
Front centre - 1.31 kW - 4500 BTU
Rear right - 3.5 kW - 12000 BTU
Front right - 2.34 kW - 8000 BTU
Central - 1.90 kW - 6500 BTU
1.60 (BBQ) kW - 5500 (BBQ) BTU

Gas safety valves	Yes	**Burner caps**	Matt black enamelled

Main Oven Technical Features



No. of lights	2	**Total no. of door glasses**	3
Fan number	3	**Safety Thermostat**	Yes
Gross volume, 1st cavity	0.16 cu. ft.	**Cooling system**	Tangential
Cavity material	Ever Clean enamel	**Lower heating element power**	1700 W
No. of shelves	5	**Upper heating element - Power**	1200 W
Type of shelves	Metal racks	**Grill elememt**	1700 W
Light type	Halogen	**Large grill - Power**	2900 W
Light Power	40 W	**Circular heating element - Power**	1500 W
Cooking time setting	Start and Stop	**Grill type**	Electric
Light when oven door is open	Yes	**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

Second Oven Technical Features



Fan number	1	**Light when oven door is open**	Yes
Gross volume, 2nd cavity	1.5 cu. ft.	**Removable door**	Yes
Cavity material	Ever Clean enamel	**No. total door glasses**	3
No. of shelves	5	**Safety Thermostat**	Yes
Type of shelves	Metal racks	**Cooling system**	Tangential
No. of lights	2	**Lower heating element - power**	750 W
Light type	Halogen	**Large grill - Power**	2050 W
Light Power	40 W	**Circular heating element - Power**	1500 W

Options Auxiliary Oven

Minimum Temperature	120 °F	**Maximum temperature**	450 °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

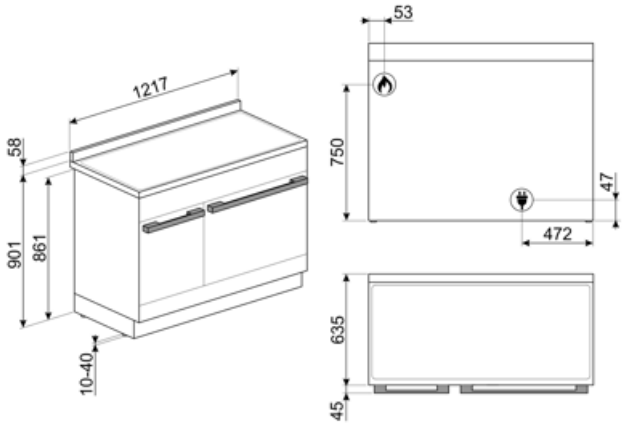
Accessories included for Secondary Oven



Rack with back and side stop	1	**Grill mesh**	1
Wide baking tray	1	**Telescopic Guide rails, total Extraction**	1

Electrical Connection

Electrical connection rating	8000 W	**Power supply cable length**	47 1/4 "
Current	50 A	**Frequency**	60 Hz
Circuit breaker	50 A	**Terminal block**	5 poles
Voltage	240/208 V	**Plug**	No
Type of electric cable installed	Yes, Double phase		


1217
58
901
861
10-40
53
750
47
472
635
45

Compatible Accessories



GTT

Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



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



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



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: 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.



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.



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.



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



Air cooling system: to ensure a safe surface temperatures.



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.



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.



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.

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.

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.

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

The capacity indicates the amount of usable space in the oven cavity in litres.

Knobs control

Light

Rotisserie: The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.

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.

Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 ° C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.

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

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

Benefit (TT)

Ever Clean Enamel

Easy oven cleaning thanks to special pyrolytic enamel

Touch control

Easy and intuitive timer setting with a single touch

Storage compartment

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

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.

Multilevel cooking

Several cooking levels allow maximum flexibility of use

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Tangential cooling

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

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

AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket

Cold door

During any function, the external door glass is cold, avoiding any risk of burns

Pizza stone (optional accessory)

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)

BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Soft close

The door is equipped with a specific system for silent closing

Triple Turbine

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