CPF90I1PBL2

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	Electric
Hob type	Induction
Type of main oven	Thermo-ventilated
Cleaning system main oven	Pyrolytic
Steam technology	Direct steam
EAN code	8017709367121
Energy efficiency class	A



Aesthetics

Design	Flush fit
Front panel color	Stainless steel
Command panel finish	Finger friendly stainless steel
Aesthetics	Portofino
Logo	assembled 50's
Colour	Black
Logo position	Facia below the oven
Finishing	Brushed
Upstand	Yes
Hob colour	Stainless steel
Type of control setting	Control knobs
Slider	White

Control knobs	Smeg Portofino
Controls colour	Stainless steel
No. of controls	7
Serigraphy colour	Black
Display	LCD
Door	With frame
Glass type	Grey
Handle	Smeg Portofino
Handle Colour	Brushed stainless steel
Storage compartment	Push pull
Feet	Black
Plinth	Black

Programs / Functions

No. of cooking functions	10

Traditional cooking functions

Static

Fan assisted

Circulaire

Turbo (circulaire + bottom + upper + fan)

ECO

Small grill

Large grill

Fan grill (large)

Base

Fan assisted base

Other functions

Defrost by time

Defrost by weight

Proving

Sabbath

BBQ

Pizza

Airfry

Recipes	Yes

Cleaning functions

Pyrolytic

Pyrolytic eco

Vapor Clean

Automatic programs	20

Hob options

End cooking timer	5	**Multizone Option**	Yes
Limited Power Consumption Mode	Yes	**Auto-vent 2.0**	Yes
Limited Power Consumption Mode in W	7400 W		

Hob technical features

Total no. of cook zones 5

Front left - Induction - multizone - 2.10 kW - Booster 3.00 kW - 19.5x19.5 cm

Rear left - Induction - multizone - 2.10 kW - Booster 3.00 kW - 19.5x19.5 cm

Central - Induction - single - 2.30 kW - Booster 3.00 kW - 27.0x27.0 cm

Rear right - Induction - multizone - 2.10 kW - Booster 3.00 kW - 19.5x19.5 cm

Front right - Induction - multizone - 2.10 kW - Booster 3.00 kW - 19.5x19.5 cm

Booster power left Multizone	3.7 kW	**Minimum pan diameter indication**	Yes
Booster power right Multizone	3.7 kW	**Selected zone indicator**	Yes
Automatic switch off when overheat	Yes	**Residual heat indicator**	Yes
Automatic pan detection	Yes		

Main Oven Technical Features



No. of lights	2	**Total no. of door glasses**	4
Fan number	3	**No.of thermo-reflective door glasses**	3
Net volume of the cavity	105 litres	**Safety Thermostat**	Yes
Gross volume, 1st cavity	129 l	**Heating suspended when door is opened**	Yes
Cavity material	Easy clean enamel	**Cooling system**	Tangential
Shelf positions	5	**Door Lock During Pyrolisis**	Yes
Type of shelves	Metal racks	**Usable cavity space dimensions (HxWxD)**	371x724x418 mm
Light type	Halogen	**Temperature control**	Electronic
Light power	40 W	**Lower heating element power**	1700 W
Cooking time setting	Start and Stop	**Upper heating element - Power**	1200 W
Light when oven door is open	Yes	**Grill elememt**	1700 W
Door opening	Flap down	**Large grill - Power**	2900 W
Removable door	Yes	**Circular heating element - Power**	2 x 1850 W
Full glass inner door	Yes	**Grill type**	Electric
Removable inner door	Yes	**Soft Close system**	Yes

Options Main Oven

Timer	Yes	**Minimum Temperature**	50 °C
End of cooking acoustic alarm	Yes	**Maximum temperature**	280 °C

Accessories included for Main Oven & Hob



Chrome shelf with back and side stop	1	**Grill mesh**	1
20mm deep tray	1	**Telescopic Guide rails, total Extraction**	1
40mm deep tray	1	**Meat Probe**	1

Electrical Connection

Max Power Draw	11400 W
Current	50 A
Voltage	220-240 V
Voltage 2 (V)	380-415 V
Cable testing	Yes
Additional connection modalities	Yes, Double and Three Phase
Frequency	50/60 Hz
Terminal block	5 poles
Plug	No

Compatible Accessories



AIRFRY9

Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.



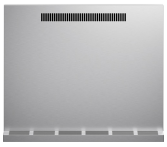
GRILLPLATE

Universal griddle for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking meat, cheese and vegetables. Dimensions: 410 x 240 mm.



GTT

Totally extractable telescopic guides (1 level) Extraction: 433 mm Material: Stainless steel AISI 430 polished



KITPC9X9

Splashback, 90 cm, for Symphony and Portofino pyrolytic cookers



PALPZ

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



SFLK1

Child lock



TPKPLATE

Universal plate for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking fish, eggs and vegetables. Dimensions: 410 X 240 mm.



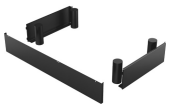
BBQ9

teflon-coated aluminum grid for 90 cm cavity



GTP

Partially extractable telescopic guides (1 level) Extraction: 300 mm Material: Stainless steel AISI 430 polished



KITH95CPF9

Height extension kit (950 mm), suitable for Portofino cookers



KITPD

Heigh extension black feet (950 mm) for cookers



SCRP

Induction and ceramic hobs and teppanyaki scraper



STONE9

Rectangular pizza stone, suitable for 90cm wide ovens. Dimensions W64 x H2.3 x D37.5cm. Ideal for cooking pizza with the same aroma and crispness as are typical of a wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies and flans or biscuits

Alternative products



CPF90I1PAN2

Colour: Anthracite



CPF90I1PX2

Colour: Stainless steel



CPF90I1PSB2

Colour: Storm Blue



CPF90I1PML2

Colour: Moonlight



CPF90I1PWH2

Colour: White



CPF90I1PEG2

Colour: Emerald Green



CPF90I1PAC2

Colour: Amber Clay

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.



A: Product drying performance, measured from A+++ to D / G depending on the product family



Air cooling system: to ensure a safe surface temperatures.



Defrost by weight: With this function the defrosting time is determined



Quadruple glazed: 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.



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.



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.



Automatic merge of zones for a bigger area



Installation in column: Installation in column



Defrost by time: with this function the time of thawing of foods are determined automatically.



A DIRECT STEAM oven has 1 steam cooking function to which the user can MANUALLY add steam. The function is activated when the user turns the function knob to the STEAM ON position, and deactivated when the user turns the steam knob to the STEAM OFF position. The user decides at the start of the cooking process how much water to load, up to 250ml. The water in the cavity then becomes steam during the cooking process.



ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.



Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.



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.



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.

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.

Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.

Induction: The work of these hobs is based on the principle of electromagnetic induction. The heat is generated directly in the bottom of the pan during its contact with the hob.

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.

Pyrolitic: The Eco pyrolitic cleaning function can be selected when the oven has a lighter build up of dirt. This function has a maximum duration of 1.5 hours.

Indication of residual heat: After the glass ceramic hob is switched off the residual heat indicator shows which of the heating zones still remains hot. When the temperature drops below 60 ° C, the indicator goes out.

ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.

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: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.

Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.

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.

Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.

Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted

Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.

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.

Timer: All ceramic hobs have a timer which automatically ends cooking after a preset time.

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

The new EVOscreen display is enhanced with new, optimised colour graphics: 5 touch buttons control functions and parameters in an extremely simple way.

Knobs control

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.

Connection between hob and hood

Dedicated cooking function for the Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat.