# CPF90I1PX2

| | |
|---|---|
| **Cooker size** | 90x60 cm |
| **N. of cavities with energy label** | 1 |
| **Cavity heat source** | ELECTRICITY |
| **Hob type** | Induction |
| **Type of main oven** | Thermoseal |
| **Cleaning system main oven** | Pyrolitic |
| **Steam technology** | Direct steam |
| **EAN code** | 8017709352073 |
| **Energy efficiency class** | A |




## Aesthetics

| | |
|---|---|
| **Design** | Flush fit |
| **Front panel color** | Stainless steel |
| **Command panel finish** | Finger friendly stainless steel |
| **Aesthetic** | Portofino |
| **Logo** | assembled 50's |
| **Colour** | Stainless steel |
| **Logo position** | Facia below the oven |
| **Finishing** | Satin |
| **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
- Eco
- Small grill
- Large grill
- Fan grill (large)
- Base
- Fan assisted bottom

**Other functions**

- Defrost by time
- Defrost by weight
- Proving
- Sabbath
- BBQ
- Pizza
- Airfry

| | |
|---|---|
| **Recipes** | Yes |

**Cleaning functions**

- Pyrolytic
- Pyrolytic eco
- Vapour Clean

| | |
|---|---|
| **Automatic programs** | 20 |

## Hob options

| | | | |
|---|---|---|---|
| **End cooking timer** | 5 | **Bridge option** | Yes |
| **Limited Power Consumption Mode** | Yes | **Multizone Option** | 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 |
| | | **Selected zone indicator** | Yes |

| | | | |
|---|---|---|---|
| **Booster power right Multizone** | 3,7 kW | **Residual heat indicator** | Yes |
| **Automatic switch off when overheat** | 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 l | **Safety Thermostat** | Yes |
| **Gross volume, 1st cavity** | 129 l | **Heating suspended when door is opened** | Yes |
| **Cavity material** | Ever Clean enamel | **Cooling system** | Tangential |
| **No. of shelves** | 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 |

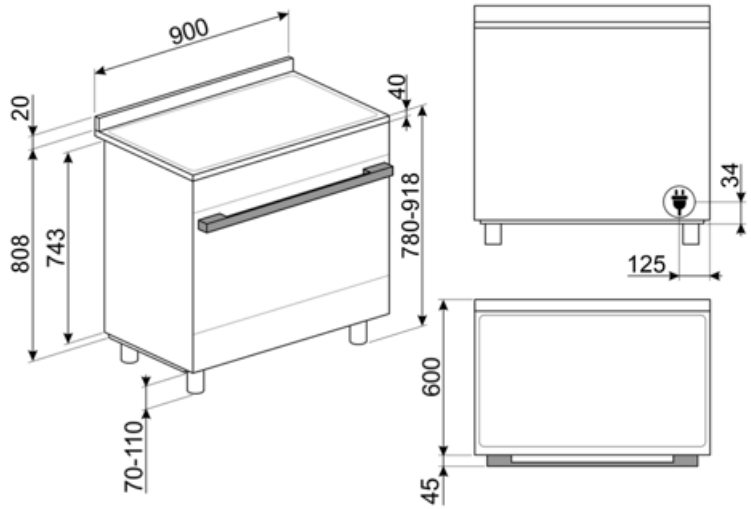
## Accessories included for Main Oven & Hob



| | | | |
|---|---|---|---|
| **Rack 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

| | | | |
|---|---|---|---|
| **Electrical connection rating** | 11400 W | **Type of electric cable** | Yes, Double and Three Phase |
| **Current** | 50 A | **Frequency** | 50/60 Hz |
| **Voltage** | 220-240 V | **Terminal block** | 5 poles |
| **Voltage 2 (V)** | 380-415 V | **Plug** | No |
| **Cable testing** | Yes | | |



## 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.



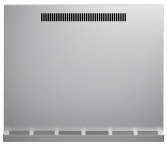
### GRILLPLATE

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 Sinfonia 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.



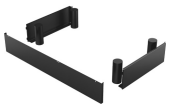
### BBQ9

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



**CPF90I1PBL2**

**Colour:** Black



**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 during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works

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.

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.

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

TWIN_ZONE_72dpi

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

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

Connection between hob and hood

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

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

Knobs control