

# CPF92GMA

Cooker size	90x60 cm
N. of cavities with energy label	2
Cavity heat source	Electric
Hob type	Gas
Type of main oven	Thermo-ventilated
Type of second oven	Static
Cleaning system main oven	Vapor Clean
EAN code	8017709300371
Energy efficiency class	A
Energy efficiency class, second cavity	A



## Aesthetics



<b>Aesthetics</b>	Portofino	<b>Controls colour</b>	Stainless steel
<b>Design</b>	Flush fit	<b>No. of controls</b>	8
<b>Colour</b>	Anthracite	<b>Serigraphy colour</b>	Silver
<b>Command panel finish</b>	Enamelled metal	<b>Display</b>	Touch
<b>Logo</b>	Assembled st/steel	<b>Door</b>	With frame
<b>Logo position</b>	Facia below the oven	<b>Glass type</b>	Grey
<b>Upstand</b>	Yes	<b>Handle</b>	Smeg Portofino
<b>Hob colour</b>	Stainless steel	<b>Handle Colour</b>	Anthracite
<b>Type of pan stands</b>	Cast Iron	<b>Storage compartment</b>	Door
<b>Type of control setting</b>	Control knobs	<b>Feet</b>	Black
<b>Control knobs</b>	Smeg Portofino		

## Programs / Functions

No. of cooking functions	8
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## Traditional cooking functions

Static	Circulaire	Turbo (circulaire + bottom + upper + fan)
ECO	Small grill	Large grill
Fan grill (large)	Fan assisted base	

## Cleaning functions

Vapor Clean

## Other functions

Defrost by time

## Programs / Functions Auxiliary Oven

Cooking functions cavity 2 4

Traditional cooking functions, cavity 2

Static	Small grill	Bottom
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## Hob technical features

<b>Total no. of cook zones</b>	6		
Front left - Gas - 2UR (dual) - 4.20 kW			
Rear left - Gas - AUX - 1.00 kW			
Front centre - Gas - AUX - 1.00 kW			
Rear centre - Gas - Semi Rapid - 1.80 kW			
Front right - Gas - Semi Rapid - 1.80 kW			
Rear right - Gas - Rapid - 3.00 kW			
<b>Type of gas burners</b>	Standard	<b>Gas safety valves</b>	Yes
<b>Automatic electronic ignition</b>	Yes	<b>Burner caps</b>	Matt black enamelled

## Main Oven Technical Features

<b>No. of lights</b>	1							<b>Removable inner door</b>	Yes
<b>Fan number</b>	1							<b>Total no. of door glasses</b>	3
<b>Net volume of the cavity</b>	70 litres								

<b>Gross volume, 1st cavity</b>	79 l	<b>No. of thermo-reflective door glasses</b>	1
<b>Cavity material</b>	Easy clean enamel	<b>Safety Thermostat</b>	Yes
<b>Shelf positions</b>	5	<b>Cooling system</b>	Tangential
<b>Type of shelves</b>	Metal racks	<b>Usable cavity space dimensions (HxWxD)</b>	360X460X425 mm
<b>Light type</b>	Halogen	<b>Temperature control</b>	Electronic
<b>Light power</b>	40 W	<b>Lower heating element power</b>	1200 W
<b>Cooking time setting</b>	Start and Stop	<b>Upper heating element - Power</b>	1000 W
<b>Light when oven door is open</b>	Yes	<b>Grill element</b>	1700 W
<b>Door opening</b>	Flap down	<b>Large grill - Power</b>	2700 W
<b>Removable door</b>	Yes	<b>Circular heating element - Power</b>	2000 W
<b>Full glass inner door</b>	Yes	<b>Grill type</b>	Electric

## Options Main Oven

<b>Timer</b>	Yes	<b>Minimum Temperature</b>	50 °C
<b>End of cooking acoustic alarm</b>	Yes	<b>Maximum temperature</b>	260 °C

## Second Oven Technical Features



<b>Fan number</b>	1	<b>Removable inner door</b>	Yes
<b>Net volume of the second cavity</b>	35 litres	<b>No. total door glasses</b>	3
<b>Gross volume, 2nd cavity</b>	36 l	<b>No. thermo-reflective door glasses</b>	1
<b>Cavity material</b>	Easy clean enamel	<b>Safety Thermostat</b>	Yes
<b>Shelf positions</b>	4	<b>Cooling system</b>	Tangential
<b>Type of shelves</b>	Metal racks	<b>Usable cavity space dimensions (HxWxD)</b>	311x206x418 mm
<b>No. of lights</b>	1	<b>Temperature control</b>	Electro-mechanical
<b>Light type</b>	Incandescent	<b>Lower heating element - power</b>	700 W
<b>Light power</b>	25 W	<b>Upper heating element - Power</b>	600 W
<b>Door opening</b>	Flap down	<b>Grill element - power</b>	1300 W
<b>Removable door</b>	Yes	<b>Large grill - Power</b>	1900 W
<b>Full glass inner door</b>	Yes	<b>Grill type</b>	Electric

## Options Auxiliary Oven

<b>Minimum Temperature</b>	50 °C	<b>Maximum temperature</b>	245 °C
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## Accessories included for Main Oven & Hob



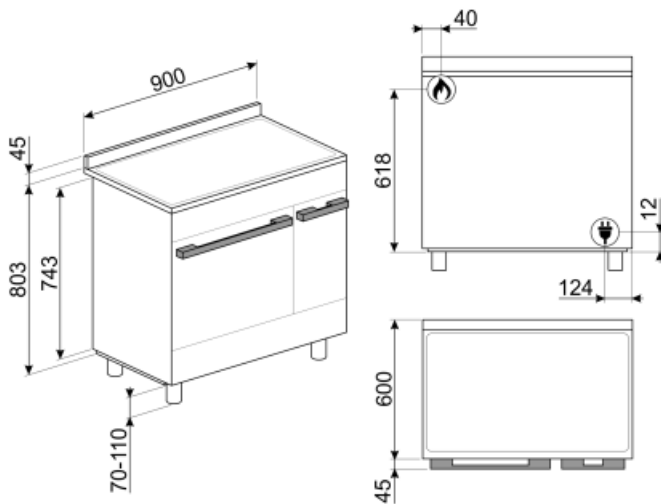
Rack with back and side stop	1	Grill mesh	1
20mm deep tray	1	Telescopic Guide rails, total Extraction	1
40mm deep tray	1		

## Accessories included for Secondary Oven

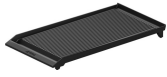
Rack with back and side stop	1	Grill mesh	1
Wide baking tray	1		

## Electrical Connection

Max Power Draw	5200 W	Power supply cable length	120 cm
Current	23 A	Type of electric cable	Yes, Double and Three Phase
Voltage	220-240 V	Frequency	50/60 Hz
Voltage 2 (V)	380-415 V	Terminal block	5 poles
Type of electric cable installed	Yes, Single phase		



## Not included accessories



### BGCPF9

Cast iron grill plate suitable for Portofino FS Cookers



### AIRFRY

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.



### GTP

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



### BNP608T

Teflon-coated tray, 8mm depth, to be placed on the grid



### WOKGHU

Cast-Iron WOK Support



### KITH900CPF9

Height extension kit (950 mm), suitable for TR4110 cookers



### KITPD

Height extension black feet (950 mm) for cookers



### KITH95CPF9

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



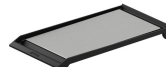
### SFLK1

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.



### TPKCPF9

Teppanyaki grill plate, suitable for Portofino cookers



### KITPBX

Height reduction feet (850 mm)



### BN620-1

Enamelled tray, 20mm deep



### BBQ

Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.

## STONE

Rectangular refractory stone. Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits Dimensions: L42 x H1,8 x P37,5 cm.



## PALPZ

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



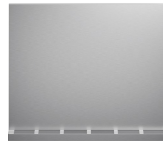
## BN640

Enamelled tray, 40mm deep



## KITC9X9-1

Splashback, 90x75 cm, stainless steel, suitable for Portofino and Symphony cookers



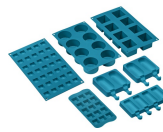
## GTT

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


































## SMOLD

Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C



## Symbols glossary

 <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>	 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>
 <p>Installation in column: Installation in column</p>	 <p>Knobs control</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>
 <p>The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.</p>	 <p>Triple glazed doors: Number of glazed doors.</p>
 <p>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.</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>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>

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-  Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.
  -  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.
  -  The oven cavity has 5 different cooking levels.
  -  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.
  -  The capacity indicates the amount of usable space in the oven cavity in litres.
  -  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 4 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.



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## Benefit

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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.

### **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

### **Single turbine**

The oven has a fan equipped with a circular heating element allowing cooking with rotating heat

### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

### **Tangential cooling**

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

### **Multilevel halogen light**

Internal halogen lighting on different levels guarantees excellent visibility

### **Electronic control**

Electronic control for timely temperature management and heat uniformity

### **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)

### **Storage compartment**

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