

## CPF92GMWH

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven

Type of second oven

Cleaning system main oven

EAN code

**Energy efficiency class** 

Energy efficiency class, second cavity

90x60 cm

2

ELECTRICITY

Gas

Thermo-ventilated

Static

Vapor Clean

8017709300364

Α

Α



## **Aesthetics**







Design

Command panel finish

Aesthetic

Aesthetic

Logo

Colour

Logo position

Upstand

Hob colour

Type of pan stands

Type of control setting

hob

Type of control knobs

Flush fit

Enamelled metal

Portofino

Assembled st/steel

White

Facia below the oven

Yes

Stainless steel

Cast Iron

Control knobs

Smeg Portofino

Controls colour

No. of controls

Serigraphy colour

Display name

Door

61 .

Glass type

Handle

Handle Colour

Storage compartment

Feet color

Stainless steel

8

Black

DigiScreen

With frame

•

Grey

Smeg Portofino

White

Door

Black

## Programs / Functions main oven

No. of cooking functions
Traditional cooking functions

Static

**ૠ** 

Circulaire



Turbo

ECO

Eco

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Small grill



Large grill



Fan grill (large)



Fan assisted base

SMEG SPA 28/11/2025

8



#### Other functions

Defrost by time

#### Cleaning functions



Vapor clean

## Programs / Functions auxiliary oven

Cooking functions cavity 2

4

Traditional cooking functions, cavity 2



Static



Small grill



**Bottom** 

Yes

360X460X425 mm

## Hob technical features



Total no. of cook zones 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

Type of gas burners Standard

Automatic electronic Yes Matt black enamelled Burner caps

ignition

## Main Oven Technical Features







Cavity material















Ever Clean enamel







No. of lights 1 Fan number Net volume of the cavity 70 l

Gross volume, 1st cavity 791

No. of shelves

Type of shelves Metal racks Light type Halogen 40 W **Light Power** 

Cooking time setting Start and Stop

Light when oven door is Yes

open

Door opening Flap down

Removable door Yes Full glass inner door Yes

Removable inner door Yes Total no. of door glasses 3 No.of thermo-reflective

door glasses

Gas safety valves

Safety Thermostat Yes

Cooling system **Tangential** 

Usable cavity space dimensions (HxWxD)

Temperature control Electronic 1200 W Lower heating element

power

Upper heating element - 1000 W

**Power** 

Grill elememt 1700 W Large grill - Power 2700 W



Circular heating element 2000 W

- Power

Grill type Electric

**Options Main Oven** 

Timer Yes End of cooking acoustic

alarm

Minimum Temperature 50 °C Maximum temperature 260 °C

Second Oven Technical Features

1

35 I

Fan number Net volume of the

second cavity

Gross volume, 2nd 36 I

cavity

Cavity material Ever Clean enamel

No. of shelves

Type of shelves Metal racks

No. of lights

Incandescent Light type

25 W **Light Power** 

Door opening Flap down Removable door Yes Yes

Full glass inner door

Removable inner door Yes No. total door glasses

No. thermo-reflective door glasses

Safety Thermostat

Yes Cooling system

**Tangential** 

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

1

1

311x206x418 mm

Lower heating element - 700 W

power

Upper heating element - 600 W

**Power** 

1300 W Grill element - power 1900 W Large grill - Power

Grill type Electric

**Options Auxiliary Oven** 

Minimum Temperature 50 °C Maximum temperature 245 °C

Accessories included for Main Oven & Hob

Rack with back and side 1 Grill mesh

stop Telescopic Guide rails, total Extraction

20mm deep tray 1 40mm deep tray 1

Accessories included for Secondary Oven

Grill mesh Rack with back and side 1

Wide baking tray 1



## **Electrical Connection**

Electrical connection 5200 W

rating

 Current
 23 A

 Voltage
 220-240 V

 Voltage 2 (V)
 380-415 V

Electric cable Installed, Single phase

Power supply cable

length

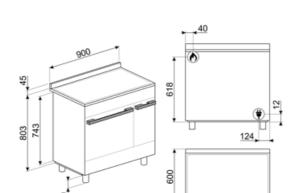
**Additional connection** 

modalities

Frequency 50/60 Hz
Terminal block 5 poles
Plug Not present

e 120 cm

Double and Three Phase





## **Compatible Accessories**

#### **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.



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.

#### **BN640**

Enamelled tray suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes

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

#### KITC9X9-1

Splashback kit, st/steel, 90cm, suitable for Portofino Multifunction, Master and Sinfonia cookers

#### KITH95CPF9

Height extension kit with plinth, (950mm), three sides, black with feet, suitable for CPF9 Portofino and Sinfony C9 cookers

#### **KITPD**

Heigh extension black feet (950 mm), black, suitable for Master, Sinfonia and Portofino 90cm (914-968mm); Heigh extension black feet (900 mm), black, suitable for Concerto cookers with 850mm height (880-935mm)

#### AIRFRY2

Air fryer tray. 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.

#### BN620-1

Enamelled tray suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.

#### BNP608T

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

#### **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.

#### KITH900CPF9

Plinth, 90cm, three sides, black, suitable for CPF9 Portofino or Sinfony C9 cookers

#### **KITPBX**

Height reduction feet (850mm), st/steel, for Sinfonia and Master cookers (845-856mm)

#### **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.

















SFLK1

Child lock



#### **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



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.



#### **TPKCPF9**

Stainless steel teppanyaki plate, suitable for Portofino cookers





Cast iron WOK Support



# Symbols glossary

	Heavy duty cast iron pan stands: for maximum stability and strength.	A T	Energy efficiency class A
	Installation in column: Installation in column.	Ф	Knobs control
<b></b>	Air cooling system: to ensure a safe surface temperatures.	***	Defrost by time: Manual defrost function. At the end of the set duration, the function stops.
DIGI screen	4.3 inch display with LED technology, usability with knobs + 3 touch keys	<b>3</b>	Triple glazed doors: Number of glazed doors.
	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 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.		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.
8	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.	ECO	ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment.
•	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.	•	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.
<b>₹</b>	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.	Ċ	Light





Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



The inner door glass: can be removed with a few quick movements for cleaning.



Side lights: Two opposing side lights increase visibility inside the oven.



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 4 different cooking levels.



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.



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.



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



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.



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## Benefit (TT)

#### Gas hob

Gas provides permanent control of the heat source and the temperature change is immediate

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

#### 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

### Removalble inner glass

Internal door glasses are easily removable for complete cleaning

#### Tangential cooling

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

#### **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



#### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

#### 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 (optional accessory)

#### Pizza stone (optional accessory)

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

#### BBQ (optional accessory)

Barbecue cooking directly in the oven with the double-sided grill (BBQ optional accessory)

### Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

#### Single turbine

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