

# CPF92GMX

Cooker size	90x60 cm
N. of cavities with energy label	2
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Thermo-ventilated
Type of second oven	Static
Cleaning system main oven	Vapor Clean
EAN code	8017709297336
Energy efficiency class	A
Energy efficiency class, second cavity	A











## Aesthetics



Aesthetic	Portofino	Display	Touch
Colour	Stainless steel	No. of controls	8
Finishing	Satin	Serigraphy colour	Black
Design	Flush fit	Handle	Smeg Portofino
Door	With frame	Handle Colour	Brushed stainless steel
Upstand	Yes	Glass type	Grey
Hob colour	Stainless steel	Feet	Black
Command panel finish	Finger friendly stainless steel	Storage compartment	Door
Control knobs	Smeg Portofino	Logo	Assembled st/steel
Controls colour	Stainless steel	Logo position	Facia below the oven

## Programme / Functions

No. of cooking functions	8
Traditional cooking functions	

 Static	 Circulaire	 Turbo
 Eco	 Small grill	 Large grill
 Fan grill (large)	 Fan assisted bottom	

## 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

## 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

**Gas safety valves** Yes

**Automatic electronic ignition** Yes

**Burner caps** Matt black enamelled

## Main Oven Technical Features



**No. of lights** 1

**Fan number** 1

**Net volume of the cavity** 70 l

**Gross volume, 1st cavity** 79 l

**Cavity material** Ever Clean enamel

**No. of shelves** 5

**Type of shelves** Metal racks

**Light type** Halogen

**Light Power** 40 W

**Cooking time setting** Start and Stop

**Light when oven door is open** Yes

**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** 1

**Safety Thermostat** Yes

**Cooling system** Tangential

**Usable cavity space dimensions (HxWxD)** 360X460X425 mm

**Temperature control** Electronic

**Lower heating element power** 1200 W

**Upper heating element - Power** 1000 W

**Grill element** 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 Yes

Minimum Temperature 50 °C  
Maximum temperature 260 °C

## Second Oven Technical Features



Fan number 1  
Net volume of the second cavity 35 l  
Gross volume, 2nd cavity 36 l  
Cavity material Ever Clean enamel  
No. of shelves 4  
Type of shelves Metal racks  
No. of lights 1  
Light type Incandescent  
Light Power 25 W  
Door opening Flap down  
Removable door Yes  
Full glass inner door Yes

Removable inner door Yes  
No. total door glasses 3  
No. thermo-reflective door glasses 1  
Safety Thermostat Yes  
Cooling system Tangential  
Usable cavity space dimensions (HxWxD) 311x206x418 mm  
Temperature control Electro-mechanical  
Lower heating element - power 700 W  
Upper heating element - Power 600 W  
Grill element - power 1300 W  
Large grill - Power 1900 W  
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 stop 1  
20mm deep tray 1  
40mm deep tray 1

Grill mesh 1  
Telescopic Guide rails, total Extraction 1

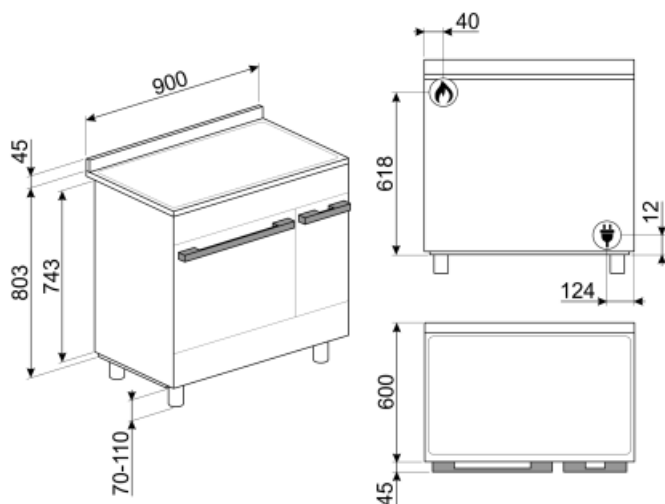
## Accessories included for Secondary Oven

Rack with back and side stop 1  
Wide baking tray 1

Grill mesh 1

## Electrical Connection

Electrical connection rating	5200 W	Power supply cable length	120 cm
Current	23 A	Additional connection modalities	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 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), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



### BNP608T

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



### WOKGHU

Cast iron WOK Support



### KITH900CPF9

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



### KITPD

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



### KITH95CPF9

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

Stainless steel teppanyaki plate, suitable for Portofino cookers



### KITPBX

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



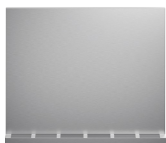
### BN620-1

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



### BBQ

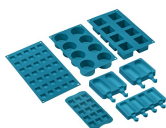
Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.

**KITC9X9-1**

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

**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.

**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















**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.

**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

## Symbols glossary (TT)

	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.
	A: Product drying performance, measured from A+++ to D / G depending on the product family		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		Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.
	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.		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: 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.		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.

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