CPF92IMA

Categorie fornuis	90x60 cm
N. of cavities with energy label	2
Cavity heat source	Elektriciteit
Type kookplaat	Inductie
Type primaire oven	Thermogeventileerd
Type secundaire oven	Statisch
Reingingssysteem primaire oven	Vapor Clean reiniging
EAN-code	8017709300401
Energie-efficiëntieklasse	A
Energie-efficiëntieklasse, tweede oven	A



Design

Design	Flush fit	**Aantal bedieningsknoppen**	8
Afwerking bedieningspaneel	Gekleurd plaatstaal	**Kleur serigrafie**	Zilver
Design	Portofino	**Display**	DigiScreen
Logo	Assembled st/steel	**Deur**	Met kader
Kleur	Antraciet	**Type glas**	Grijs
Positie logo	Strook onder de oven	**Handgreep**	Smeg Portofino
Kleur kookplaat	Inox	**Kleur handgreep**	Antraciet
Bediening	Bedieningsknoppen	**Opbergruimte**	Opbergvak met klep
Bedieningsknoppen	Smeg Portofino	**Pootjes**	Zwart
Kleur bedieningsknoppen	Inox		

Programma's / Functies

Aantal kookfuncties	7

Traditionele bereidingsfuncties

Statisch

Geventileerd

Circulatie (ventilator + circulaire)

ECO

Grote grill

Ventilator + grote grill

Geventileerde onderwarmte

Overige functies

Ontdooien op tijd

Reinigingsfuncties

Vapor Clean reiniging

Programma's / Functies secundaire oven

Aantal kookfuncties	3

Traditionele bereidingsfuncties, 2e oven

Statisch

Kleine grill

Onderwarmte

Technische specificaties kookplaat

Totaal aantal kookzones 5

Linksvoor - Inductie - Multizone - 2.10 kW - Booster 2.30 kW - 21.0x19.0 cm
Linksachter - Inductie - Multizone - 1.60 kW - Booster 1.85 kW - 21.0x19.0 cm
Midden - Inductie - enkel - 2.30 kW - Booster 3.00 kW - Ø 27.0 cm
Rechtsachter - Inductie - enkel - 1.20 kW - Booster 1.40 kW - Ø 18.0 cm
Rechtsvoor - Inductie - enkel - 2.30 kW - Booster 3.00 kW - Ø 21.0 cm

Number of Flexible zones	1

Technische specificaties primaire oven

Aantal lampen	1	**Uitneembaar glas binnendeur**	Ja
Aantal ventilatoren	1	**Aantal ruiten ovendeur**	3
Netto volume 1e oven	70 l	**Aantal thermo-reflecterende ruiten**	2
Bruto volume, oven 1	79 l	**Veiligheidsthermostaat**	Ja
Materiaal ovenruimte	Ever Clean emaille	**Koelsysteem**	Mantelkoeling
Aantal kookniveaus	5	**Afmetingen bruikbare interne ovenruimte (hxbxd)**	360X460X425 mm
Type ovenrekken	Metalen zijsteunen		
Type licht	Halogeen		
Vermogen lamp	40 W		

Opties bereidingstijdprogrammering	Begin en eind
Automatische inschakeling verlichting bij openen deur	Ja
Opening deur	Neerwaarts
Uitneembare ovendeur	Ja
Volledig glazen binnendeur	Ja
Temperatuurregeling	Elektronisch
Onderwarmte - vermogen	1200 W
Bovenwarmte - vermogen	1000 W
Grill - vermogen	1700 W
Grote vlakgrill - vermogen	2700 W
Circulatie - vermogen	2000 W
Grill type	Elektrisch

Opties primaire oven

Timer	Ja
Geluidssignaal einde kooktijd	Ja
Minimum temperatuur	50 °C
Maximum temperatuur	260 °C

Technische specificaties secundaire oven



Aantal ventilatoren	1
Netto volume 2e oven	35 l
Bruto volume, oven 2	36 l
Materiaal ovenruimte	Ever Clean emaille
Aantal kookniveaus	4
Type ovenrekken	Metalen zijsteunen
Aantal lampen	1
Type lamp	Gloeilamp
Vermogen lamp	25 W
Opening deur	Neerwaarts
Uitneembare ovendeur	Ja
Volledig glazen binnendeur	Ja
Uitneembaar glas binnendeur	Ja
Aantal ruiten ovendeur	3
Aantal thermo-reflecterende ruiten	2
Veiligheidsthermostaat	Ja
Koelsysteem	Mantelkoeling
Afmetingen bruikbare interne ovenruimte (hxbxd)	311x206x418 mm
Temperatuurregeling	Elektro-mechanisch
Onderwarmte - vermogen	700 W
Bovenwarmte - vermogen	600 W
Grill - vermogen	1300 W
Grote vlakgrill - vermogen	1900 W
Type grill	Elektrisch

Opties secundaire oven

Minimum temperatuur	50 °C
Maximum temperatuur	245 °C

Meegeleverde accessoires primaire oven en kookplaat



Ovenrooster met stop	1
Inzetrooster	1

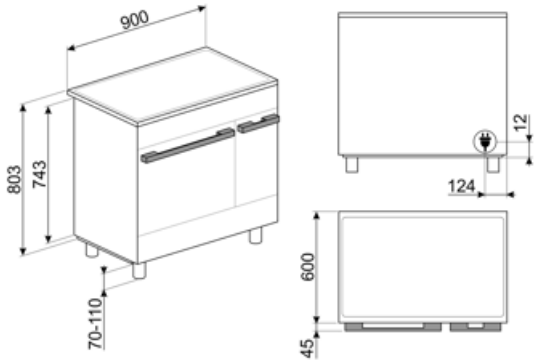
Bakplaat (20 mm)	1	**Telescopische geleiders, volledig uitschuifbaar**	1
Bakplaat (40 mm)	1		

Meegeleverde accessoires secundaire oven

Ovenrooster met stop	1	**Inzetrooster**	1
Bakplaat	1		

Elektrische aansluiting

Nominale aansluitwaarde	11000 W	**Type stroomkabel**	Double and Three Phase
Stroom	33 A	**Frequentie**	50/60 Hz
Spanning	220-240 V	**Connection box**	5 polig
Spanning 2 (V)	380-415 V	**Stekker**	Nee
Electric cable	Not included		



Compatible Accessories



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 bakplaat, 8mm diep



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.



BBQ

Dubbelzijdig



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



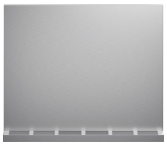
GRILLPLATE

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



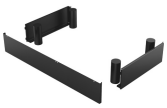
GTT

Volledig uitschuifbare telescopische rails (1 niveau) voor traditionele ovens (SF-).



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



KITH900CPF9

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



KITPAX

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



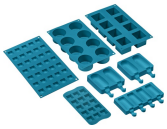
KITPBX

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



SCRP

Schraper voor inductie- en vitrokeramische kookplaten



SMOLD

Set van 7 siliconen vormen voor ijsjes, pralines, ijsblokjes of porties. -60°C tot 230°C.



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)



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.

Symbols glossary



Automatic merge of zones for a bigger area



Energy efficiency class A



Installation in column: Installation in column.



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.



Triple glazed doors: Number of glazed doors.



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



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.



Circogas: In gasovens verdeelt de ventilator de warmte snel en gelijkmatig over de ovenruimte, waardoor smaakoverdracht wordt vermeden bij het tegelijkertijd bereiden van een aantal verschillende gerechten. In elektrische ovens voltooit deze combinatie het koken van voedsel dat aan de oppervlakte klaar is, maar dat van binnen meer moet worden gekookt, zonder verder bruin te worden.



Ventilator met bovenste en onderste elementen: De elementen in combinatie met de ventilator zijn bedoeld om een meer gelijkmatige warmte te bieden, een methode die vergelijkbaar is met conventioneel koken, dus voorverwarmen is vereist. Het meest geschikt voor items die langzaam koken vereisen.



Alleen boven- en onder element: een traditionele kookmethode die het meest geschikt is voor losse items in het midden van de oven. de bovenkant van de oven zal altijd het heetst zijn. Ideaal voor gebraden vlees, fruitcake, brood etc.



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: De combinatie van de ventilator en het ronde element eromheen zorgt voor een hete lucht kookmethode. Dit biedt vele voordelen, waaronder geen voorverwarmen als de kooktijd meer dan 20 minuten bedraagt, geen smaakoverdracht bij het gelijktijdig bereiden van verschillende soorten voedsel, minder energie en kortere kooktijden. Geschikt voor alle soorten voedsel.



De combinatie van de grill, de ventilator en onderwarmte is interessant voor het bereiden van kleine hoeveelheden.



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.

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.

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.

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

DIGIscreen display + bedieningsknoppen

Light

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.

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.

Knobs control

Benefit (TT)

Induction hob

Induction offers fast cooking and precise temperature control

Through the use of suitable cookware, induction is easy to use and maintain, safe and responsive.

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

By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal.

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

Elektronische regeling voor een nauwkeurig temperatuurbeheer en een gelijkmatige warmteverdeling.

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

Isothermic Cavity

The best cooking performance at the highest energy efficiency

AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket (optional accessory)

Cold door

During any function, the external door glass is cold, avoiding any risk of burns

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)

Single turbine

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