

CPF92IMBL

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

Electric Induction

Thermo-ventilated

Static

Vapor Clean

8017709300388

А

Α



Aesthetics





Design

Command panel finish

Aesthetics

Logo

-- 3 -

Colour

Logo position

Hob colour

Type of control setting

Control knobs
Controls colour

Flush fit

Enamelled metal

Portofino

Assembled st/steel

Black

Facia below the oven

Stainless steel Control knobs

Smeg Portofino

Stainless steel

No. of controls

Serigraphy colour Silver
Display Touch

Door With frame

Glass type Grey

Handle Smeg Portofino

8

Handle Colour Black
Storage compartment Door

Feet Black

Programs / Functions

No. of cooking functions
Traditional cooking functions

 \Box

Static

8

Fan assisted



Circulaire



ECO



Large grill



Fan grill (large)



Fan assisted base

SMEG SPA 27/11/2025

7



Other functions

Defrost by time

Cleaning functions



Vapor Clean

Programs / Functions Auxiliary Oven

Cooking functions cavity 2

3

Traditional cooking functions, cavity 2

1	1

Static



Small grill



Bottom

Hob technical features

Total no. of cook zones 5

Front left - Induction - multizone - 2.10 kW - Booster 2.30 kW - 21.0x19.0 cm

Rear left - Induction - multizone - 1.60 kW - Booster 1.85 kW - 21.0x19.0 cm

Central - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 27.0 cm Rear right - Induction - single - 1.20 kW - Booster 1.40 kW - Ø 18.0 cm

Front right - Induction - single - 2.30 kW - Booster 3.00 kW - Ø 21.0 cm

Number of Flexible

zones

Main Oven Technical Features















1









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

Gross volume, 1st cavity 791

Cavity material Easy clean enamel

Shelf positions 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

Flap down Door opening

Removable door Yes Full glass inner door Yes

Removable inner door Total no. of door glasses 3

No.of thermo-reflective

door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space

dimensions (HxWxD)

Yes

360X460X425 mm

Electronic

1200 W

Temperature control Lower heating element

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

Minimum Temperature 50 °C Timer Yes End of cooking acoustic Maximum temperature 260 °C Yes

alarm

Second Oven Technical Features

Fan number Removable inner door Yes Net volume of the 35 litres No. total door glasses 3 second cavity No. thermo-reflective 2

Gross volume, 2nd 36 I door glasses

cavity Safety Thermostat

Cavity material Easy clean enamel Cooling system **Tangential**

Shelf positions Usable cavity space 311x206x418 mm

Yes

Type of shelves dimensions (HxWxD) Metal racks No. of lights

Temperature control Electro-mechanical

Light type Incandescent Lower heating element - 700 W

25 W power Light power

Upper heating element - 600 W Door opening Flap down **Power** Removable door Yes

Grill element - power 1300 W Full glass inner door Yes 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

Chrome shelf with back Grill mesh and side stop Telescopic Guide rails,

20mm deep tray total Extraction

Accessories included for Secondary Oven

1

Chrome shelf with back Grill mesh 1

40mm deep tray

and side stop

Wide baking tray

Electrical Connection



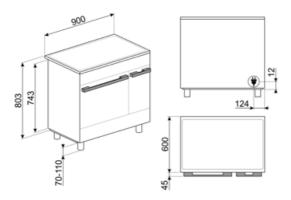
 Max Power Draw
 11000 W

 Current
 33 A

 Voltage
 220-240 V

 Voltage 2 (V)
 380-415 V

Type of electric cable Additional connection modalities Frequency Terminal block Yes, Single phase Yes, Double and Three Phase 50/60 Hz 5 poles





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.

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.

BN640

Enamelled tray, 40mm deep

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

KITH900CPF9

Height extension kit, suitable for 90 cookers (codes starting CPF9, CPF92 and C92)



KITPBX

Height reduction feet (850 mm)



KITSB9MB

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, 20mm deep



BNP608T

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



GTP

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



KITC9X9-1

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



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





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

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.

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.



Symbols glossary

Automatic merge of zones for a bigger area	A P	A: Product drying performance, measured from A+++ to D / G depending on the product family
Installation in column: Installation in column	<u> </u>	Air cooling system: to ensure a safe surface temperatures.
Defrost by time: with this function the time of thawing of foods are determined automatically.	3 3	Triple glazed doors: Number of glazed doors.
ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.		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.	®	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.
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.	\bigcup	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.	ECO	ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities 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.	•••	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 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.	Ÿ	Light
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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.



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.



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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The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.



Knobs control



Benefit

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

Smeg's Vapor Clean function, is an assisted steam clean program designed to help loosen food residue and spills inside the oven for easy cleaning

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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

Circulaire

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



Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Pizza stone (optional accessory)

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

BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill

AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket

Cold door

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

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Single turbine

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