

# 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

**ELECTRICITY** 

Induction

Thermo-ventilated

Static

Vapor Clean

8017709300388

Α



## **Aesthetics**





Design

Command panel finish

**Aesthetic** 

Logo

Colour

Logo position

Hob colour

Type of control setting

hob

Type of 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

Display name

Door

Glass type

Handle

**Handle Colour** 

Storage compartment

Feet color

8

Silver

DigiScreen

With frame

Grey

Smeg Portofino

Black

Door

Black

## Programs / Functions main oven

No. of cooking functions Traditional cooking functions

Static



Fan assisted



Circulaire



Eco



Large grill



7



Fan grill (large)



Fan assisted base



#### Other functions

Defrost by time

Cleaning functions

Vapor clean

## Programs / Functions auxiliary oven

Cooking functions cavity 2

3

Traditional cooking functions, cavity 2

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 1

zones

## Main Oven Technical Features

























No. of lights 1 Fan number Net volume of the cavity 70 l Gross volume, 1st cavity 791

Cavity material Ever Clean enamel

No. of shelves

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

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

door glasses

Safety Thermostat Yes

Cooling system **Tangential** 

360X460X425 mm Usable cavity space

dimensions (HxWxD)

Temperature control Electronic Lower heating element 1200 W

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 Minimum Temperature Yes End of cooking acoustic Maximum temperature Yes

alarm

## Second Oven Technical Features

Fan number Net volume of the 35 I No. total door glasses 3 second cavity No. thermo-reflective 2

Gross volume, 2nd 36 I door glasses 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

Full glass inner door Yes Removable inner door Yes

Safety Thermostat Yes

Cooling system **Tangential** 

Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

50 °C

260 °C

311x206x418 mm

Lower heating element - 700 W

power

Upper heating element - 600 W

Power

Grill element - power 1300 W 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 40mm deep tray 1

Accessories included for Secondary Oven

Rack with back and side 1 Grill mesh 1

stop

Wide baking tray

## **Electrical Connection**



**Electrical connection** 

11000 W

rating

Current 33 A

Voltage 220-240 V Voltage 2 (V) 380-415 V

Electric cable Installed, Single phase

Additional connection

modalities

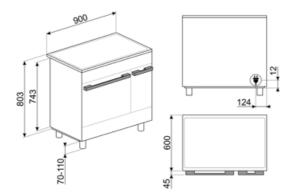
Frequency Terminal block

Plug

Double and Three Phase

50/60 Hz

5 poles Not present





## **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

## **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), 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)

## 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 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

### 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.

#### 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

#### **(ITPD**

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)

#### CRP

Non-scratch hob scraper - suitable for induction and ceramic hobs









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

## **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.



## **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

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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.

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

Fan assisted base: the mix of fan and lower Fan assisted: Intense and homogeneous heating element alone allows to finish cooking traditional cooking, also suitable for complex foods already cooked on the surface but not recipes. The fan is active and the heat comes internally more quickly. This system is from below and from above at the same time. recommended to finish cooking foods that are Ventilated cooking ensures a faster and more already well cooked on the surface, but not homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta. internally, which therefore require a moderate higher heat. Ideal for any type of food. biscuits, roasts and cobblers.

incredibly easy to maintain over time as it reduces the adhesion of fat during cooking.

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.

Circulaire: it is the perfect function for cooking all ECO: low energy consumption cooking: this ECO types of dishes in a more delicate way. The heat function is particularly suitable for cooking on a comes from the back of the oven and is single shelf with low energy consumption. It is distributed quickly and evenly. The fan is active. recommended for all types of food except those It is also ideal for cooking on multiple levels that can generate a lot of moisture (for example without mixing smells and flavors. vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment.



4.3 inch display with LED technology, usability

with knobs + 3 touch keys

DIGI

	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
	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.	旦	All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.
B	The inner door glass: can be removed with a few quick movements for cleaning.	Ö,	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.	<u>.4</u> :	The oven cavity has 4 different cooking levels.
.5	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.
°C:	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.	V	Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.
35 H	The capacity indicates the amount of usable space in the oven cavity in litres.	70 lt	The capacity indicates the amount of usable space in the oven cavity in litres.

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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**

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)

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

## 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

## **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