# CPF92IMWH

| | |
|---|---|
| **Cooker size** | 90x60 cm |
| **N. of cavities with energy label** | 2 |
| **Cavity heat source** | Electric |
| **Hob type** | Induction |
| **Type of main oven** | Thermo-ventilated |
| **Type of second oven** | Static |
| **Cleaning system main oven** | Vapor Clean |
| **EAN code** | 8017709300395 |
| **Energy efficiency class** | A |
| **Energy efficiency class, second cavity** | A |



## Aesthetics

DIGI screen

| | | | |
|---|---|---|---|
| **Design** | Flush fit | **No. of controls** | 8 |
| **Command panel finish** | Enamelled metal | **Serigraphy colour** | Black |
| **Aesthetics** | Portofino | **Display** | Touch |
| **Logo** | Assembled st/steel | **Door** | With frame |
| **Colour** | White | **Glass type** | Grey |
| **Logo position** | Facia below the oven | **Handle** | Smeg Portofino |
| **Hob colour** | Stainless steel | **Handle Colour** | White |
| **Type of control setting** | Control knobs | **Storage compartment** | Door |
| **Control knobs** | Smeg Portofino | **Feet** | Black |
| **Controls colour** | Stainless steel | | |

## Programs / Functions

**No. of cooking functions** 7

**Traditional cooking functions**

Static

Fan assisted

Circulaire

ECO

ECO

Large grill

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 zones** | 1 |

## Main Oven Technical Features



| | |
|---|---|
| **No. of lights** | 1 |
| **Fan number** | 1 |
| **Net volume of the cavity** | 70 litres |
| **Gross volume, 1st cavity** | 79 l |
| **Cavity material** | Easy clean enamel |
| **Shelf positions** | 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** | 2 |
| **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 elememt** | 1700 W |
| **Large grill - Power** | 2700 W |
| **Circular heating element - Power** | 2000 W |
| **Grill type** | Electric |

## Options Main Oven

| | | | |
|---|---|---|---|
| **Timer** | Yes | **Minimum Temperature** | 50 °C |
| **End of cooking acoustic alarm** | Yes | **Maximum temperature** | 260 °C |

## Second Oven Technical Features




| | | | |
|---|---|---|---|
| **Fan number** | 1 | **Removable inner door** | Yes |
| **Net volume of the second cavity** | 35 litres | **No. total door glasses** | 3 |
| **Gross volume, 2nd cavity** | 36 l | **No. thermo-reflective door glasses** | 2 |
| **Cavity material** | Easy clean enamel | **Safety Thermostat** | Yes |
| **Shelf positions** | 4 | **Cooling system** | Tangential |
| **Type of shelves** | Metal racks | **Usable cavity space dimensions (HxWxD)** | 311x206x418 mm |
| **No. of lights** | 1 | **Temperature control** | Electro-mechanical |
| **Light type** | Incandescent | **Lower heating element - power** | 700 W |
| **Light power** | 25 W | **Upper heating element - Power** | 600 W |
| **Door opening** | Flap down | **Grill element - power** | 1300 W |
| **Removable door** | Yes | **Large grill - Power** | 1900 W |
| **Full glass inner door** | Yes | **Grill type** | Electric |

## Options Auxiliary Oven

| | | | |
|---|---|---|---|
| **Minimum Temperature** | 50 °C | **Maximum temperature** | 245 °C |

## Accessories included for Main Oven & Hob



| | | | |
|---|---|---|---|
| **Chrome shelf with back and side stop** | 1 | **Grill mesh** | 1 |
| **20mm deep tray** | 1 | **Telescopic Guide rails, total Extraction** | 1 |
| **40mm deep tray** | 1 | | |

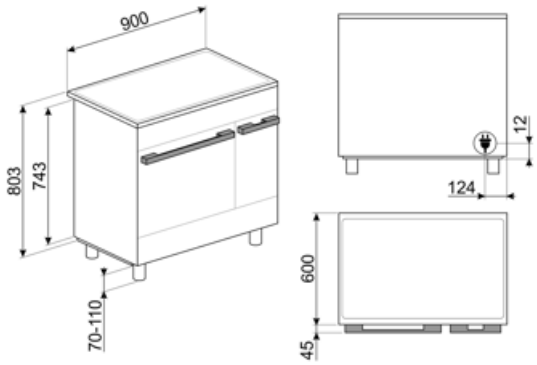
## Accessories included for Secondary Oven

| | | | |
|---|---|---|---|
| **Chrome shelf with back and side stop** | 1 | **Grill mesh** | 1 |
| **Wide baking tray** | 1 | | |

## Electrical Connection

| | |
|---|---|
| **Max Power Draw** | 11000 W |
| **Current** | 33 A |
| **Voltage** | 220-240 V |
| **Voltage 2 (V)** | 380-415 V |

| | |
|---|---|
| **Additional connection modalities** | Yes, Double and Three Phase |
| **Frequency** | 50/60 Hz |
| **Terminal block** | 5 poles |
| **Plug** | No |



## 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, 20mm deep



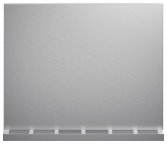
### BNP608T

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



### 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)



### KITH95CPF9

Height extension kit (950 mm), suitable for Portofino cookers



### KITPD

Heigh extension black feet (950 mm) for cookers



### SFLK1

Child lock



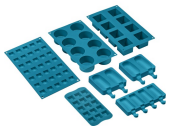
### KITPBX

Height reduction feet (850 mm)



### SCRP

Induction and ceramic hobs and teppanyaki scraper



### 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.

# Symbols glossary



A: Product drying performance, measured from A+++ to D / G depending on the product family



Air cooling system: to ensure a safe surface temperatures.



Triple glazed doors: Number of glazed doors.



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 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.



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.




ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



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.



Light



Installation in column: Installation in column



Defrost by time: with this function the time of thawing of foods are determined automatically.




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



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.



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.



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.



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.



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.



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

Automatic merge of zones for a bigger area

## 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

**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

**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

**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