

# CPF92IMX

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	8017709297343
Energy efficiency class	A
Energy efficiency class, second cavity	A










## Aesthetics




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

## Programs / Functions

<b>No. of cooking functions</b>	7
<b>Traditional cooking functions</b>	

 Static	 Fan assisted	 Circulaire
 ECO	 Large grill	 Fan grill (large)
 Fan assisted base		

### Cleaning functions

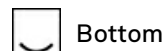
 Vapor Clean
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## Other functions



## Programs / Functions Auxiliary Oven

Cooking functions cavity 2 3  
Traditional cooking functions, cavity 2



## 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

## Main Oven Technical Features



No. of lights	1	Removable inner door	Yes
Fan number	1	Total no. of door glasses	3
Net volume of the cavity	70 litres	No. of thermo-reflective door glasses	2
Gross volume, 1st cavity	79 l	Safety Thermostat	Yes
Cavity material	Easy clean enamel	Cooling system	Tangential
Shelf positions	5	Usable cavity space dimensions (HxWxD)	360X460X425 mm
Type of shelves	Metal racks	Temperature control	Electronic
Light type	Halogen	Lower heating element power	1200 W
Light power	40 W	Upper heating element - Power	1000 W
Cooking time setting	Start and Stop	Grill element	1700 W
Light when oven door is open	Yes	Large grill - Power	2700 W
Door opening	Flap down	Circular heating element - Power	2000 W
Removable door	Yes	Grill type	Electric
Full glass inner door	Yes		

## 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
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## Accessories included for Main Oven & Hob



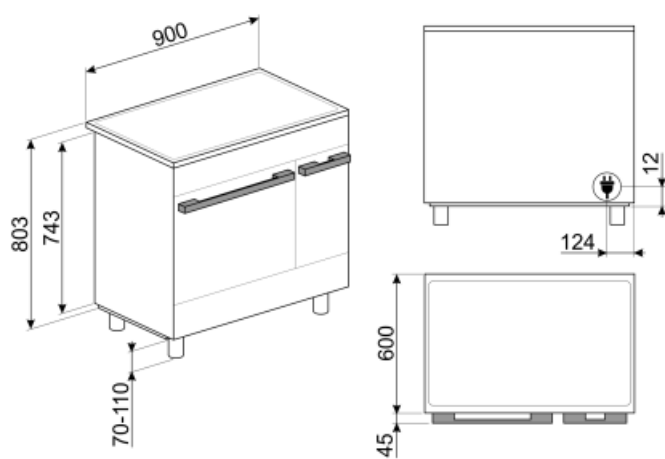
Rack with back and side stop	1	Grill mesh	1
20mm deep tray	1	Telescopic Guide rails, total Extraction	1
40mm deep tray	1		

## Accessories included for Secondary Oven

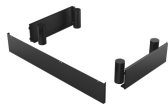
Rack with back and side stop	1	Grill mesh	1
Wide baking tray	1		

## Electrical Connection

Max Power Draw	11000 W	Type of electric cable installed	Yes, Single phase
Current	33 A	Type of electric cable	Yes, Double and Three Phase
Voltage	220-240 V	Frequency	50/60 Hz
Voltage 2 (V)	380-415 V	Terminal block	5 poles



## Not included accessories



### KITH95CPF9

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



### GTP

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



### PPR9

Refractory pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.



### KITH900CPF9

Height extension kit (950 mm), suitable for TR4110 cookers



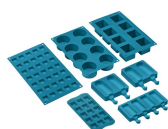
### KITPD

Height extension black feet (950 mm) for cookers



### KITPAX

Height extension feet (950 mm), stainless steel, suitable for Master, Symphony and Concert cookers



### 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



### 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.



### KITPBX

Height reduction feet (850 mm)



### SCRP

Induction and ceramic hobs and teppanyaki scraper



### KITC9X9-1



















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












### GTT

**\*\*Totally extractable telescopic guides (1 level)\*\*** Extraction: 433 mm Material: Stainless steel AISI 430 polished

## Symbols glossary

	Air cooling system: to ensure a safe surface temperatures.		Defrost by time: with this function the time of thawing of foods are determined automatically.
	Triple glazed doors: Number of glazed doors.		ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.
	A: Product drying performance, measured from A+++ to D / G depending on the product family		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.
	Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.		Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.
	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.
	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: 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.
	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.

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|--|---|---|--|
|  | 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. |
|  | 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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