



# CPF9GMAN

|                                  |                   |
|----------------------------------|-------------------|
| Cooker size                      | 90x60 cm          |
| N. of cavities with energy label | 1                 |
| Cavity heat source               | ELECTRICITY       |
| Hob type                         | Gas               |
| Type of main oven                | Thermo-ventilated |
| Cleaning system main oven        | Vapor Clean       |
| EAN code                         | 8017709225728     |
| Energy efficiency class          | A+                |












## Aesthetics

|  |   |                     |                      |
|--|---|---------------------|----------------------|
|  |  |                     |                      |
| Aesthetic  | Portofino   | No. of controls     | 8                    |
| Colour   | Anthracite  | Serigraphy colour   | Silver               |
| Design   | Flush fit   | Handle              | Smeg Portofino       |
| Door   | With frame  | Handle Colour       | coloured             |
| Upstand  | Yes   | Glass type          | Grey                 |
| Type of pan stands   | Cast Iron   | Feet                | Black                |
| Hob colour   | Stainless steel   | Plinth              | Black                |
| Command panel finish   | Enamelled metal   | Storage compartment | Push pull            |
| Control knobs  | Smeg Portofino  | Logo                | Assembled st/steel   |
| Controls colour  | Stainless steel   | Logo position       | Facia below the oven |
| Display  | EvoScreen   |                     |                      |

## Programs / Functions

|                               |   |
|-------------------------------|---|
| No. of cooking functions      | 9 |
| Traditional cooking functions |   |

|  |  |   |
|--|--|---|
|  Static            |  Fan assisted |  Circulaire          |
|  Turbo             |  Eco          |  Large grill         |
|  Fan grill (large) |  Base         |  Fan assisted bottom |

## Cleaning functions


 Vapor clean

## Automatic programs


20

## Other functions

 Defrost by time

 Defrost by weight

 Proving

 Sabbath

## Hob technical features

**UR**

### Total no. of cook zones 6

Front left - Gas - 2UR (dual) - 4.20 kW

Rear left - Gas - AUX - 1.00 kW

Front centre - Gas - AUX - 1.00 kW

Rear centre - Gas - Semi Rapid - 1.80 kW

Front right - Gas - Semi Rapid - 1.80 kW

Rear right - Gas - Rapid - 3.00 kW

Type of gas burners Standard

Gas safety valves Yes

Automatic electronic ignition Yes

Burner caps Matt black enamelled

## Main Oven Technical Features



No. of lights 2

Fan number 3

Net volume of the cavity 115 l

Gross volume, 1st cavity 129 l

Cavity material Ever Clean enamel

No. of shelves 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

Heating suspended when door is opened Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD) 371x724x418 mm

Temperature control Electronic

Lower heating element power 1700 W

Upper heating element - Power 1200 W

Grill element 1700 W

Large grill - Power 2900 W

Circular heating element - Power 1500 W

Grill type Electric

Tilting grill Yes

Soft Close system Yes

## Options Main Oven

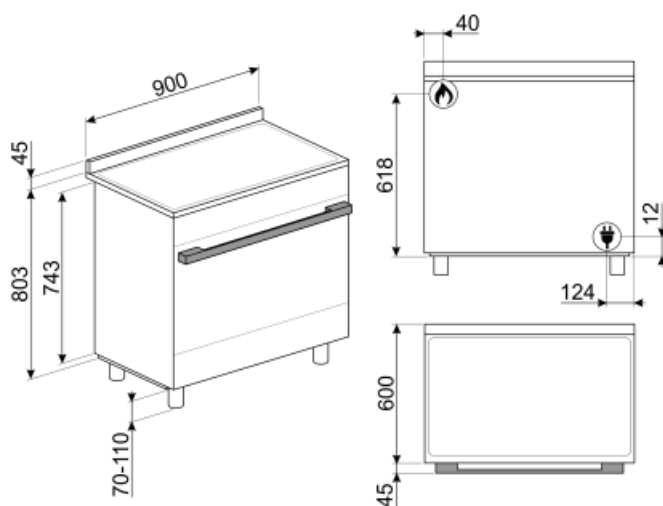
|                               |     |                     |        |
|-------------------------------|-----|---------------------|--------|
| Timer                         | Yes | Minimum Temperature | 50 °C  |
| End of cooking acoustic alarm | Yes | Maximum temperature | 280 °C |

## Accessories included for Main Oven & Hob

|                              |   |                |   |
|------------------------------|---|----------------|---|
| Cast iron wok support        | 1 | 40mm deep tray | 1 |
| TOP Oven grid with back stop | 1 | Grill mesh     | 1 |
| 20mm deep tray               | 1 |                |   |

## Electrical Connection

|                              |           |                           |          |
|------------------------------|-----------|---------------------------|----------|
| Electrical connection rating | 3200 W    | Power supply cable length | 120 cm   |
| Current                      | 14 A      | Frequency                 | 50/60 Hz |
| Voltage                      | 220-240 V | Terminal block            | 3 poles  |



## Not included accessories

### AIRFRY9

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.



### KITH95CPF9

Height extension kit with plinth, (950mm), three sides, black with feet, suitable for CPF9 Portofino and Sinfony C9 cookers



### 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.



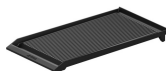
### WOKGHU

Cast iron WOK Support



### BGCPF9

Cast iron grill plate suitable for Portofino Cookers



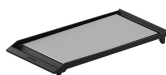
### SFLK1

Child lock



### TPKCPF9

Stainless steel Teppanyaki plate, suitable for Portofino cookers



### PPR9

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



### KITPBX

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



### KITPD

Height extension black feet (950 mm), black, suitable for Master, Sinfonia and Portofino 90cm (914-968mm); Height extension black feet (900 mm), black, suitable for Concerto cookers with 850mm height (880-935mm)



### BBQ9



### KITC9X9-1

Splashback kit, st/steel, 90cm, suitable for Portofino Multifunction, Master and Sinfonia cookers





#### **PALPZ**

Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.



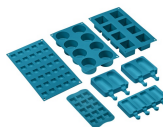
#### **KITPAX**

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)



#### **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.



















#### **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

## Symbols glossary (TT)

|   |   |
|---|---|
|  <p><b>Triple Fan Technology:</b> The oven is equipped with an exclusive three fan system, which, combined with the increased power of the motors, enables excellent cooking performance. The two large side fans distribute the air around the outer perimeter of the cavity while the smaller central fan increases ventilation by creating a vertical vortex of heat. Accordingly, the temperature within the cavity is uniform, allowing food to be cooked evenly on all five levels, like in professional kitchens.</p>  |  <p><b>Heavy duty cast iron pan stands:</b> for maximum stability and strength.</p>  |
|  <p><b>Air cooling system:</b> to ensure a safe surface temperatures.</p>   |  <p><b>Defrost by time:</b> Manual defrost function. At the end of the set duration, the function stops.</p>   |
|  <p><b>Defrost by weight:</b> Automatic defrost function. You choose the type of food to defrost from the available categories (MEAT - FISH - BREAD - DESSERTS) After entering the weight of the food, the oven automatically defines the time required for proper defrosting.</p>  |  <p><b>The new EVOscreen display</b> is enhanced with new, optimised colour graphics: 5 touch buttons control functions and parameters in an extremely simple way.</p>   |
|  <p><b>A+: Energy efficiency class A+</b> helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.</p>   |  <p><b>Triple glazed doors:</b> Number of glazed doors.</p>  |
|  <p><b>Ever Clean Enamel:</b> 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</p> |  <p><b>Fan assisted base:</b> 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.</p> |
|  <p><b>Fan assisted:</b> Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.</p>   |  <p><b>Static:</b> 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.</p>         |
|  <p><b>Base:</b> 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.</p>   |  <p><b>Circulaire:</b> it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.</p>   |

|   |  |
|---|--|
|  <p>ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment</p> |  <p>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.</p>                     |
|  <p>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.</p>  |  <p>Turbo: the heat comes from 3 directions: above, below and from the back of the oven The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.</p> |
|  <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>  |  <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>   |
|  <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>  |  <p>Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted</p>  |
|  <p>SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.</p>   |  <p>The oven cavity has 5 different cooking levels.</p>   |
|  <p>Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.</p>  |  <p>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.</p>                                |
|  <p>Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step.</p>   |  <p>Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.</p>   |
|  <p>Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.</p>  |  <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>   |