

CPF9GMOG1

Categorie fornuis	90x60 cm
N. of cavities with energy label	1
Cavity heat source	Elektriciteit
Type kookplaat	Gas
Type primaire oven	Thermogeventileerd
Reinigingssysteem primaire oven	Vapor Clean reiniging
EAN-code	8017709309466
Energie-efficiëntieklasse	A



Design



Design	Portofino	Kleur	Inox
Design	Flush fit	bedieningsknoppen	
Kleur	Groen	Aantal	8
Afwerking	Gekleurd plaatstaal	bedieningsknoppen	
bedieningspaneel		Kleur serigrafie	Zwart
Logo	Assembled st/steel	Display	DigiScreen
Positie logo	Strook onder de oven	Deur	Met kader
Upstand	Ja	Type glas	Grijs
Kleur kookplaat	Inox	Handgreep	Smeg Portofino
Type pottendragers	Gietijzeren pottendragers	Kleur handgreep	coloured
Bediening	Bedieningsknoppen	Opbergruimte	Opbergvak met klep
Bedieningsknoppen	Smeg Portofino	Pootjes	Zwart

Programma's / Functies

Aantal kookfuncties	9
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Traditionele bereidingsfuncties

 Statisch	 Geventileerd	 Circulatie (ventilator + circulaire)
 ECO	 Kleine grill	 Grote grill
 Ventilator + grote grill	 Onderwarmte	 Geventileerde onderwarmte

Overige functies

 Ontdooien op tijd
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Reinigingsfuncties

 Vapor Clean reiniging
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Technische specificaties kookplaat

UR			
Totaal aantal kookzones 6			
Linksvoor - Gas - 2URP (dual) - 4.20 kW			
Linksachter - Gas - AUX - 1.00 kW			
Middenvoor - Gas - AUX - 1.00 kW			
Middenachter - Gas - SRD - 1.80 kW			
Rechtsvoor - Gas - SRD - 1.80 kW			
Rechtsachter - Gas - RP - 3.00 kW			
Type gasbranders	Standaard	Thermobeveiliging	Ja
Automatische vonkontsteking	Ja	Branderdeksels	Mat zwart geëmailleerd

Technische specificaties primaire oven

										
Aantal lampen	2								Uitneembaar glas binnendeur	Ja
Aantal ventilatoren	2									
Netto volume 1e oven	115 l								Aantal ruiten ovendeur	3
Bruto volume, oven 1	129 l								Aantal thermo-reflecterende ruiten	2
Materiaal ovenruimte	Ever Clean emaille								Veiligheidsthermostaat	Ja
Aantal kookniveaus	5								Automatische uitschakeling	Ja
Type ovenrekken	Metalen zijsteunen								verhittingselementen bij openen deur	
Type licht	Halogeen								Koelsysteem	Mantelkoeling
Vermogen lamp	40 W									
Opties bereidingstijdprogrammering	Begin en eind									

Automatische inschakeling verlichting bij openen deur	Ja	Afmetingen bruikbare interne ovenruimte (hxbxd)	371x724x418 mm
Opening deur	Neerwaarts	Temperatuurregeling	Elektronisch
Uitneembare ovendeur	Ja	Onderwarmte - vermogen	1700 W
Volledig glazen binnendeur	Ja	Bovenwarmte - vermogen	1200 W
		Grill - vermogen	1700 W
		Grote vlakgrill - vermogen	2900 W
		Circulatie - vermogen	2 x 1550 W
		Grill type	Elektrisch

Opties primaire oven

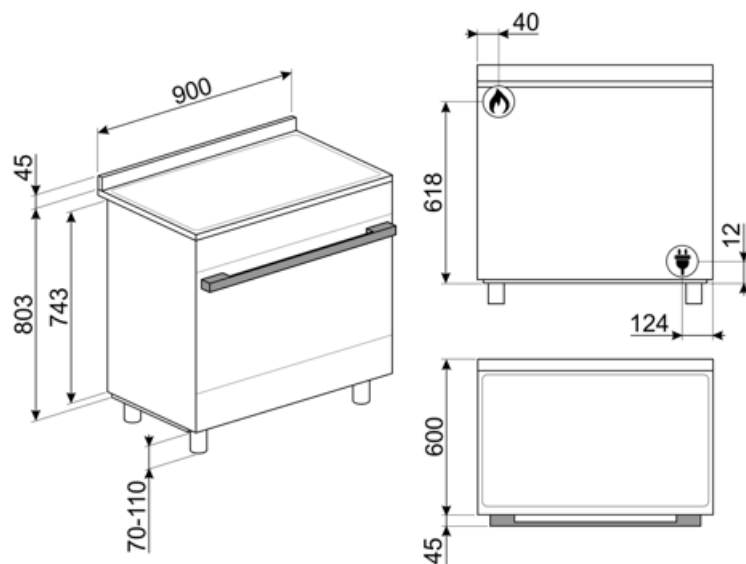
Timer	Ja	Minimum temperatuur	50 °C
Geluidssignaal einde kooktijd	Ja	Maximum temperatuur	280 °C

Meegeleverde accessoires primaire oven en kookplaat

Ovenrooster met stop	1	Bakplaat (40 mm)	1
Bakplaat (20 mm)	1	Inzetrooster	1

Elektrische aansluiting

Nominale aansluitwaarde	3200 W	Lengte voedingskabel	120 cm
Stroom	14 A	Frequentie	50/60 Hz
Spanning	220-240 V	Connection box	3 polig



Compatible 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.

BN920

BBQ9



BN940

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

KITPD



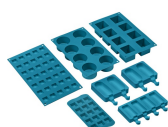
Height extension black feet (950 mm), black, suitable for Master, Sinfonia and Portofino 90cm (914-968mm); Height extension black feet (900 mm), black, suitable for Concerto cookers with 850mm height (880-935mm)

PPR9



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

SMOLD



Set van 7 siliconen vormen voor ijsjes, pralines, ijsblokjes of porties. -60°C tot 230°C.

GTT



Volledig uitschuifbare telescopische rails (1 niveau) voor traditionele ovens (SF-).

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)

PALPZ



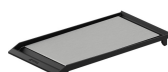
Pizzapallet inox met plooibaar handvat, 315x325 mm

SFLK1



Child lock

TPKCPF9



Stainless steel Teppanyaki plate, suitable for Portofino cookers

Symbols glossary

	Heavy duty cast iron pan stands: for maximum stability and strength.		
	Installation in column: Installation in column		Knobs control
	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.
	DIGI screen display + bedieningsknoppen		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 incredibly easy to maintain over time as it reduces the adhesion of fat during cooking		Circogas: In gasovens verdeelt de ventilator de warmte snel en gelijkmatig over de ovenruimte, waardoor smaakoverdracht wordt vermeden bij het tegelijkertijd bereiden van een aantal verschillende gerechten. In elektrische ovens voltooit deze combinatie het koken van voedsel dat aan de oppervlakte klaar is, maar dat van binnen meer moet worden gekookt, zonder verder bruin te worden.
	Ventilator met bovenste en onderste elementen: De elementen in combinatie met de ventilator zijn bedoeld om een meer gelijkmatige warmte te bieden, een methode die vergelijkbaar is met conventioneel koken, dus voorverwarmen is vereist. Het meest geschikt voor items die langzaam koken vereisen.		Alleen boven- en onder element: een traditionele kookmethode die het meest geschikt is voor losse items in het midden van de oven. de bovenkant van de oven zal altijd het heetst zijn. Ideaal voor gebraden vlees, fruitcake, brood etc.
	Base: 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.		Circulaire: De combinatie van de ventilator en het ronde element eromheen zorgt voor een hete lucht kookmethode. Dit biedt vele voordelen, waaronder geen voorverwarmen als de kooktijd meer dan 20 minuten bedraagt, geen smaakoverdracht bij het gelijktijdig bereiden van verschillende soorten voedsel, minder energie en kortere kooktijden. Geschikt voor alle soorten voedsel.
	De combinatie van de grill, de ventilator en onderwarmte is interessant voor het bereiden van kleine hoeveelheden.		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.		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.

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|  | 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 5 different cooking levels. |  | 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. |
|  | Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power. |  | 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. | | |

Benefit (TT)

Gas hob

Gas provides permanent control of the heat source and the temperature change is immediate

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety.

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

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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

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

Removable 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

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

BBQ (optional accessory)

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

Pizza stone (optional accessory)

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

Cold door

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

AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket (optional accessory)

Double Turbine

The oven has two fans equipped with two circular heating elements allowing cooking with rotating heat