CPF9GMX

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	8017709225704
Energy efficiency class	A+

Aesthetics

Aesthetic	Portofino	**Display**	LCD
Colour	Stainless steel	**No. of controls**	8
Finishing	Satin	**Serigraphy colour**	Black
Design	Flush fit	**Handle**	Smeg Portofino
Door	With frame	**Handle Colour**	Brushed stainless steel
Upstand	Yes	**Glass type**	Grey
Type of pan stands	Cast Iron	**Feet**	Black
Hob colour	Stainless steel	**Plinth**	Black
Command panel finish	Finger friendly stainless steel	**Storage compartment**	Push pull
		Logo	Assembled st/steel
Control knobs	Smeg Portofino	**Logo position**	Facia below the oven
Controls colour	Stainless steel		

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

| V | 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	**Total no. of door glasses**	3
Fan number	3	**No.of thermo-reflective door glasses**	2
Net volume of the cavity	115 l	**Safety Thermostat**	Yes
Gross volume, 1st cavity	129 l	**Heating suspended when door is opened**	Yes
Cavity material	Ever Clean enamel		
No. of shelves	5	**Cooling system**	Tangential
Type of shelves	Metal racks	**Usable cavity space dimensions (HxWxD)**	371x724x418 mm
Light type	Halogen		
Light Power	40 W	**Temperature control**	Electronic
Cooking time setting	Start and Stop	**Lower heating element power**	1700 W
Light when oven door is open	Yes		
		Upper heating element - Power	1200 W
Door opening	Flap down		
Removable door	Yes	**Grill elememt**	1700 W
Full glass inner door	Yes	**Large grill - Power**	2900 W
Removable inner door	Yes	**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
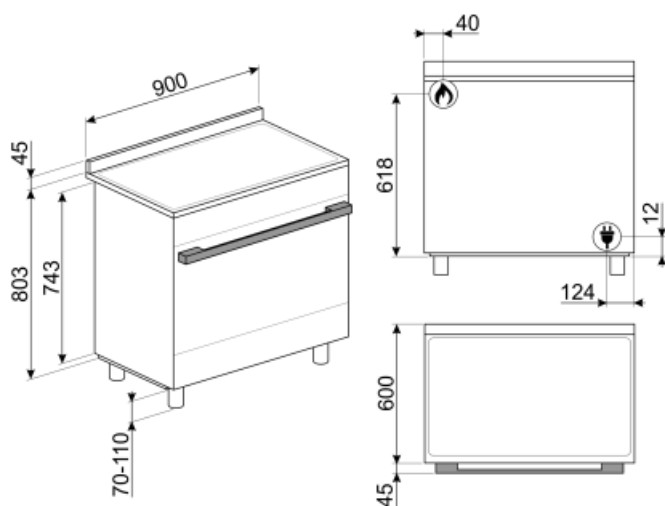
Not included accessories

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
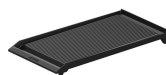
SFLK1

Child lock

TPKCPF9

Stainless steel teppanyaki plate, suitable for Portofino cookers
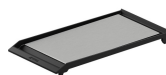
PPR9

Refractary 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

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)

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.

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.

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)
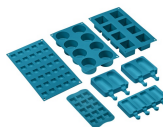
SMOLD

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)

A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.

Heavy duty cast iron pan stands: for maximum stability and strength.

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.

Defrost by weight: 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.

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

Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.

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.

Fan assisted: 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.

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.

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: 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.

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

smeg

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.

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.

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.

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.

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

SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.

The oven cavity has 5 different cooking levels.

Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.

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.

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.

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.