

# **CPF9GPAN**

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven

Cleaning system main oven

EAN code

**Energy efficiency class** 

90x60 cm

1

Electric Gas

Thermo-ventilated

Pyrolytic

8017709229429

A+



## **Aesthetics**







**Aesthetics** 

Colour

Command panel finish

Logo

Design

Logo position

Upstand

Hob colour Type of pan stands

Type of control setting

Control knobs

Portofino

Flush fit

Anthracite

**Enamelled** metal

Assembled st/steel

Facia below the oven

Yes

Stainless steel

Cast Iron

Control knobs

**Smeg Portofino** 

Controls colour

No. of controls

Serigraphy colour

Display

Door

Glass type

Handle

**Handle Colour** 

Storage compartment

Feet

**Plinth** 

Stainless steel

Silver TFT

With frame

Grey

Smeg Portofino

coloured

Push pull

Black

Black

## **Programs / Functions**

No. of cooking functions

10

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## Traditional cooking functions Static Fan assisted Circulaire Turbo (circulaire + bottom + upper + Small grill **ECO** fan) Large grill Fan grill (large) Base Fan assisted base Other functions Defrost by time Defrost by weight Proving Sabbath Cleaning functions Pyrolytic eco Pyrolytic 20 **Automatic programs**

## Hob technical features



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

Automatic electronic Yes **Burner** caps Matte black enamelled

Yes

ignition

## Main Oven Technical Features



2 No. of lights

Total no. of door glasses 4 Fan number No.of thermo-reflective door glasses Net volume of the cavity 115 litres

Safety Thermostat Yes Gross volume, 1st cavity 129 | Heating suspended Yes Cavity material Easy clean enamel when door is opened

Shelf positions 5 Cooling system **Tangential** 



Type of shelves Metal racks Light type Halogen

40 W Light power

Cooking time setting Light when oven door is

open

Flap down Door opening

Removable door Yes Full glass inner door Yes

Removable inner door Yes **Door Lock During** Yes

**Pyrolisis** 

Usable cavity space dimensions (HxWxD)

Temperature control Lower heating element

power

Upper heating element - 1200 W

Power

1700 W Grill elememt Large grill - Power 2900 W Circular heating element 2 x 1850 W

371x724x418 mm

Electronic

1700 W

- Power

Grill type Electric Soft Close system Yes

**Options Main Oven** 

Timer Minimum Temperature 50 °C End of cooking acoustic Yes Maximum temperature 260 °C

alarm

Accessories included for Main Oven & Hob

Start and Stop

Chrome shelf with back

and side stop

20mm deep tray 1 40mm deep tray 1

Grill mesh 1 Telescopic Guide rails, 1

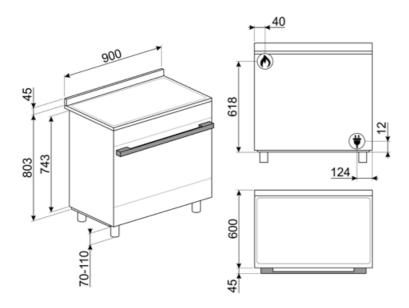
partial Extraction

**Electrical Connection** 

Max Power Draw 4000 W Cable testing

Current 18 A Additional connection Yes, Double and Three modalities Phase Voltage 220-240 V 50/60 Hz Frequency Voltage 2 (V) 380-415 V Terminal block 5 poles Type of electric cable Yes, Single phase







## **Compatible Accessories**

#### AIRFRY9

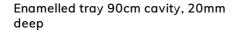
Air fryer rack AIRFRY. Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.



## BBQ9

teflon-coated aluminum grid for 90 cm cavity







#### **BN940**

Enamelled tray 90 cm, 40 mm deep



## GTP

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



#### **GTT**

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



#### KIT600CPF9P

Cover strip for hob back side, suitable for 90 cm Portofino cookers with piro oven



## KITH95CPF9

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



#### **KITPBX**

Height reduction feet (850 mm)



#### KITPC9X9

Splashback, 90 cm, for Symphony and Portofino pyrolytic cookers



#### KITPD

Heigh extension black feet (950 mm) for



#### **PALPZ**

Pizza shovel with fold away handle width: 315mm length: 325mm



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



## SFLK1

Child lock



## **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



## **TPKCPF9**

Teppanyaki grill plate, suitable for Portofino cookers



## Symbols glossary



Triple Fan Technology: 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.



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



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



Installation in column: Installation in column



Air cooling system: to ensure a safe surface temperatures.



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



Defrost by weight: With this function the defrosting time is determined



Quadruple glazed: 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 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 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.	<b></b> ₹	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.
	Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.		All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.
d	The inner door glass: can be removed with a few quick movements for cleaning.	Ö,	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.	Þ	Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.
P	Pyrolitic: The Eco pyrolitic cleaning function can be selected when the oven has a lighter build up of dirt. This function has a maximum duration of 1.5 hours.		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
i	Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.	<u>.5</u>	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.	***/	Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.
°C:	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.	UR	Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.

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The capacity indicates the amount of usable

space in the oven cavity in litres.

Knobs control

Φ



## **Benefit**

#### Gas hob

Gas provides constant control of the heat source, with an immediate change in temperature

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

#### **Pyrolysis**

Easy oven cleaning thanks to special pyrolytic function

## LCD display

Easy and intuitive user-experience and cook with a simple touch.

#### Push-pull storage compartment

More space thanks to the lower push-pull 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



## BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill

## 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

## **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

#### Soft close

The door is equipped with a specific system for silent closing

## **Triple Turbine**

The oven has three fans and two circular heating elements, allowing cooking with rotating heat

## Sabbath mode

Possibility of cooking food in compliance with the provisions of the Jewish religious holiday of rest, thanks to Sabbath mode