

## **CPF9GPANA**

Cooker size N. of cavities with energy label Cavity heat source Hob type Type of main oven Cleaning system main oven EAN code 90x60 cm 1 ELECTRICITY Mixed Thermoseal Pyrolitic 8017709249977



## Aesthetics

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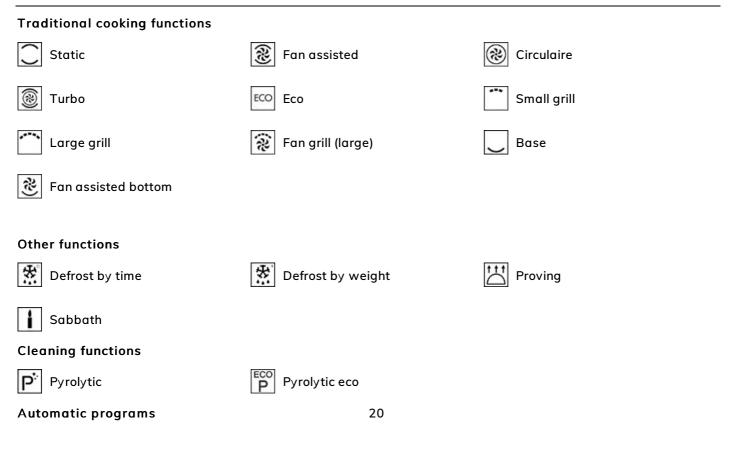
COWPACT screen			
Aesthetic	Portofino	Controls colour	Stainless steel
Design	Flush fit	No. of controls	8
Colour	Anthracite	Serigraphy colour	Silver
Command panel finish	Enamelled metal	Display	TFT
Logo	Assembled st/steel	Door	With frame
Logo position	Facia below the oven	Glass type	Grey
Upstand	Yes	Handle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

## **Programs / Functions**

No. of cooking functions

10





## Hob technical features



UR	•			
Total no. of cook zones	6			
Front left - Gas - 2UR (dua				
Rear left - Gas - AUX - 1.0	00 kW			
Front centre - Gas - AUX - 1.00 kW				
Rear centre - Gas - Semi F	Rapid - 1.80 kW			
Front right - Gas - Semi Ro	apid - 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	Matte black enamelled	

## Main Oven Technical Features

*** II5It 🧾 <u>.5</u>			
No. of lights	2	Total no. of door glasses	4
Fan number	3	No.of thermo-reflective	3
Net volume of the cavity	115	door glasses	
Gross volume, 1st cavity	126 I	Safety Thermostat	Yes
Cavity material	Ever Clean enamel	Heating suspended	Yes
No. of shelves	5	when door is opened	
Type of shelves	Metal racks	Cooling system	Tangontial
Light type	Halogen	Cooling system	Tangential
	-		



Light Power Cooking time setting	40 W Start and Stop	Door Lock During Pyrolisis	Yes
Light when oven door is open	•	Usable cavity space dimensions (HxWxD)	371x724x418 mm
Door opening	Flap down	Temperature control	Electronic
Removable door Full glass inner door	ovable door Yes	Lower heating element power	1700 W
Removable inner door Yes		Upper heating element - Power	1200 W
		Grill elememt	1700 W
		Large grill - Power	2900 W
		Circular heating element - Power	2 x 1850 W
		Grill type	Electric
		Soft Close system	Yes

## **Options Main Oven**

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

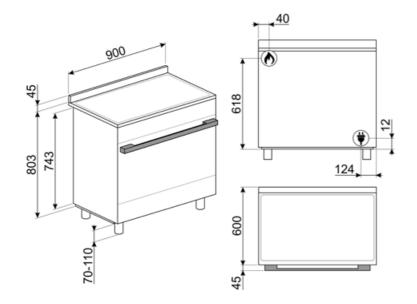
## Accessories included for Main Oven & Hob

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

## **Electrical Connection**

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







## **Compatible Accessories**

## AIRFRY9



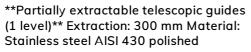
Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.

### BN920



Enamelled tray 90cm cavity, 20mm deep

## GTP





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



## кітрвх

Height reduction feet (850 mm)



## BBQ9

teflon-coated aluminum grid for 90 cm cavity

## BN940

Enamelled tray 90 cm, 40 mm deep

## GTT

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

## KITH95CPF9

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



## KITPC9X9

Splashback, 90 cm, for Sinfonia and Portofino pyrolytic cookers

PALPZ

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

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## KITPD

Heigh extension black feet (950 mm) for 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.



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.
	Installation in column: Installation in column	0	Knobs control
<u> </u>	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	COWPACT screen	
4	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.
$\left( \right)$	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	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.		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.	H	The inner door glass: can be removed with a few quick movements for cleaning.
20: 20:	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.
P	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.
Ë	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 during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works
.5	The oven cavity has 5 different cooking levels.	D	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.	<u>د</u>	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.	115 R	The capacity indicates the amount of usable space in the oven cavity in litres.



## Benefit (TT)

## 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

### **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

#### 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

#### 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



## 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

## 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