

# CPF9GPBLA

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Thermoseal
Cleaning system main oven	Pyrolitic
EAN code	8017709249991



## Aesthetics



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

## Programs / Functions

No. of cooking functions	10
--------------------------	----

### Traditional cooking functions

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

### Other functions

Defrost by time	Defrost by weight	Proving
Sabbath		

### Cleaning functions

Pyrolytic	Pyrolytic eco
-----------	---------------

Automatic programs 20

## Hob technical features

<b>UR</b>			
<b>Total no. of cook zones</b>	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		
<b>Type of gas burners</b>	Standard	<b>Gas safety valves</b>	Yes
<b>Automatic electronic ignition</b>	Yes	<b>Burner caps</b>	Matt black enamelled

## Main Oven Technical Features

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

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

## Options Main Oven

<b>Timer</b>	Yes	<b>Minimum Temperature</b>	50 °C
<b>End of cooking acoustic alarm</b>	Yes	<b>Maximum temperature</b>	260 °C

## Accessories included for Main Oven & Hob



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

## Electrical Connection

<b>Electrical connection rating</b>	4000 W	<b>Cable testing</b>	Yes
<b>Current</b>	18 A	<b>Type of electric cable</b>	Yes, Double and Three Phase
<b>Voltage</b>	220-240 V	<b>Frequency</b>	50/60 Hz
<b>Voltage 2 (V)</b>	380-415 V	<b>Terminal block</b>	5 poles
<b>Type of electric cable installed</b>	Yes, Single phase		



## Not included accessories

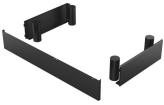
### AIRFRY9

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 (950 mm), suitable for Portofino cookers



### GTP

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



### TPKCPF9

Teppanyaki grill 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 (850 mm)



### KITSB9MB



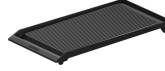
### PALPZ

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



### BGCPF9

Cast iron grill plate suitable for Portofino FS Cookers



### SFLK1

Child lock



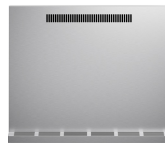
### PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



### KITPC9X9

Splashback, 90 cm, for Sinfonia and Portofino pyrolytic cookers



### KIT600CPF9P

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



### BBQ9



### KITPD

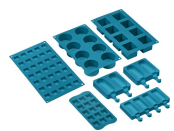
Height extension black feet (950 mm) for cookers



### GTT

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






















### 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>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.</p>	 <p>Heavy duty cast iron pan stands: for maximum stability and strength.</p>
 <p>Installation in column: Installation in column</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>	 <p>Defrost by weight: With this function the defrosting time is determined</p>
 <p>Quadruple glazed: Number of glazed doors.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>
 <p>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.</p>	 <p>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.</p>


- 


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.
- 


Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.




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.




Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.
- 


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
- 


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




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.
- 


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.
- 

The capacity indicates the amount of usable space in the oven cavity in litres.



...
- 

Knobs control



## Benefit (TT)

---

### **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.

### **Gas hob**

Induction offers fast cooking and precise temperature control

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

### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

### **Triple Turbine**

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

### **Tangential cooling**

New cooling system with tangential fan and airflow from the door to the splashback

### **Soft close**

The door is equipped with a specific system for silent closing

### **Pyrolysis**

Easy oven cleaning thanks to special pyrolytic function

### **LCD display**

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

### **Multilevel halogen light**

Internal halogen lighting on different levels guarantees excellent visibility

### **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

### **Sabbath mode**

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

### **Removable inner glass**

Internal door glasses are easily removable for complete cleaning

### **Multilevel cooking**

Several cooking levels allow maximum flexibility of use

### **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

### **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)

### **Push-pull storage compartment**

More space thanks to the lower push-pull compartment, ideal for storing accessories or cooking utensils