

CPF9GPOG

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

8017709229368

A+



Aesthetics







Design

Command panel finish

Aesthetics

Logo

Colour

Logo position

Upstand

Hob colour

Type of pan stands

Type of control setting

Control knobs

Flush fit

Enamelled metal

Portofino

Assembled st/steel

Olive green

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

Black TFT

With frame

Grey

Smeg Portofino

coloured

Push pull

Black

Black

Programs / Functions

No. of cooking functions

10

SMEG SPA 11/12/2025



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

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

ignition

Main Oven Technical Features

















5









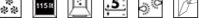






door glasses

Gas safety valves



2 No. of lights Fan number

Net volume of the cavity 115 litres Gross volume, 1st cavity 129 |

Cavity material Shelf positions

Easy clean enamel

Total no. of door glasses 4 No.of thermo-reflective

Safety Thermostat Heating suspended

when door is opened

Cooling system **Tangential**

Yes

Yes

Yes

SMEG SPA 11/12/2025



Type of shelves Metal racks Light type

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

Halogen **Door Lock During**

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

Yes

Electronic

1700 W

371x724x418 mm

- 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

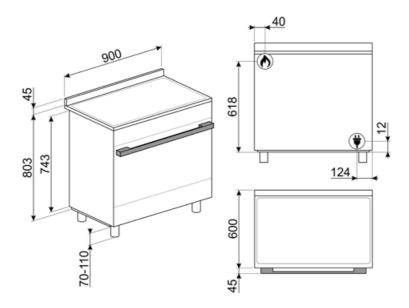
Max Power Draw 4000 W Cable testing

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

SMEG SPA 11/12/2025





SMEG SPA 11/12/2025



Compatible Accessories

AIRFRY9

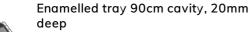
Air fryer rack AIRFRY. Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.



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



KITPE

Heigh extension black feet (950 mm) for cookers



PALPZ

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



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



Teppanyaki grill plate, suitable for Portofino cookers



SMEG SPA 11/12/2025



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.

SMEG SPA 11/12/2025



***	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.
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.

SMEG SPA 11/12/2025

The capacity indicates the amount of usable

space in the oven cavity in litres.

Knobs control

Φ