

CPF9GPOR

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 8017709229405 A+



Aesthetics

COMPACT Screen			
Aesthetics	Portofino	Controls colour	Stainless steel
Design	Flush fit	No. of controls	8
Colour	Orange	Serigraphy colour	Black
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



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

Hob technical features

UR			
Total no. of cook zones	6		
Front left - Gas - 2UR (dua	l) - 4.20 kW		
Rear left - Gas - AUX - 1.0	0 kW		
Front centre - Gas - AUX -	1.00 kW		
Rear centre - Gas - Semi R	apid - 1.80 kW		
Front right - Gas - Semi Ra	pid - 1.80 kW		
Rear right - Gas - Rapid - 3	3.00 kW		
Type of gas burners	Standard	Gas safety valves	Yes
Automatic electronic ignition	Yes	Burner caps	Matte black enamelled
igintion			

Main Oven Technical Features

** III 🧾 <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 litres	door glasses	
Gross volume, 1st cavity	129	Safety Thermostat	Yes
Cavity material	Easy clean enamel	Heating suspended when door is opened	Yes
Shelf positions	5	Cooling system	Tangential



Type of shelves	Metal racks			
Light type	Halogen	Door Lock During	Yes	
Light power	40 W	Pyrolisis		
Cooking time setting	Start and Stop	Usable cavity space	371x724x418 mm	
Light when oven door is	Yes	dimensions (HxWxD)		
open		Temperature control	Electronic	
Door opening	Flap down	Lower heating element	1700 W	
Removable door	Yes	power		
Full glass inner door Yes Removable inner door Yes	Upper heating element - Power	1200 W		
	Yes	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 alarm	Yes	Maximum temperature	260 °C

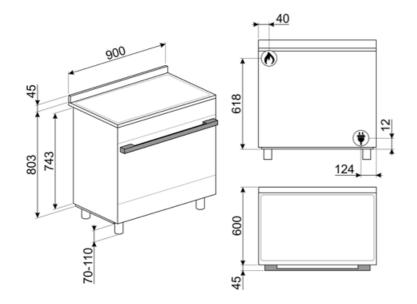
Accessories included for Main Oven & Hob

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

Electrical Connection

Max Power Draw	4000 W	Cable testing	Yes
Current	18 A	Additional connection	Yes, Double and Three
Voltage	220-240 V	modalities	Phase
Voltage 2 (V)	380-415 V	Frequency	50/60 Hz
Type of electric cable	Yes, Single phase	Terminal block	5 poles







Compatible Accessories

AIRFRY9



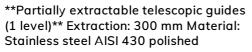
Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.

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



КІТРС9Х9

Splashback, 90 cm, for Symphony and Portofino pyrolytic cookers

PALPZ

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

1

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



SMEG SPA





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

- A B ** 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 Installation in column: Installation in column stability and strength. Air cooling system: to ensure a safe surface temperatures. Defrost by weight: With this function the defrosting time is determined \Box Enamel interior: The enamel interior of all Smeg 3 ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it. Fan with upper and lower elements: The R elements combined with the fan aim to provide more uniform heat, a similar method to
 - A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is quaranteed.

- Defrost by time: with this function the time of thawing of foods are determined automatically. Quadruple glazed: Number of glazed doors. 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.
 - 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.
- 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.
 - 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.
- ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.

conventional cooking, so pre-heat is required.

Most suitable for items requiring slow cooking

for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also

Lower heating element only: This function is ideal

suitable for slow cooking of stews and casseroles.

methods.

ECO



	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.
	The inner door glass: can be removed with a few quick movements for cleaning.	oj ^{(o}	Side lights: Two opposing side lights increase visibility inside the oven.
Ø	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.	::: :	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.	.5	The oven cavity has 5 different cooking levels.
ß	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.	UR	Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.
115R	The capacity indicates the amount of usable space in the oven cavity in litres.	COMPACT screen	
Q	Knobs control		

•ss•smeg

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



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

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)

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