

CPF9GPOR

| | |
|----------------------------------|-------------------|
| Cooker size | 90x60 cm |
| N. of cavities with energy label | 1 |
| Cavity heat source | ELECTRICITY |
| Hob type | Gas |
| Type of main oven | Thermo-ventilated |
| Cleaning system main oven | Pyrolitic |
| EAN code | 8017709229405 |
| Energy efficiency class | A+ |



Aesthetics



| | | | |
|------------------------------------|----------------------|----------------------------|-----------------|
| Aesthetic | Portofino | Controls colour | Stainless steel |
| Design | Flush fit | No. of controls | 8 |
| Colour | Orange | Serigraphy colour | Black |
| Command panel finish | Enamelled metal | Display name | CompactScreen |
| 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 hob | Control knobs | Feet color | Black |
| Type of control knobs | Smeg Portofino | Plinth | Black |

Programs / Functions main oven

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

Traditional cooking functions

| | | |
|-------------------|-------------------|-------------|
| Static | Fan assisted | Circulaire |
| Turbo | Eco | Small grill |
| Large grill | Fan grill (large) | Base |
| Fan assisted base | | |

Other functions

| | | |
|-----------------|-------------------|---------|
| Defrost by time | Defrost by weight | Proving |
| Sabbath | | |

Cleaning functions

| | |
|-----------|---------------|
| Pyrolytic | Pyrolytic eco |
|-----------|---------------|

Automatic programs 20

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 | Yes |
| Automatic electronic ignition | Yes | Burner caps | Matt black enamelled |

Main Oven Technical Features

| | | | | | | | | | | | | | | | |
|----------------------|---|----------------------------------|-------|--|-------|--------------------------|-------------------|--|-----|------------------------|-------------|-----------------------------------|---------|--------------------|------|
| | | | | | | | | | | | | | | | |
| No. of lights | 2 | Total no. of door glasses | 4 | No. of thermo-reflective door glasses | 3 | Safety Thermostat | Yes | Heating suspended when door is opened | Yes | Cooling system | Tangential | Door Lock During Pyrolysis | Yes | | |
| Fan number | 3 | Net volume of the cavity | 115 l | Gross volume, 1st cavity | 129 l | Cavity material | Ever Clean enamel | No. of shelves | 5 | Type of shelves | Metal racks | Light type | Halogen | Light Power | 40 W |

| | | | |
|-------------------------------------|----------------|---|----------------|
| Cooking time setting | Start and Stop | Usable cavity space dimensions (HxWxD) | 371x724x418 mm |
| Light when oven door is open | Yes | Temperature control | Electronic |
| Door opening | Flap down | Lower heating element power | 1700 W |
| Removable door | Yes | Upper heating element - Power | 1200 W |
| Full glass inner door | Yes | Grill element | 1700 W |
| Removable inner door | Yes | 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 |

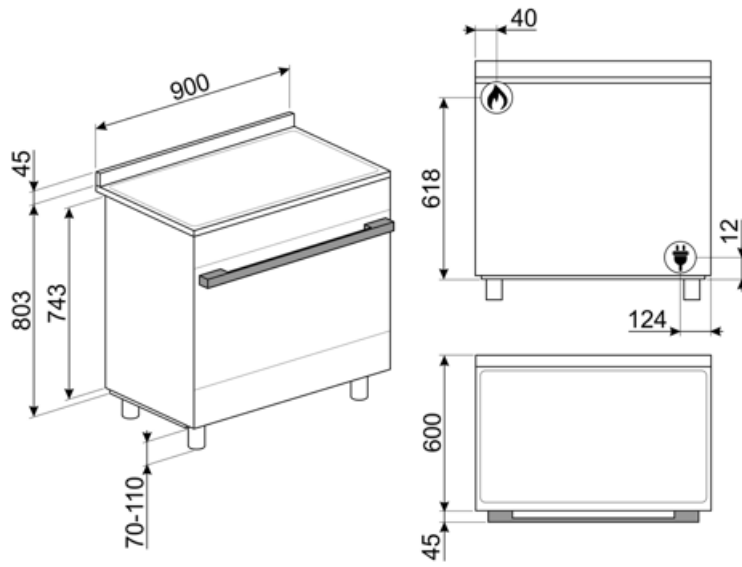
Accessories included for Main Oven & Hob



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

Electrical Connection

| | | | |
|-------------------------------------|-------------|---|-------------------------|
| Plug | Not present | Electric cable | Installed, Single phase |
| Electrical connection rating | 4000 W | Cable testing | Yes, Single phase |
| Current | 18 A | Additional connection modalities | Double and Three Phase |
| Voltage | 220-240 V | Frequency | 50/60 Hz |
| Voltage 2 (V) | 380-415 V | Terminal block | 5 poles |



Not included accessories

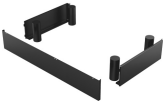
AIRFRY9

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 with plinth, (950mm), three sides, black with feet, suitable for CPF9 Portofino and Sinfony C9 cookers



GTP

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



TPKCPF9

Stainless steel teppanyaki 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.



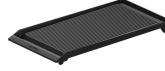
KITPBX

Height reduction feet (850mm), st/steel, for Sinfonia and Master cookers (845-856mm)



BGCPF9

Cast iron grill plate suitable for Portofino Cookers



SFLK1

Child lock



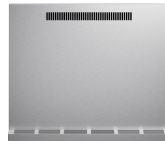
PRTX

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

High extension black feet (950 mm), black, suitable for Master, Sinfonia and Portofino 90cm (914-968mm); High extension black feet (900 mm), black, suitable for Concerto cookers with 850mm height (880-935mm)

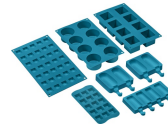
GTT

Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



PALPZ















Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.

























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)

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|--|--|
|  <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>A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.</p> |  <p>Installation in column: Installation in column</p> |
|  <p>Knobs control</p> |  <p>Air cooling system: to ensure a safe surface temperatures.</p> |
|  <p>Defrost by time: Manual defrost function. At the end of the set duration, the function stops.</p> |  <p>Defrost by weight: Automatic defrost function. You choose the type of food to defrost from the available categories (MEAT - FISH - BREAD - DESSERTS) After entering the weight of the food, the oven automatically defines the time required for proper defrosting.</p> |
|  <p>With a simple and intuitive interface, the COMPACTscreen provides a pleasant user experience, thanks to the interaction with the knobs.</p> |  <p>Quadruple glazed: Number of glazed doors.</p> |
|  <p>Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 ° C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking</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 assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.</p> |  <p>Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.</p> |

-  **Base:** the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy. This symbol in gas ovens indicates the gas burner.
-  **ECO:** low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment.
-  **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.
-  **Turbo:** the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.
-  **All glass inner door:** All glass inner door, a single flat surface which is simple to keep clean.
-  **Side lights:** Two opposing side lights increase visibility inside the oven.
-  **PYROLYSIS - AUTOMATIC CLEANING FUNCTION:** the oven heats up to a temperature approaching 500 ° C and chars grease and food residues into a fine ash that can be easily wiped off with a damp cloth. At such a high temperature, the door locks automatically for safety, while the temperature of the door remains controlled so it is safe to touch. User adjustable function based on the level of dirt present in the oven.
-  **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
-  **Circulaire:** it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.
-  **Grill:** Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.
-  **Fan grill:** very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.
-  **Gas ovens** offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.
-  **The inner door glass:** can be removed with a few quick movements for cleaning.
-  **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.
-  **Pyrolytic:** The Eco pyrolytic 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.
-  **SABBATH:** function that allows to cook food respecting Judaism's day of rest provisions.

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-  The oven cavity has 5 different cooking levels.
-  Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.
-  Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.
-  Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.
-  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.
-  The capacity indicates the amount of usable space in the oven cavity in litres.

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

Gas provides permanent control of the heat source and the temperature change is immediate

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 (optional accessory)

BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill (BBQ optional accessory)

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