

# CPF9GPR

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

**ELECTRICITY** 

Gas

Thermo-ventilated

Pyrolitic

8017709229382

A+



### **Aesthetics**







Design

Command panel finish

Aesthetic

Aestileti

Logo

Colour

Logo position

Upstand

Hob colour

Type of pan stan

Type of pan stands
Type of control setting

hob

Control knobs

Flush fit

Enamelled metal

Portofino

Assembled st/steel

Red

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

8

Black

CompactScreen

With frame

Grey

Smeg Portofino

coloured

Push pull

Black Black

# **Programs / Functions**

No. of cooking functions

10



# Traditional cooking functions Static Fan assisted Circulaire Eco Turbo 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 20 **Automatic programs**

### Hob technical features

UR

Total no. of cook zones 6

Front left - Gas - 2UR (dual) - 4.20 kW Rear left - Gas - AUX - 1.00 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 Yes Burner caps Matt black enamelled

ignition

## Main Oven Technical Features



No. of lights 2
Fan number 3

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

Cavity material Ever Clean enamel

No. of shelves 5

Type of shelves Metal racks
Light type Halogen
Light Power 40 W

Total no. of door glasses 4 No.of thermo-reflective 3 door glasses

Safety Thermostat Heating suspended

when door is opened

Cooling system Tangential

Yes

Yes

Yes

Door Lock During

**Pyrolisis** 



Cooking time setting

Start and Stop

Flap down

Yes

Yes

Yes

Usable cavity space dimensions (HxWxD) 371x724x418 mm

Door opening

Removable door

Full glass inner door

Removable inner door

Light when oven door is open

Temperature control Electronic Lower heating element 1700 W

power

Upper heating element - 1200 W

Power

Grill elememt 1700 W 2900 W Large grill - Power Circular heating element 2 x 1850 W

- Power

Grill type Electric Soft Close system Yes

**Options Main Oven** 

Timer Yes End of cooking acoustic Yes

Minimum Temperature Maximum temperature 50 °C 260 °C

alarm

Accessories included for Main Oven & Hob

rating

Current

Voltage

Rack with back and side 1

20mm deep tray 1 40mm deep tray

1

Grill mesh

Telescopic Guide rails,

partial Extraction

**Electrical Connection** 

**Electrical connection** 

4000 W

18 A

220-240 V

Cable testing

Additional connection

modalities Frequency Terminal block

Plug

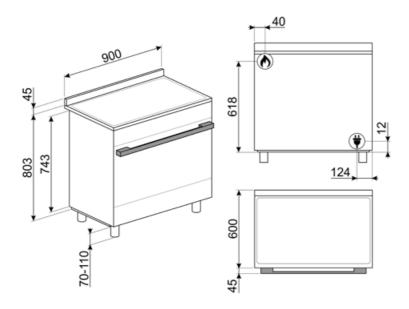
Yes, Single phase Yes, Double and Three

Phase 50/60 Hz 5 poles Not present

Voltage 2 (V) 380-415 V

Installed electric cable Yes, Single phase







# **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



Enamelled tray 90cm cavity, 20mm deep



#### **BN940**

Enamelled tray 90 cm, 40 mm deep



#### **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.



#### **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.



#### KIT600CPF9P

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



#### KITH95CPF9

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



#### **KITPBX**

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



#### KITPC9X9

Splashback, 90 cm, for Sinfonia and Portofino pyrolytic cookers



#### KITPD

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



#### **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.



#### 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



Stainless steel teppanyaki 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.



A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is quaranteed.



Heavy duty cast iron pan stands: for maximum stability and strength.



Installation in column: Installation in column



Air cooling system: to ensure a safe surface temperatures.



Defrost by time: Manual defrost function. At the end of the set duration, the function stops.



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.



Quadruple glazed: Number of glazed doors.



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



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 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.



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.



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.



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.



cooking compartment



ECO: low energy consumption cooking: this ECO 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

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.

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 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.

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.

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.

**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.

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: function that allows to cook food respecting Judaism's day of rest provisions.

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.

**SMEG SPA** 2025/12/12

UR





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



With a simple and intuitive interface, the COMPACTscreen provides a pleasant user experience, thanks to the interaction with the knobs.



Knobs control