# CPF9GPR

| | |
|---|---|
| **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** | 8017709229382 |
| **Energy efficiency class** | A+ |



## Aesthetics

| | | | |
|---|---|---|---|
| **Design** | Flush fit | **Controls colour** | Stainless steel |
| **Command panel finish** | Enamelled metal | **No. of controls** | 8 |
| **Aesthetic** | Portofino | **Serigraphy colour** | Black |
| **Logo** | Assembled st/steel | **Display name** | CompactScreen |
| **Colour** | Red | **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 |
| | | **Plinth** | Black |
| **Type of control knobs** | Smeg Portofino | | |

## 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

UR

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

| | |
|---|---|
| **Cooking time setting** | Start and Stop |
| **Light when oven door is open** | Yes |
| **Door opening** | Flap down |
| **Removable door** | Yes |
| **Full glass inner door** | Yes |
| **Removable inner door** | Yes |
| **Usable cavity space dimensions (HxWxD)** | 371x724x418 mm |
| **Temperature control** | Electronic |
| **Lower heating element power** | 1700 W |
| **Upper heating element - Power** | 1200 W |
| **Grill element** | 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 |
| **End of cooking acoustic alarm** | Yes |
| **Minimum Temperature** | 50 °C |
| **Maximum temperature** | 260 °C |

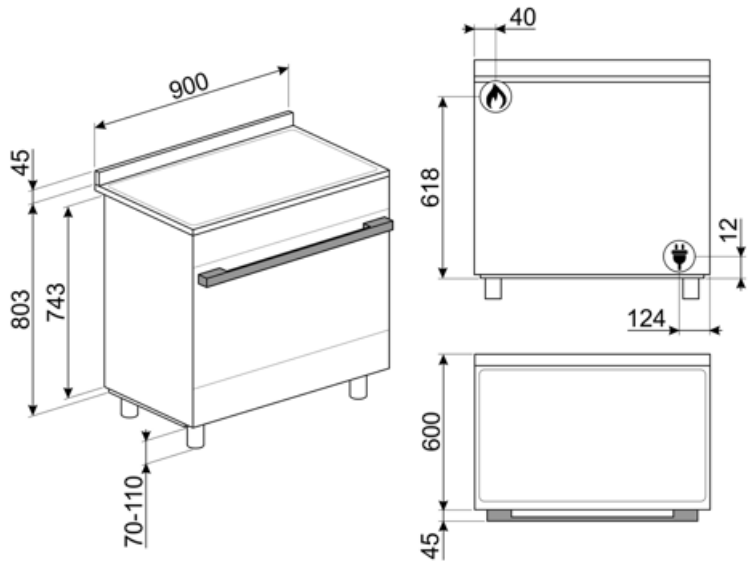
## Accessories included for Main Oven & Hob



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

## Electrical Connection

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


900
45
803
743
70-110
40
618
12
124
600
45

## 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



**BN920**

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.



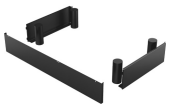
**GTT**

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



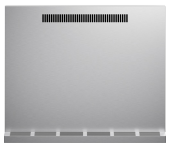
**KITH95CPF9**

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)



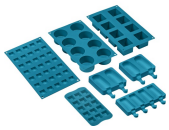
**PALPZ**

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

## 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 guaranteed.



Air cooling system: to ensure a safe surface temperatures.



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.



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: 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.



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



Installation in column: Installation in column.



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



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.



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.

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.

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.

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.

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

Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.

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.

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

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.

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.

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

Knobs control