

# CPF9GPWHA

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Hob type	Gas
Type of main oven	Thermoseal
Cleaning system main oven	Pyrolitic
EAN code	8017709250027



## 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	TFT
Colour	White	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
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### Traditional cooking functions

 Static	 Fan assisted	 Circulaire
 Turbo	 Eco	 Small grill
 Large grill	 Fan grill (large)	 Base
 Fan assisted bottom		

### Other functions

 Defrost by time	 Defrost by weight	 Proving
 Sabbath		

### Cleaning functions

 Pyrolytic	 Pyrolytic eco
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Automatic programs	20
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## Hob technical features

						
<b>Total no. of cook zones 6</b>						
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	Matte 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	126 l							Heating suspended when door is opened	Yes				
Cavity material	Ever Clean enamel												
No. of shelves	5												
Type of shelves	Metal racks												
Light type	Halogen												

<b>Light Power</b>	40 W	<b>Door Lock During Pyrolysis</b>	Yes
<b>Cooking time setting</b>	Start and Stop	<b>Usable cavity space dimensions (HxWxD)</b>	371x724x418 mm
<b>Light when oven door is open</b>	Yes	<b>Temperature control</b>	Electronic
<b>Door opening</b>	Flap down	<b>Lower heating element power</b>	1700 W
<b>Removable door</b>	Yes	<b>Upper heating element - Power</b>	1200 W
<b>Full glass inner door</b>	Yes	<b>Grill elememt</b>	1700 W
<b>Removable inner door</b>	Yes	<b>Large grill - Power</b>	2900 W
		<b>Circular heating element - Power</b>	2 x 1850 W
		<b>Grill type</b>	Electric
		<b>Soft Close system</b>	Yes

## Options Main Oven

<b>Timer</b>	Yes	<b>Minimum Temperature</b>	50 °C
<b>End of cooking acoustic alarm</b>	Yes	<b>Maximum temperature</b>	260 °C

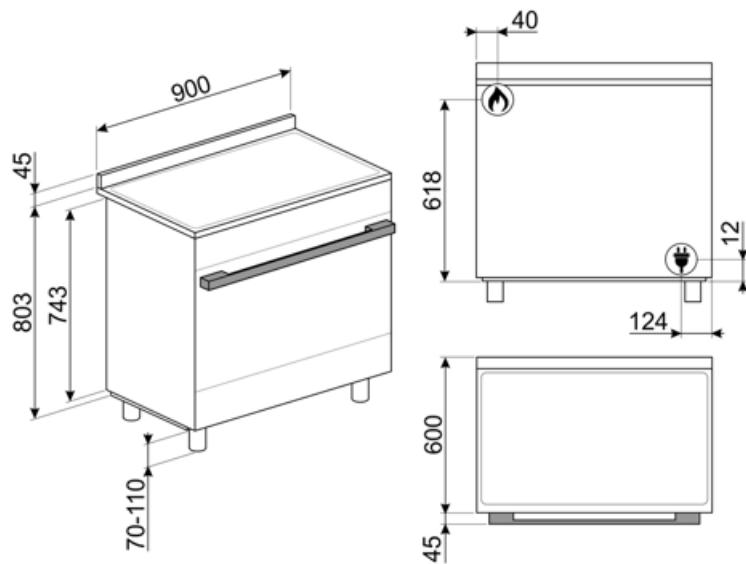
## Accessories included for Main Oven & Hob



<b>Rack with back and side stop</b>	1	<b>Grill mesh</b>	1
<b>20mm deep tray</b>	1	<b>Telescopic Guide rails, partial Extraction</b>	1
<b>40mm deep tray</b>	1		

## Electrical Connection

<b>Electrical connection rating</b>	4000 W	<b>Cable testing</b>	Yes
<b>Current</b>	18 A	<b>Type of electric cable</b>	Yes, Double and Three Phase
<b>Voltage</b>	220-240 V	<b>Frequency</b>	50/60 Hz
<b>Voltage 2 (V)</b>	380-415 V	<b>Terminal block</b>	5 poles
<b>Type of electric cable installed</b>	Yes, Single phase	<b>Plug</b>	(I) Australia



## 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)\*\* 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 Sinfonia and Portofino pyrolytic cookers



### KITPD

Heigh extension black feet (950 mm) for cookers



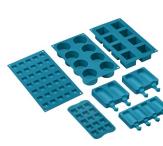
### PALPZ

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

## Symbols glossary

	<b>Triple Fan Technology:</b> 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.		<b>Heavy duty cast iron pan stands:</b> for maximum stability and strength.
	<b>Installation in column:</b> Installation in column		<b>Air cooling system:</b> to ensure a safe surface temperatures.
	<b>Defrost by time:</b> with this function the time of thawing of foods are determined automatically.		<b>Defrost by weight:</b> With this function the defrosting time is determined
	<b>Quadruple glazed:</b> Number of glazed doors.		<b>Enamel interior:</b> 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.
	<b>Fan assisted base:</b> 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.		<b>Fan with upper and lower elements:</b> 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.
	<b>Upper and lower element only:</b> 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.		<b>Lower heating element only:</b> 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.
	<b>Circulaire:</b> 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.		<b>ECO:</b> The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.
	<b>Grill element:</b> 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.		<b>Half grill:</b> 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.

	<p><b>Fan with grill element:</b> 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.</p>	 <p><b>Circulaire with upper and lower elements:</b> 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.</p>
	<p><b>All glass inner door:</b> All glass inner door, a single flat surface which is simple to keep clean.</p>	 <p><b>The inner door glass:</b> can be removed with a few quick movements for cleaning.</p>
	<p><b>Side lights:</b> Two opposing side lights increase visibility inside the oven.</p>	 <p><b>Automatic opening:</b> 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>
	<p><b>Pyrolitic:</b> Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.</p>	 <p><b>Pyrolitic:</b> 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.</p>
	<p><b>Air at 40°C:</b> provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted</p>	 <p><b>Sabbath:</b> This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works</p>
	<p>The oven cavity has 5 different cooking levels.</p>	 <p><b>Soft close:</b> all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.</p>
	<p><b>Telescopic rails:</b> allow you to pull out the dish and check it without having to remove it from the oven entirely.</p>	 <p><b>Electronic control:</b> 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.</p>
	<p><b>Ultra rapid burners:</b> Powerful ultra rapid burners offer up to 5kw of power.</p>	 <p><b>The capacity</b> indicates the amount of usable space in the oven cavity in litres.</p>
	<p>...</p>	 <p><b>Knobs control</b></p>