

## CPF9GPX

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	8017709225780
Energy efficiency class	A+



## Aesthetics



Design	Flush fit	Controls colour	Stainless steel
Command panel finish	Finger friendly stainless steel	No. of controls	8
Aesthetic	Portofino	Serigraphy colour	Black
Logo	Assembled st/steel	Display	CompactScreen
Colour	Stainless steel	Door	With frame
Logo position	Facia below the oven	Glass type	Grey
Finishing	Satin	Handle	Smeg Portofino
Upstand	Yes	Handle Colour	Brushed stainless steel
Hob colour	Stainless steel	Storage compartment	Push pull
Type of pan stands	Cast Iron	Feet	Black
Type of control setting	Control knobs	Plinth	Black
hob			
Control knobs	Smeg Portofino		

## 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 base		

### Other functions

 Defrost by time	 Defrost by weight	 Proving
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### 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	Matt black enamelled			

## Main Oven Technical Features

	2		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		
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

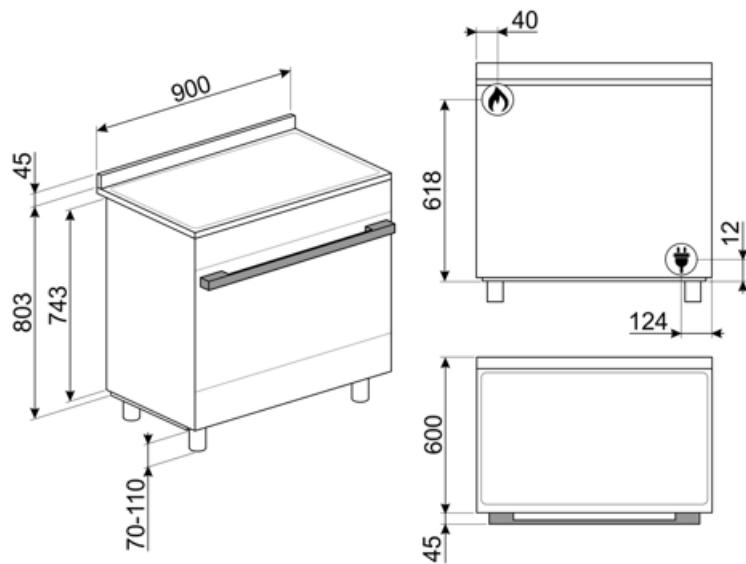
## Accessories included for Main Oven & Hob



<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, Single phase
<b>Current</b>	18 A	<b>Additional connection modalities</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>Installed electric cable</b>	Yes, Single phase	<b>Plug</b>	Not present



## 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



### BBQ9

teflon-coated aluminum grid for 90 cm cavity



### 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.



### BN940

Enamelled tray 90 cm, 40 mm deep



### KIT600CPF9P

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



### 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.



### KITPBX

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



### KITH95CPF9

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



### KITPD

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



### KITPC9X9

Splashback, 90 cm, for Sinfonia and Portofino pyrolytic cookers



### 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



**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.



**Knobs control**



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



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



**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.



**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 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.



**Fingerprint proof stainless steel:** Fingerprint proof stainless steel keeps stainless steel looking as good as new.



**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.		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
	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.
	<b>PYROLYSIS - AUTOMATIC CLEANING</b> 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.		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.
	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.



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