

# CPF9GPXA

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	8017709250034



## Aesthetics



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

## 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

Cleaning functions

- Pyrolytic
- Pyrolytic eco

Automatic programs 20

Other functions

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

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

<b>Type of gas burners</b>	Standard	<b>Gas safety valves</b>	Yes
<b>Automatic electronic ignition</b>	Yes	<b>Burner caps</b>	Matt black enamelled

Main Oven Technical Features

<b>No. of lights</b>	2	<b>Total no. of door glasses</b>	4
<b>Fan number</b>	3	<b>No.of thermo-reflective door glasses</b>	3
<b>Net volume of the cavity</b>	115 l	<b>Safety Thermostat</b>	Yes
<b>Gross volume, 1st cavity</b>	126 l	<b>Heating suspended when door is opened</b>	Yes
<b>Cavity material</b>	Ever Clean enamel	<b>Cooling system</b>	Tangential
<b>No. of shelves</b>	5	<b>Door Lock During Pyrolysis</b>	Yes
<b>Type of shelves</b>	Metal racks		
<b>Light type</b>	Halogen		
<b>Light Power</b>	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

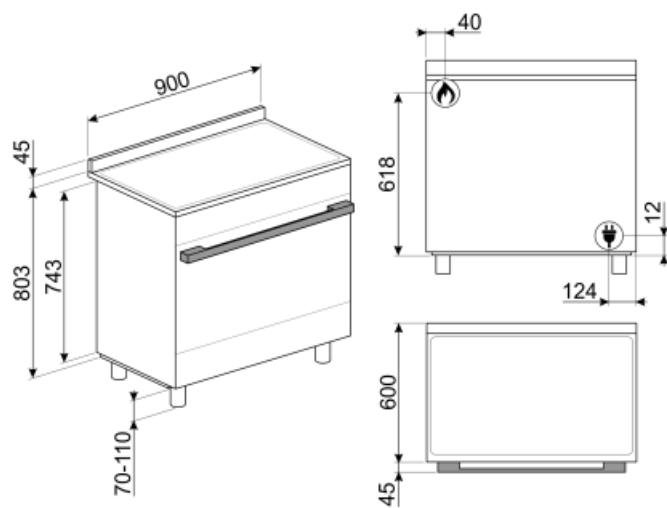
## Accessories included for Main Oven & Hob



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	(I) Australia	Type of electric cable installed	Yes, Single phase
Electrical connection rating	4000 W	Cable testing	Yes
Current	18 A	Type of electric cable	Yes, 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 (950 mm), suitable for Portofino cookers



### GTP

**\*\*Partially extractable telescopic guides (1 level)\*\*** Extraction: 300 mm Material: Stainless steel AISI 430 polished



### TPKCPF9

Teppanyaki grill plate, suitable for Portofino cookers



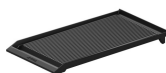
### KIT600CPF9P

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



### BGCPF9

Cast iron grill plate suitable for Portofino FS 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.



### 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 (850 mm)



### BBQ9



### PALPZ

Pizza shovel with fold away handle width: 315mm length : 325mm



### KITPD

Height extension black feet (950 mm) for cookers



### GTT

**\*\*Totally extractable telescopic guides (1 level)\*\*** Extraction: 433 mm Material: Stainless steel AISI 430 polished



































#### 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)

	Heavy duty cast iron pan stands: for maximum stability and strength.		Air cooling system: to ensure a safe surface temperatures.
	Defrost by time: with this function the time of thawing of foods are determined automatically.		Defrost by weight: With this function the defrosting time is determined
	Quadruple glazed: Number of glazed doors.		Enamel interior: 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.
	Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.		Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.
	Fan with upper and lower elements: 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.		Upper and lower element only: 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.
	Lower heating element only: 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.		Circulaire: 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.
	ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.		Grill element: 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.
	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 with grill element: 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>Circulaire with upper and lower elements: 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>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>
	<p>The inner door glass: can be removed with a few quick movements for cleaning.</p>		<p>Side lights: Two opposing side lights increase visibility inside the oven.</p>
	<p>Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.</p>		<p>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.</p>
	<p>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</p>		<p>Sabbath: 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>Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.</p>
	<p>Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.</p>		<p>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.</p>
	<p>Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.</p>		<p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>