

## CPF9IPOG

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Hob type	Induction
Type of main oven	Thermoseal
Cleaning system main oven	Pyrolitic
EAN code	8017709240745
Energy efficiency class	A+



## Aesthetics



Design	Flush fit	No. of controls	7
Command panel finish	Enamelled metal	Serigraphy colour	Black
Aesthetic	Portofino	Display	TFT
Logo	Assembled st/steel	Door	With frame
Colour	Olive green	Glass type	Grey
Logo position	Facia below the oven	Handle	Smeg Portofino
Upstand	Yes	Handle Colour	coloured
Hob colour	Stainless steel	Storage compartment	Push pull
Type of control setting	Control knobs	Feet	Black
Control knobs	Smeg Portofino	Plinth	Black
Controls colour	Stainless steel		

## Programs / Functions

No. of cooking functions	10
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<b>Light type</b>	Halogen	<b>Door Lock During Pyrolysis</b>	Yes
<b>Light Power</b>	40 W	<b>Usable cavity space dimensions (HxWxD)</b>	371x724x418 mm
<b>Cooking time setting</b>	Start and Stop	<b>Temperature control</b>	Electronic
<b>Light when oven door is open</b>	Yes	<b>Lower heating element power</b>	1700 W
<b>Door opening</b>	Flap down	<b>Upper heating element - Power</b>	1200 W
<b>Removable door</b>	Yes	<b>Grill elememt</b>	1700 W
<b>Full glass inner door</b>	Yes	<b>Large grill - Power</b>	2900 W
<b>Removable inner door</b>	Yes	<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

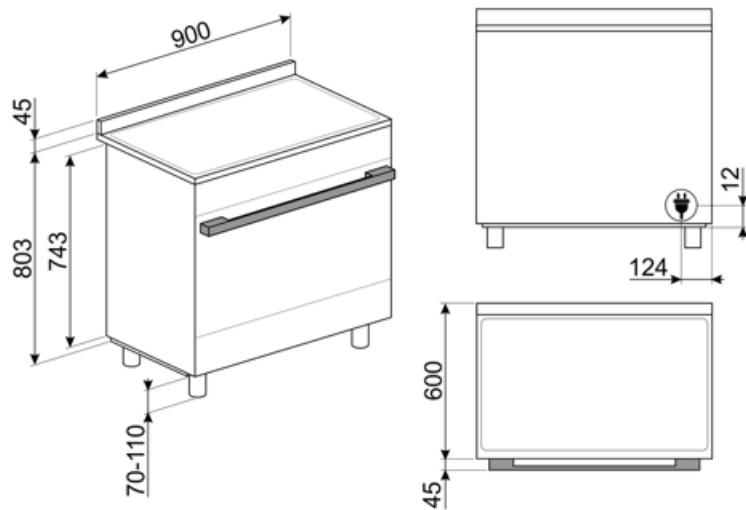
## Accessories included for Main Oven & Hob



<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>	11400 W	<b>Type of electric cable</b>	Yes, Double and Three Phase
<b>Current</b>	50 A	<b>Frequency</b>	50/60 Hz
<b>Voltage</b>	220-240 V	<b>Terminal block</b>	5 poles
<b>Voltage 2 (V)</b>	380-415 V	<b>Plug</b>	No
<b>Type of electric cable installed</b>	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.

### BN920



Enamelled tray 90cm cavity, 20mm deep



### BBQ9

teflon-coated aluminum grid for 90 cm cavity

### GRILLPLATE



Universal griddle for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking meat, cheese and vegetables. Dimensions: 410 x 240 mm.



### BN940

Enamelled tray 90 cm, 40 mm deep



### GTT

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



### GTP

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



### KITH95CPF9

Height extension kit (950 mm), suitable for Portofino cookers



### KIT600CPF9P

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



### KITPC9X9

Splashback, 90 cm, for Sinfonia and Portofino pyrolytic cookers



### KITPD

Height extension black feet (950 mm) for cookers



### PALPZ

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



### SCRP

Induction and ceramic hobs and teppanyaki scraper



### 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

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**TPKPLATE**

Universal plate for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking fish, eggs and vegetables. Dimensions: 410 X 240 mm.

## 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.



**Installation in column:** Installation in column



**Defrost by time:** with this function the time of thawing of foods are determined automatically.



**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.



**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.



**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.



**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.



**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:** With this function the defrosting time is determined



**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.



**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.



**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.



**ECO:** The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



**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.



Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.



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.



Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.



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: This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works



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



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.



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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.



Induction: The work of these hobs is based on the principle of electromagnetic induction. The heat is generated directly in the bottom of the pan during its contact with the hob.



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.



Indication of residual heat: After the glass ceramic hob is switched off the residual heat indicator shows which of the heating zones still remains hot. When the temperature drops below 60 °C, the indicator goes out.



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.



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



Knobs control