

# CPF9IPR

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven

Cleaning system main oven

EAN code

**Energy efficiency class** 

90x60 cm

1

**ELECTRICITY** 

Induction

Thermoseal Pyrolitic

8017709232283

A+



# **Aesthetics**





Aesthetic Portofino
Design Flush fit
Colour Red

Command panel finishEnamelled metalLogoAssembled st/steel

**Logo position** Facia below the oven

**Upstand** Yes

Hob colourStainless steelType of control settingControl knobsControl knobsSmeg PortofinoControls colourStainless steel

No. of controls 7
Serigraphy colour Black
Display TFT

**Door** With frame

Glass type Grey

Handle Smeg Portofino

Handle Colour coloured
Storage compartment Push pull
Feet Black
Plinth Black

# **Programs / Functions**

No. of cooking functions

10



# 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 eco Pyrolytic 20 **Automatic programs** Hob technical features 1 Total no. of cook zones 5 Front left - Induction - single - 1.40 kW - Booster 2.20 kW - Ø 14.5 cm Rear left - Induction - single - 1.85 kW - Booster 3.00 kW - Ø 18.0 cm Central - Induction - single - 2.60 kW - Booster 3.70 kW - Ø 27.0 cm Rear right - Induction - single - 2.30 kW - Booster 3.70 kW - Ø 21.0 cm Front right - Induction - single - 1.40 kW - Booster 2.20 kW - Ø 14.5 cm Selected zone indicator Automatic switch off Yes Yes when overheat Residual heat indicator Yes Automatic pan Yes detection Minimum pan diameter Yes

# Main Oven Technical Features



Cavity material Ever Clean enamel

No. of shelves 5

indication

Type of shelves Metal racks Cooling system Tangential

SMEG SPA 18/09/2025

Heating suspended

when door is opened

Yes

Yes



Light type Halogen Door Lock During Yes

Light Power 40 W Pyrolisis

Cooking time setting Start and Stop Usable cavity space 371x724x418 mm dimensions (HxWxD)

open

Door opening

Flap down

Permeyable door

Voc

Temperature control

Lower heating element
power

1700 W

Removable door Yes Upper heating element - 1200 W
Power

Removable inner door Yes

Grill elememt 1700 W

Large grill - Power 2900 W

Large grill - Power 2900 W Circular heating element 2 x 1850 W

- Power

Grill type Electric
Soft Close system Yes

**Options Main Oven** 

Timer Yes Minimum Temperature 50 °C End of cooking acoustic Yes Maximum temperature 260 °C

alarm

Accessories included for Main Oven & Hob

Rack with back and side 1 Grill mesh 1

stop Telescopic Guide rails, 1
20mm deep tray 1 partial Extraction
40mm deep tray 1

**Electrical Connection** 

Electrical connection 11400 W Type of electric cable Yes, Single phase rating installed

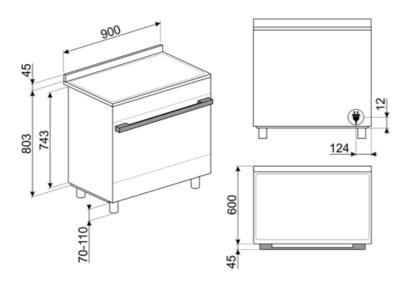
Current 50 A Type of electric cable Yes, Double and Three

 Voltage
 220-240 V
 Phase

 Voltage 2 (V)
 380-415 V
 Frequency
 50/60 Hz

Terminal block 5 poles







# **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.

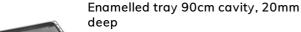


## BBQ9

**BN940** 

teflon-coated aluminum grid for 90 cm cavity







Enamelled tray 90 cm, 40 mm deep



#### **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.



#### **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



## PPR9

Refractary pizza stone without handles. Squared shaped stone: L64xH2,3xP37,5 cm Suitable also for gas ovens, to be put on the griddle.



#### **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



## **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.



A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is quaranteed.



Installation in column: Installation in column



Knobs control



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.



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.



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.



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.



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



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.



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.



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



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.



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



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.



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



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.



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