# CPF9IPWH

| | |
|---|---|
| **Cooker size** | 90x60 cm |
| **N. of cavities with energy label** | 1 |
| **Cavity heat source** | ELECTRICITY |
| **Hob type** | Induction |
| **Type of main oven** | Thermo-ventilated |
| **Cleaning system main oven** | Pyrolitic |
| **EAN code** | 8017709240769 |
| **Energy efficiency class** | A+ |



## Aesthetics

| | | | |
|---|---|---|---|
| **Design** | Flush fit | **No. of controls** | 7 |
| **Command panel finish** | Enamelled metal | **Serigraphy colour** | Black |
| **Aesthetic** | Portofino | **Display name** | CompactScreen |
| **Logo** | Assembled st/steel | **Door** | With frame |
| **Colour** | White | **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 hob** | Control knobs | **Feet color** | Black |
| | | **Plinth** | Black |
| **Type of control knobs** | Smeg Portofino | | |
| **Controls colour** | Stainless steel | | |

## Programs / Functions main oven

| | |
|---|---|
| **No. of cooking functions** | 10 |

**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
- Sabbath

**Cleaning functions**

- Pyrolytic
- Pyrolytic eco

| | |
|---|---|
| **Automatic programs** | 20 |

## Hob technical features

**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

| | | | |
|---|---|---|---|
| **Automatic switch off when overheat** | Yes | **Selected zone indicator** | Yes |
| | | **Residual heat indicator** | Yes |
| **Automatic pan detection** | Yes | | |
| **Minimum pan diameter indication** | Yes | | |

## 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** | 129 l | **Heating suspended when door is opened** | Yes |
| **Cavity material** | Ever Clean enamel | | |
| **No. of shelves** | 5 | | |
| **Type of shelves** | Metal racks | **Cooling system** | Tangential |
| **Light type** | Halogen | | |

| | |
|---|---|
| **Light Power** | 40 W |
| **Cooking time setting** | Start and Stop |
| **Light when oven door is open** | Yes |
| **Door opening** | Flap down |
| **Removable door** | Yes |
| **Full glass inner door** | Yes |
| **Removable inner door** | Yes |
| **Door Lock During Pyrolisis** | Yes |
| **Usable cavity space dimensions (HxWxD)** | 371x724x418 mm |
| **Temperature control** | Electronic |
| **Lower heating element power** | 1700 W |
| **Upper heating element - Power** | 1200 W |
| **Grill element** | 1700 W |
| **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 |
| **End of cooking acoustic alarm** | Yes |
| **Minimum Temperature** | 50 °C |
| **Maximum temperature** | 260 °C |

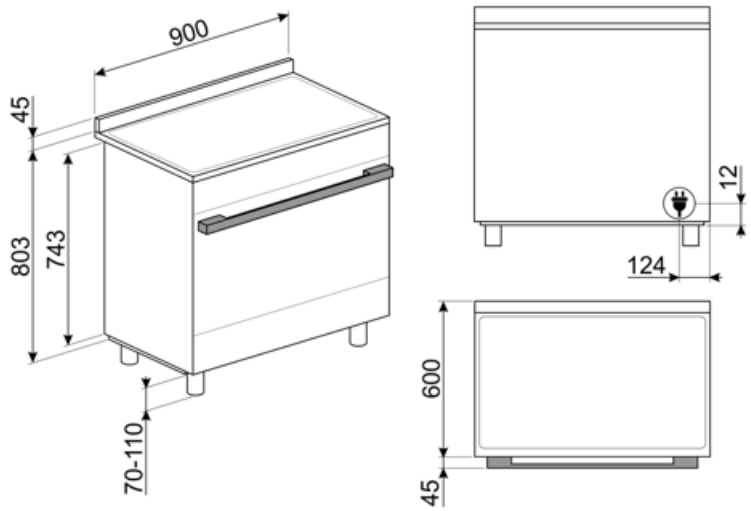
## Accessories included for Main Oven & Hob



| | |
|---|---|
| **Rack with back and side stop** | 1 |
| **20mm deep tray** | 1 |
| **40mm deep tray** | 1 |
| **Grill mesh** | 1 |
| **Telescopic Guide rails, partial Extraction** | 1 |

## Electrical Connection

| | |
|---|---|
| **Electrical connection rating** | 11400 W |
| **Current** | 50 A |
| **Voltage** | 220-240 V |
| **Voltage 2 (V)** | 380-415 V |
| **Electric cable** | Installed, Single phase |
| **Additional connection modalities** | Double and Three Phase |
| **Frequency** | 50/60 Hz |
| **Terminal block** | 5 poles |
| **Plug** | Not present |


900
45
803
743
70-110
12
124
600
45

## 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



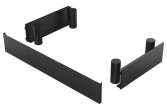
### GRILLPLATE

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



### 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.



### KITH95CPF9

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



### 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.



### SFLK1

Child lock



### BBQ9

teflon-coated aluminum grid for 90 cm cavity



### BN940

Enamelled tray 90 cm, 40 mm deep



### 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.



### KIT600CPF9P

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



### KITPBX

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



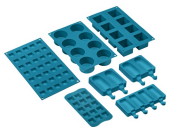
### KITPD

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



### SCRP

Non-scratch hob scraper - suitable for induction and ceramic hobs



### 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 guaranteed.



Installation in column: Installation in column.



Knobs control



Air cooling system: to ensure a safe surface temperatures.



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



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.




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



Quadruple glazed: Number of glazed doors.



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.



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.

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.

PYROLYSIS - AUTOMATIC CLEANING 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.

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: 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.




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