

# CPF9IPX

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	8017709240776
Energy efficiency class	A+



## Aesthetics













<b>Aesthetic</b>	Portofino	<b>No. of controls</b>	7
<b>Colour</b>	Stainless steel	<b>Serigraphy colour</b>	Black
<b>Finishing</b>	Satin	<b>Handle</b>	Smeg Portofino
<b>Design</b>	Flush fit	<b>Handle Colour</b>	Brushed stainless steel
<b>Door</b>	With frame	<b>Glass type</b>	Grey
<b>Upstand</b>	Yes	<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
<b>Display</b>	LCD		

## 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
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### Automatic programs

20

### Other functions

 Defrost by time	 Defrost by weight	 Proving
 Sabbath		

## 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

<b>Automatic switch off when overheat</b>	Yes	<b>Selected zone indicator</b>	Yes
<b>Automatic pan detection</b>	Yes	<b>Residual heat indicator</b>	Yes

**Automatic pan detection** Yes

**Minimum pan diameter indication** Yes

## 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>	129 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>Type of shelves</b>	Metal racks		
<b>Light type</b>	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 element</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>	11400 W	<b>Type of electric cable installed</b>	Yes, Single phase
<b>Current</b>	50 A	<b>Type of electric cable</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



## 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.



### 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)



### SCRP

Induction and ceramic hobs and teppanyaki scraper



### 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.



### GTT

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



### 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



### 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.



### KIT600CPF9P

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



### BBQ9



### KITPD

Height extension black feet (950 mm) for cookers



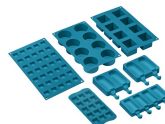
### PALPZ

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



































### 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)

 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>
 <p>Defrost by weight: With this function the defrosting time is determined</p>	 <p>Quadruple glazed: Number of glazed doors.</p>
 <p>A+: Energy efficiency class A+ helps to save up to 10% energy compared to class A. Maximum performance with minimum consumption is guaranteed.</p>	 <p>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.</p>
 <p>Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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>

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|---|--|
|  <p><b>Circulaire with upper and lower elements:</b> 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><b>Overheat protection:</b> The safety system that automatically turns off the hob in case of overheating of the control unit.</p>  |
|  <p><b>Induction:</b> 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.</p>   |  <p><b>All glass inner door:</b> All glass inner door, a single flat surface which is simple to keep clean.</p>   |
|  <p><b>The inner door glass:</b> can be removed with a few quick movements for cleaning.</p>  |  <p><b>Side lights:</b> Two opposing side lights increase visibility inside the oven.</p>   |
|  <p><b>Pyrolitic:</b> Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.</p>  |  <p><b>Pyrolitic:</b> 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><b>Air at 40°C</b> provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted</p>   |  <p><b>Indication of residual heat:</b> 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.</p> |
|  <p><b>Sabbath:</b> 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><b>The oven cavity has 5 different cooking levels.</b></p>  |
|  <p><b>Soft close:</b> all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.</p>   |  <p><b>Telescopic rails:</b> allow you to pull out the dish and check it without having to remove it from the oven entirely.</p>  |
|  <p><b>Electronic control:</b> 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><b>The capacity indicates the amount of usable space in the oven cavity in litres.</b></p>  |