

CPF9IPYW

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 Electric Induction Thermo-ventilated Pyrolytic 8017709240783 A+



Aesthetics

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COMPACT screen			
Aesthetics	Portofino	No. of controls	7
Design	Flush fit	Serigraphy colour	Black
Colour	Yellow	Display	TFT
Command panel finish	Enamelled metal	Door	With frame
Logo	Assembled st/steel	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

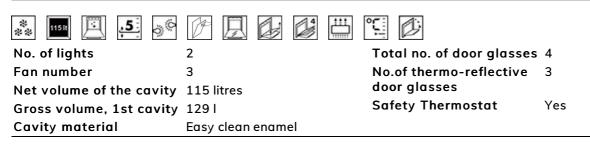


Traditional cooking functions		
Static	🛞 Fan assisted	Circulaire
8		
Turbo (circulaire + bottom + upper +	ECO ECO	Small grill
fan)		
Large grill	😥 Fan grill (large)	Base
🛞 Fan assisted base		
Other functions		
Defrost by time	Defrost by weight	Proving
Sabbath		
Cleaning functions		
P Pyrolytic	Pyrolytic eco	
Automatic programs	20	

Hob technical features



Main Oven Technical Features





Shelf positions	5	Heating suspended when door is opened	Yes
Type of shelves Light type	Metal racks Halogen	Cooling system Door Lock During Pyrolisis	Tangential Yes
Light power40 WCooking time settingStart 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 Full glass inner door Yes Removable inner door Yes		Upper heating element - Power	1200 W
	Yes Grill elememt	Grill elememt	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	Minimum Temperature	50 °C
End of cooking acoustic	Yes	Maximum temperature	260 °C
alarm			

Accessories included for Main Oven & Hob

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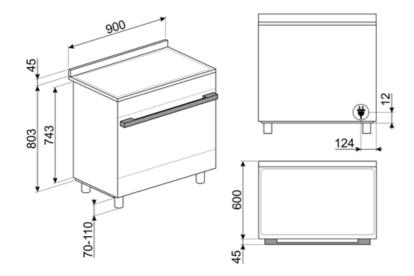
Chrome shelf with back and side stop		
20mm deep tray	1	
40mm deep tray	1	

Grill mesh 1 Telescopic Guide rails, 1 partial Extraction

Electrical Connection

Max Power Draw	11400 W	Type of electric cable	Yes, Single phase
Current	50 A	Additional connection	Yes, Double and Three
Voltage	220-240 V	modalities	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.

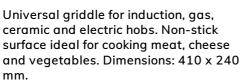
BN920



Enamelled tray 90cm cavity, 20mm deep



GRILLPLATE



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



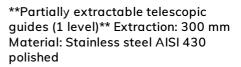
BBQ9

teflon-coated aluminum grid for 90 cm cavity

BN940

Enamelled tray 90 cm, 40 mm deep

GTP



KIT600CPF9P

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

KITPBX

Height reduction feet (850 mm)



KITPC9X9

Splashback, 90 cm, for Symphony and Portofino pyrolytic cookers

Pizza shovel with fold away handle

width: 315mm length: 325mm



KITPD

Heigh extension black feet (950 mm) for cookers

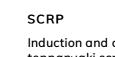
PPR9

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

Induction and ceramic hobs and teppanyaki scraper



SFLK1 Child lock



PALPZ





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.

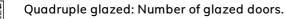


Symbols glossary

- ** 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.

Installation in column: Installation in column

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



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

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ECO

- 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.

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<i>(%)</i>	Fan with grill element: The fan reduces the fierce		Circulaire with upper and lower elements: The
2	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.	3	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.
STOP °C∓	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.
身	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.
N. N.	Side lights: Two opposing side lights increase visibility inside the oven.	Þ	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.
P	Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.	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.
:	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	Н	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.
i	Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.	.5	The oven cavity has 5 different cooking levels.
Ø	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.
Ŷ	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.	115 ir	The capacity indicates the amount of usable space in the oven cavity in litres.
COMPACT screen		Q	Knobs control



Benefit

Induction hob

Induction offers fast cooking and precise temperature control

Through the use of suitable cookware, induction is easy to use and maintain, safe and responsive

Pyrolysis

Easy oven cleaning thanks to special pyrolytic function

LCD display

Easy and intuitive user-experience and cook with a simple touch.

Push-pull storage compartment

More space thanks to the lower push-pull compartment, ideal for storing accessories or cooking utensils

Circulaire

The best cooking performances guaranteed by ventilated circular flow.

Multiple fans and heating elements guarantee the perfect aerodynamic heat flow, allowing homogeneous and quicker cooking inside the cavity.

Multilevel cooking

Several cooking levels allow maximum flexibility of use

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Removalble inner glass

Internal door glasses are easily removable for complete cleaning

Tangential cooling

New cooling system with tangential fan and airflow from the door to the splashback

Electronic control

Electronic control for timely temperature management and heat uniformity

Telescopic guides

Easy extraction and safe insertion of trays into the oven thanks to telescopic guides

BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill



Pizza stone (optional accessory)

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Cold door

During any function, the external door glass is cold, avoiding any risk of burns

AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Soft close

The door is equipped with a specific system for silent closing

Triple Turbine

The oven has three fans and two circular heating elements, allowing cooking with rotating heat

Sabbath mode

Possibility of cooking food in compliance with the provisions of the Jewish religious holiday of rest, thanks to Sabbath mode