


CPF30UGGWH

Cooker size	30"
N. of cavities with energy label	1
Cavity heat source	GAS
Type of main oven	Gas with gas grill
EAN code	8017709270339



Aesthetics

			
Aesthetics	Portofino	No. of controls	7
Colour	White	Serigraphy colour	Black
Design	Flush fit	Handle	Smeg Portofino
Door	With frame	Handle Colour	coloured
Upstand	Yes	Glass type	Grey
Type of pan stands	Cast Iron	Feet	Stainless steel
Hob colour	Stainless steel	Plinth	Black
Command panel finish	Enamelled metal	Storage compartment	Door
Control knobs	Smeg Portofino	Logo	Assembled st/steel
Controls colour	Stainless steel	Logo position	Facia below the oven
Display	Touch		

Programs / Functions

No. of cooking functions	3	
Traditional cooking functions		
 Large grill	 Base	 Fan assisted bottom

Hob technical features

	
Total no. of cook zones	4

Left - Gas - 2UR (dual)

Front centre - Gas - Semi Rapid

Rear centre - Gas - AUX

Right - Gas - UR

Type of gas burners Standard

Automatic electronic ignition Yes

Gas safety valves

Yes

Burner caps

Matt black enamelled

Main Oven Technical Features



No. of lights 2

Fan number 1

Gross volume, 1st cavity 0.13 cu. ft.

Cavity material Ever Clean enamel

No. of shelves 4

Type of shelves Metal racks

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

Total no. of door glasses 3

No. of thermo-reflective door glasses 2

Safety Thermostat Yes

Cooling system Tangential

Usable cavity space dimensions (HxWxD) 317 x 640 x 430 "

Temperature control Electro-mechanical

Grill type Gas

Soft Close system Yes

Options Main Oven

Timer Yes

End of cooking acoustic alarm Yes

Minimum Temperature 49 °F

Maximum temperature 500 °F

Accessories included for Main Oven & Hob



Cast iron wok support 1

Oven grid with stop, tray support 1

TOP Oven grid with back stop 2

40mm deep tray 1

Grill mesh 1

Telescopic Guide rails, partial Extraction 1

Electrical Connection

Plug (B) USA 120V

Electrical connection rating 200 W

Current 2 A

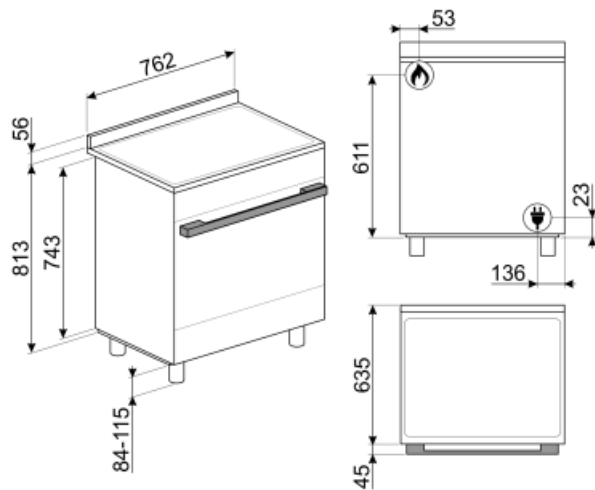
Circuit breaker 15 A

Voltage 120 V

Frequency 60 Hz

Power supply cable length 55 1/8 "

Terminal block 3 poles



Not included accessories



GT91P

Partially extractable telescopic guides suitable for CPF30 cookers, USA



SFLK1

Child lock



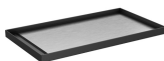
BGCPF30

Cast iron grill plate suitable for 30" Portofino Cookers, USA



PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



TPKCPF30
















Stainless steel Teppanyaki plate, suitable for Portofino 30" 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.

Symbols glossary (TT)

	Heavy duty cast iron pan stands: for maximum stability and strength.		Air cooling system: to ensure a safe surface temperatures.
	Triple glazed doors: 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.		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.
	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.		Gas ovens offer instantaneous heat control, reduced cooking times and the ability to bake at much lower temperatures than electric ovens.
	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.		The oven cavity has 4 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.
	Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.		