

## CPF92GMX

|  |                   |
|--|-------------------|
| Cooker size                            | 90x60 cm          |
| N. of cavities with energy label       | 2                 |
| Heat source first cavity               | Electric          |
| Hob type                               | Gas               |
| Type of main oven                      | Thermo-ventilated |
| Type of second oven                    | Static            |
| Cleaning system main oven              | Vapor Clean       |
| EAN code                               | 8017709297336     |
| Energy efficiency class                | A                 |
| Energy efficiency class, second cavity | A                 |



## Aesthetics











|                             |                                 |                            |                         |
|-----------------------------|---------------------------------|----------------------------|-------------------------|
| <b>Aesthetics</b>           | Portofino                       | <b>No. of controls</b>     | 8                       |
| <b>Colour</b>               | Stainless steel                 | <b>Serigraphy colour</b>   | Black                   |
| <b>Design</b>               | Flush fit                       | <b>Handle</b>              | Smeg Portofino          |
| <b>Door</b>                 | With frame                      | <b>Handle Colour</b>       | Brushed stainless steel |
| <b>Upstand</b>              | Yes                             | <b>Glass type</b>          | Grey                    |
| <b>Hob colour</b>           | Stainless steel                 | <b>Feet</b>                | Black                   |
| <b>Command panel finish</b> | Finger friendly stainless steel | <b>Storage compartment</b> | Door                    |
| <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>              | Touch                           |                            |                         |


## Programme / Functions

|                          |   |
|--------------------------|---|
| No. of cooking functions | 8 |
|--------------------------|---|

## Traditional cooking functions

|  |   |   |
|--|---|---|
|  Static            |  Circulaire        |  Turbo (circulaire + bottom + upper + fan) |
|  ECO               |  Small grill       |  Large grill                               |
|  Fan grill (large) |  Fan assisted base |   |

## Cleaning functions




 Vapor Clean

## Other functions


 Defrost by time

## Programs / Functions Auxiliary Oven










Cooking functions cavity 2 4  
Traditional cooking functions, cavity 2

|   |   |  |
|---|---|--|
|  Static |  Small grill |  Bottom |
|---|---|--|

## Hob technical features

|  |          |                          |                      |
|--|----------|--------------------------|----------------------|
|  |          |                          |                      |
| <b>Total no. of cook zones 6</b>   |          |                          |                      |
| Front left - Gas - 2UR (dual) - 4.20 kW  |          |                          |                      |
| Rear left - Gas - AUX - 1.00 kW  |          |                          |                      |
| Front centre - Gas - AUX - 1.00 kW   |          |                          |                      |
| Rear centre - Gas - Semi Rapid - 1.80 kW   |          |                          |                      |
| Front right - Gas - Semi Rapid - 1.80 kW   |          |                          |                      |
| Rear right - Gas - Rapid - 3.00 kW   |          |                          |                      |
| <b>Type of gas burners</b>   | Standard | <b>Gas safety valves</b> | Yes                  |
| <b>Automatic electronic ignition</b>   | Yes      | <b>Burner caps</b>       | Matt black enamelled |

## Main Oven Technical Features

|  |   |   |   |   |   |   |   |   |
|--|---|---|---|---|---|---|---|---|
|  |  |  |  |  |  |  |  |  |
| <b>No. of lights</b>   | 1   | <b>Removable inner door</b>   | Yes   |   |   |   |   |   |
| <b>Fan number</b>  | 1   | <b>Total no. of door glasses</b>  | 3   |   |   |   |   |   |
| <b>Net volume of the cavity</b>  | 70 litres   |   |   |   |   |   |   |   |

|                                     |                   |   |                |
|-------------------------------------|-------------------|---|----------------|
| <b>Gross volume, 1st cavity</b>     | 79 l              | <b>No. of thermo-reflective door glasses</b>  | 1              |
| <b>Cavity material</b>              | Easy clean enamel | <b>Safety Thermostat</b>                      | Yes            |
| <b>Shelf positions</b>              | 5                 | <b>Cooling system</b>                         | Tangential     |
| <b>Type of shelves</b>              | Metal racks       | <b>Usable cavity space dimensions (HxWxD)</b> | 316x444x425 mm |
| <b>Light type</b>                   | Halogen           | <b>Temperature control</b>                    | Electronic     |
| <b>Light power</b>                  | 40 W              | <b>Lower heating element power</b>            | 1200 W         |
| <b>Cooking time setting</b>         | Start and Stop    | <b>Upper heating element - Power</b>          | 1000 W         |
| <b>Light when oven door is open</b> | Yes               | <b>Grill element</b>                          | 1700 W         |
| <b>Door opening</b>                 | Flap down         | <b>Large grill - Power</b>                    | 2700 W         |
| <b>Removable door</b>               | Yes               | <b>Circular heating element - Power</b>       | 2000 W         |
| <b>Full glass inner door</b>        | Yes               | <b>Grill type</b>                             | Electric       |

## 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 |

## Second Oven Technical Features



|  |                   |   |                    |
|--|-------------------|---|--------------------|
| <b>Fan number</b>                      | 1                 | <b>Removable inner door</b>                   | Yes                |
| <b>Net volume of the second cavity</b> | 35 litres         | <b>No. total door glasses</b>                 | 3                  |
| <b>Gross volume, 2nd cavity</b>        | 36 l              | <b>No. thermo-reflective door glasses</b>     | 1                  |
| <b>Cavity material</b>                 | Easy clean enamel | <b>Safety Thermostat</b>                      | Yes                |
| <b>Shelf positions</b>                 | 4                 | <b>Cooling system</b>                         | Tangential         |
| <b>Type of shelves</b>                 | Metal racks       | <b>Usable cavity space dimensions (HxWxD)</b> | 311x206x418 mm     |
| <b>No. of lights</b>                   | 1                 | <b>Temperature control</b>                    | Electro-mechanical |
| <b>Light type</b>                      | Incandescent      | <b>Lower heating element - power</b>          | 700 W              |
| <b>Light power</b>                     | 25 W              | <b>Upper heating element - Power</b>          | 600 W              |
| <b>Door opening</b>                    | Flap down         | <b>Grill element - power</b>                  | 1300 W             |
| <b>Removable door</b>                  | Yes               | <b>Large grill - Power</b>                    | 1900 W             |
| <b>Full glass inner door</b>           | Yes               | <b>Grill type</b>                             | Electric           |

## Options Auxiliary Oven

|                            |       |                            |        |
|----------------------------|-------|----------------------------|--------|
| <b>Minimum Temperature</b> | 50 °C | <b>Maximum temperature</b> | 245 °C |
|----------------------------|-------|----------------------------|--------|

## Accessories included for Main Oven & Hob



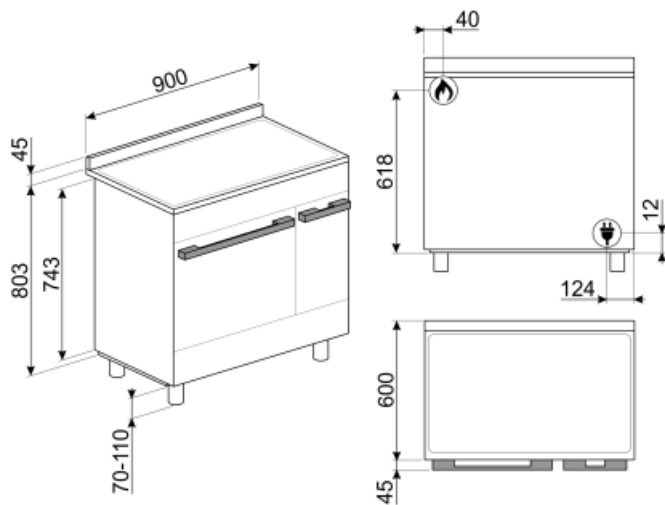
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|-----------------------------|---|--|---|
| Chrome shelf with back stop | 1 | 40mm deep tray                             | 1 |
| Grill mesh                  | 1 | Telescopic Guide rails, partial Extraction | 1 |
| 20mm deep tray              | 2 |  |   |

## Accessories included for Secondary Oven

|                                      |   |                  |   |
|--------------------------------------|---|------------------|---|
| Chrome shelf with back and side stop | 1 | Wide baking tray | 1 |
| Grill mesh                           | 1 |                  |   |

## Electrical Connection

|               |           |                           |          |
|---------------|-----------|---------------------------|----------|
| Nominal power | 5200 W    | Frequency                 | 50/60 Hz |
| Current       | 23 A      | Power supply cable length | 120 cm   |
| Voltage       | 220-240 V | Terminal block            | 5 poles  |
| Voltage 2 (V) | 380-415 V |                           |          |



## Not included accessories

### BGCPF9

Cast iron grill plate suitable for Portofino FS Cookers



### SFLK1

Child lock



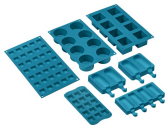
### KITPAX

Height extension feet (950 mm), stainless steel, suitable for Master, Symphony and Concertcookers



### 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



### 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





























### GTT

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



## Symbols glossary

|  |   |
|--|---|
|  <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>   |  <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>Triple glazed doors: Number of glazed doors.</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>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> |
|  <p>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.</p>                   |  <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p>   |
|  <p>The inner door glass: can be removed with a few quick movements for cleaning.</p>  |  <p>Side lights: Two opposing side lights increase visibility inside the oven.</p>   |

- 
- |  |  |
|--|--|
|  The oven cavity has 4 different cooking levels.   |  The oven cavity has 5 different cooking levels.  |
|  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. |
|  Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.                                       |  Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.   |
|  The capacity indicates the amount of usable space in the oven cavity in litres.                                   |  The capacity indicates the amount of usable space in the oven cavity in litres.  |