


# CPF9GMOR1

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	Electric
Hob type	Gas
Type of main oven	Thermo-ventilated
Cleaning system main oven	Vapor Clean
EAN code	8017709309459
Energy efficiency class	A












## Aesthetics

	<b>Aesthetics</b>	Portofino	<b>Display</b>	Touch
	<b>Colour</b>	Orange	<b>No. of controls</b>	8
	<b>Design</b>	Flush fit	<b>Serigraphy colour</b>	Black
	<b>Door</b>	With frame	<b>Handle</b>	Smeg Portofino
	<b>Upstand</b>	Yes	<b>Handle Colour</b>	coloured
	<b>Type of pan stands</b>	Cast Iron	<b>Glass type</b>	Grey
	<b>Hob colour</b>	Stainless steel	<b>Feet</b>	Black
	<b>Command panel finish</b>	Enamelled metal	<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


## Programs / Functions

**No. of cooking functions** 9

**Traditional cooking functions**

 Static	 Fan assisted	 Circulaire
 ECO	 Small grill	 Large grill
 Fan grill (large)	 Base	 Fan assisted base

## Cleaning functions

 Vapor Clean

## Other functions

 Defrost by time

## Hob technical features

**UR**

**Total no. of cook zones** 6

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

**Type of gas burners** Standard

**Gas safety valves** Yes

**Automatic electronic ignition** Yes

**Burner caps** Matt black enamelled

## Main Oven Technical Features



**No. of lights** 2

**Fan number** 2

**Net volume of the cavity** 115 litres

**Gross volume, 1st cavity** 129 l

**Cavity material** Easy clean enamel

**Shelf positions** 5

**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

**Heating suspended when door is opened** Yes

**Cooling system** Tangential

**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 1550 W

**Grill type** Electric

## Options Main Oven

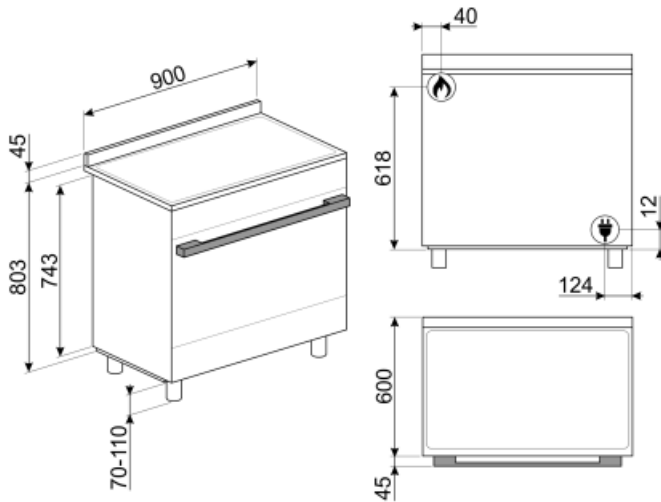
Timer	Yes	Minimum Temperature	50 °C
End of cooking acoustic alarm	Yes	Maximum temperature	280 °C

## Accessories included for Main Oven & Hob

Rack with back and side stop	1	40mm deep tray	1
20mm deep tray	1	Grill mesh	1

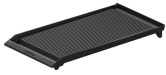
## Electrical Connection

Nominal power	3200 W	Frequency	50/60 Hz
Current	14 A	Power supply cable length	120 cm
Voltage	220-240 V	Terminal block	3 poles



## Not included accessories

**BGCPF9**  
Cast iron grill plate suitable for Portofino FS Cookers



**GT1T-2**  
Totally extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 418.5 mm. Material: Stainless steel AISI 430 polished.



**GTP**  
\*\*Partially extractable telescopic guides (1 level)\*\* Extraction: 300 mm Material: Stainless steel AISI 430 polished



**TPKCPF9**  
Teppanyaki grill plate, suitable for Portofino cookers



**PPR2**  
Refractory pizza stone without handles. Squared shaped stone: L42 x H1,8 x D37,5 cm. Suitable also for gas ovens, to be put on the griddle.



**KITH900CPF9**  
Height extension kit (950 mm), suitable for TR4110 cookers



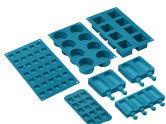
**GT1P-2**  
Partially extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 285 mm. Material: Stainless steel AISI 430 polished.



**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



**KITH95CPF9**  
Height extension kit (950 mm), suitable for Portofino cookers



**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.



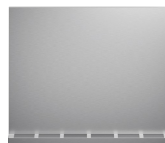
**KITPBX**  
Height reduction feet (850 mm)



**KITPD**  
Height extension black feet (950 mm) for cookers





















**KITC9X9-1**  
Splashback, 90x75 cm, stainless steel, suitable for Portofino and Symphony cookers








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



## Symbols glossary

- |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                                                                                                                                                                                                                            |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  <p>Heavy duty cast iron pan stands: for maximum stability and strength.</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>A: Product drying performance, measured from A+++ to D / G depending on the product family</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>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> |  <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>                                                                                                                                                                                                                      |

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-  The oven cavity has 5 different cooking levels.
-  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.