

CPF36UGMYW

Range size	36"
N. of cavities with energy label	1
Oven energy source	Electricity
Main oven	Thermo-ventilated
Cleaning system - Main oven	VaporClean
EAN code	8017709254049



Aesthetic













Aesthetics	Portofino	No. of controls	8
Color	Yellow	Silkscreen color	Black
Design	Flush mounted	Handle	Portofino
Door	With frame	Handle color	Colored
Upstand	Yes	Door glass type	Gray
Grates	Cast Iron	Feet	Stainless steel
Cooktop color	Stainless steel	Plinth	Black
Control panel finish	Metal enameled	Storage compartment	Push-pull
Control knobs	Portofino	Logo	Stainless steel
Controls color	Stainless steel	Logo position	Fascia below the oven
Display	Touch		


Programs / Functions

No. of cooking functions	10
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Traditional cooking functions

 Static	 Fan-assisted	 True European convection
 Small grill	 Large grill	 Large grill + Fan
 Bottom	 Convection bottom	 Pizza
 Rotisserie		

Cleaning functions

 VaporClean

Other functions

 Defrost by time

Cooktop technical features

UR

Cooking zones 5

Left - Gas - Dual ultra-rapid - 5.86 kW - 20000 BTU
 Rear-center - Gas - AUX - 1.31 kW - 4500 BTU
 Front-center - Gas - Rapid - 3.08 kW - 10500 BTU
 Rear-right - Gas - Rapid - 3.51 kW - 12000 BTU
 Front-right - Gas - Semi-rapid - 2.34 kW - 8000 BTU

Burners type	Standard	Gas safety valves	Yes
Automatic gas ignition	Yes	Burner caps	Enameled matte black

Main Oven Technical Features



No. of lights	2	Total no. of door glasses	3
Fan number	3	No. of thermo-reflective door glasses	2
Volume	0.16 cu. ft.	Safety thermostat	Yes
Cavity material	EverClean enamel	Cooling system	Tangential
No. of shelves	5	Inner cavity dimensions (HxWxD)	370 x 690 x 415 "
Shelves type	Metal racks	Temperature control	Electro-mechanical
Light type	Halogen	Bottom heating element - Power	1700 W
Light Power	40 W	Upper heating element - Power	1200 W
Time setting	Start and end	Grill power	1700 W
Light on when door is open	Yes	Large grill - Power	2900 W
Door opening	Drop-down		
Removable door	Yes		

Full-glass inner door	Yes	Circular heating element	2 x 1550 W
Removable inner door	Yes	- Power	
		Grill type	Electric
		Tilting grill	Yes
		Soft Close system	Yes

Main oven options

Timer	Yes	Minimum Temperature	120 °F
End-of-cooking alarm	Yes	Maximum temperature	500 °F

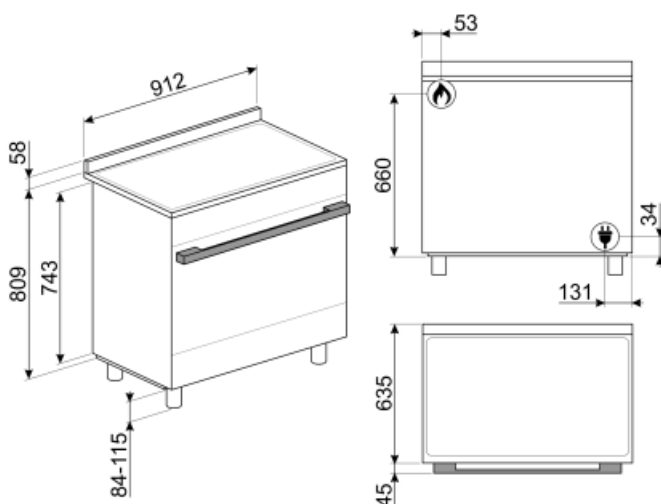
Accessories included for main oven and cooktop



Cast iron wok support	1	1.6"-deep tray	1
TOP Oven grid with back stop	2	Telescopic Guide rails, total Extraction	1

Electrical Connection

Electrical connection rating	3800 W	Power cord length	47 1/4 "
Current	20 A	Frequency	60 Hz
Voltage	240/208 V	Terminal block	5 poles



Not included accessories



TPKTR9

Teppanyaki grill plate for Victoria TR9, Master and Sinfonia 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.



BGTR9

Cast iron grill plate suitable for 90 cm Victoria, 60 and 90 cm Master and Sinfonia cookers



GT3T

PPR9



















Refractory pizza stone without handles. Squared stone (HxWxD): 0.9" x 25.2" x 14.75". Also suitable for gas ovens, to be placed on a rack









PALPZ

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

Symbols glossary (TT)

 <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>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>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>Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.</p>
 <p>Rotisserie: The rotisserie (where installed) works in combination with the grill element to brown foods to perfection.</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. |  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. |  Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step. |
|  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. |