

CPF9IPAN

Portofino

Smeg 90cm Portofino Pyrolytic Freestanding Cooker
Anthracite

EAN13: 8017709240721

stainless steel, Eclipse high visibility black glass

898mmW x 600mmD x 934mm-964mmH

MAIN OVEN

126 litre capacity

16 total functions

5 shelf heights

Thermoseal technology

Pyrolytic cleaning

Ever Clean enamel

Standard Inclusions

2 x chrome wire shelf

2 x 40mm enamelled deep tray

1 x chrome grill insert

1 x GTIP-1 - Partial telescopic guides

1 x rotisserie kit

1 x front kick plate

2 x side kick plates

Optional Accessories

PPR9 - Pizza Stone

PALPZ - Pizza Shovel

GT1T-2 - Telescopic Guides

Induction Hob

5 cooking zones

front left: 14.5cm 1400W/2200W

rear left: 18.0cm 1850W/3000W

central: 27.0cm 2600W/3700W

rear right: 21.0cm 2300W/3700W

front right: 14.5cm 1400W/2200W

Standard Inclusions

1 x scraper

residual heat indicators

Warranty

five years parts and labour

Functions





Main Oven



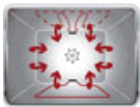
Pyrolytic Cleaning (fan+circular rear element+perimeter roof element+floor element):

From ninety minutes to a maximum of three hours for heavily soiled oven, this function sends the oven interior up to 500°C, carbonising food residue to a fine ash. The door automatically locks for safety.



Eco Pyrolytic (fan+circular rear element+perimeter roof element+floor element):

This 90 minute, preset function sends the oven interior up to 500°C, carbonising food residue to a fine ash. It is a great choice for cleaning a slightly soiled oven. The door automatically locks for safety.



ECO (fan + perimeter roof element):

Using the grill and lower heating element in combination is particularly suitable for cooking on a single shelf only, as it provides low energy consumption.



Static Grill (perimeter roof element + inner roof element) :

Radiant heat is directed straight onto the top of your food. Use this function for toast, cheese melts, focaccia etc. Turn to this function toward the end of cooking if the food requires additional top browning. Oven door must be closed while grilling.



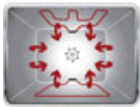
Convection (perimeter roof element+ floor element):

A gentle heat for long slow cooking of fruit cakes, casseroles & slow roasts. Single level cook using the middle zone of the oven to achieve perfect results.



Fan Grill (fan+perimeter roof element+inner roof element):

High power full width grilling producing succulent grilled meat, chicken or fish, while at the same time baking vegetables & dessert below. Also great for chips. With this function both top elements are being used. The oven door must be closed while grilling.



Fan Assisted (fan+perimeter roof element+floor element):

Excellent general cooking function for roasts, cakes and desserts. Provides very even cooking throughout the middle zones of the oven. The highest and lowest levels will provide additional top or bottom browning and crisping.



Fan Forced (fan + circular rear element):

This versatile function is ideal for baking and roasting large quantities of food. It allows you to use every shelf position, including the oven floor, because the heat source is from the back of the oven.



Supercook (fan+perimeter roof element+floor element+circular rear element):

Faster preheating. Perfect for roasting; after the meat is removed from the oven to rest, turn the temperature up to 220°C for the best roast potatoes.



Bakers Function (fan only + floor element):

Sensational for dishes with a pastry base. Produce wonderfully crisped pies, tarts and quiches, every time.



Base Heat (concealed floor element only):

Choose Base Heat for crisp pastry or any dish needing a higher base temperature. Base Heat will also keep a full oven hot without overcooking. Snowy white crisp Pavlova is easily achieved with this function.



Defrost by weight:
Defrost by weight



Defrost by time:
Defrost by time



Sabbath mode:
Sabbath mode



Full Rotisserie (rotisserie+perimeter roof element+inner roof element):

Works with the grill element to cook and brown food to perfection. A tray of vegetables beneath the rotisserie, basted by delicious juices from above, is a meal not to be missed. Oven door must be closed while cooking.



Proofing (both roof elements):

Heat from the top of the oven cavity makes it easier to proof all types of dough and guarantees perfect results, quickly.
