

CPF36UGGX

Range size	36"
N. of cavities with energy label	1
Oven energy source	Gas
Main oven	Gas with grill
EAN code	8017709259075



Aesthetic



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

Programs / Functions

No. of cooking functions	3
Traditional cooking functions	

 Large grill	 Bottom	 Convection bottom
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Other functions

 Defrost by time
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Cooktop technical features

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Cooking zones 5

Left - Gas - Dual ultra-rapid - 5860 W - 20000 BTU

Rear-center - Gas - AUX - 1310 W - 4500 BTU

Front-center - Gas - Rapid - 3080 W - 10500 BTU

Rear-right - Gas - Rapid - 3510 W - 12000 BTU

Front-right - Gas - Semi-rapid - 2340 W - 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

Fan number 3

Volume 0.16 cu. ft.

Cavity material EverClean enamel

No. of shelves 5

Shelves type Metal racks

Light type Halogen

Light Power 40 W

Time setting Start and end

Door opening Drop-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

Inner cavity dimensions (HxWxD) 345 x 690 x 415 "

Temperature control Electro-mechanical

Grill type Gas

Soft Close system Yes

Main oven options

Timer Yes

End-of-cooking alarm Yes

Minimum Temperature 120 °F

Maximum temperature 500 °F

Accessories included for main oven and cooktop



Cast iron wok support 1

TOP Oven grid with back stop 2

0.8"-deep tray 1

Grill mesh 1

Telescopic Guide rails, total Extraction 1

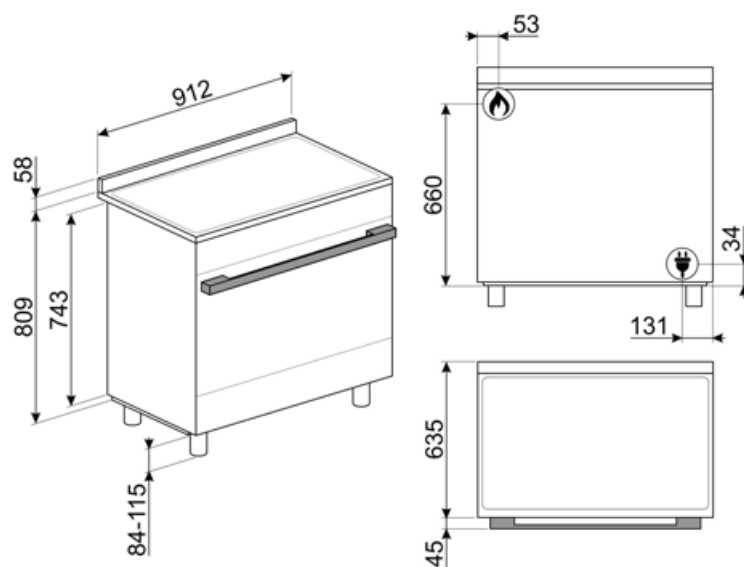
Electrical Connection

Plug (B) NEMA 5-15P

Type of electric cable installed Yes, Single phase

Electrical connection rating 200 W
Current 2 A
Circuit breaker 15 A
Voltage 120 V

Power cord length 47 1/4 "
Frequency 60 Hz
Terminal block 3 pins



Not included accessories



BGTR9

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



PALPZ

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



PRTX

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



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



SFLK1

Child lock

Symbols glossary (TT)

	Triple Fan Technology: The oven is equipped with an exclusive three fan system, which, combined with the increased power of the motors, enables excellent cooking performance. The two large side fans distribute the air around the outer perimeter of the cavity while the smaller central fan increases ventilation by creating a vertical vortex of heat. Accordingly, the temperature within the cavity is uniform, allowing food to be cooked evenly on all five levels, like in professional kitchens.		Heavy duty cast iron pan stands: for maximum stability and strength.
	Installation in column: Installation in column		Air cooling system: to ensure a safe surface temperatures.
	Defrost by time: with this function the time of thawing of foods are determined automatically.		Triple glazed doors: Number of glazed doors.
	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.		Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.
	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.		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.
	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.		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.		Automatic opening: some models have Automatic opening door when the cycle is finished which is a perfect solution for handle-less kitchen units as no handle is needed. For safety reasons, the door locks automatically when the machine is in use to avoid it being opened inadvertently.
	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.



Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.



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Knobs control

Benefit (TT)

Gas hob

Induction offers fast cooking and precise temperature control

Equipped with a thermocouple, the gas supply is cut off if the flame is extinguished for greater safety

Touch control

Easy and intuitive timer setting with a single touch

Isothermic Cavity

The best cooking performance at the highest energy efficiency

Triple Turbine

The oven has three fans and two circular heating elements, allowing cooking with rotating heat

Tangential cooling

New cooling system with tangential fan and airflow from the door to the splashback

Soft close

The door is equipped with a specific system for silent closing

Multilevel halogen light

Internal halogen lighting on different levels guarantees excellent visibility

Telescopic guides

Easy extraction and safe insertion of trays into the oven thanks to telescopic guides

Adjustable height

Cooker top flushed with the working area thanks to adjustable feet

Removable inner glass

Internal door glasses are easily removable for complete cleaning

Multilevel cooking

Several cooking levels allow maximum flexibility of use

Cold door

During any function, the external door glass is cold, avoiding any risk of burns

AirFry (AIRFRY optional accessory)

Lighter and tastier food thanks to airfry basket

BBQ (optional accessory)

Barbeque cooking directly in the oven with the double-sided grill

Pizza stone (optional accessory)

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)

Push-pull storage compartment

More space thanks to the lower push-pull compartment, ideal for storing accessories or cooking utensils