



PORTOFINO





Italy is a constant and wonderful source of inspiration

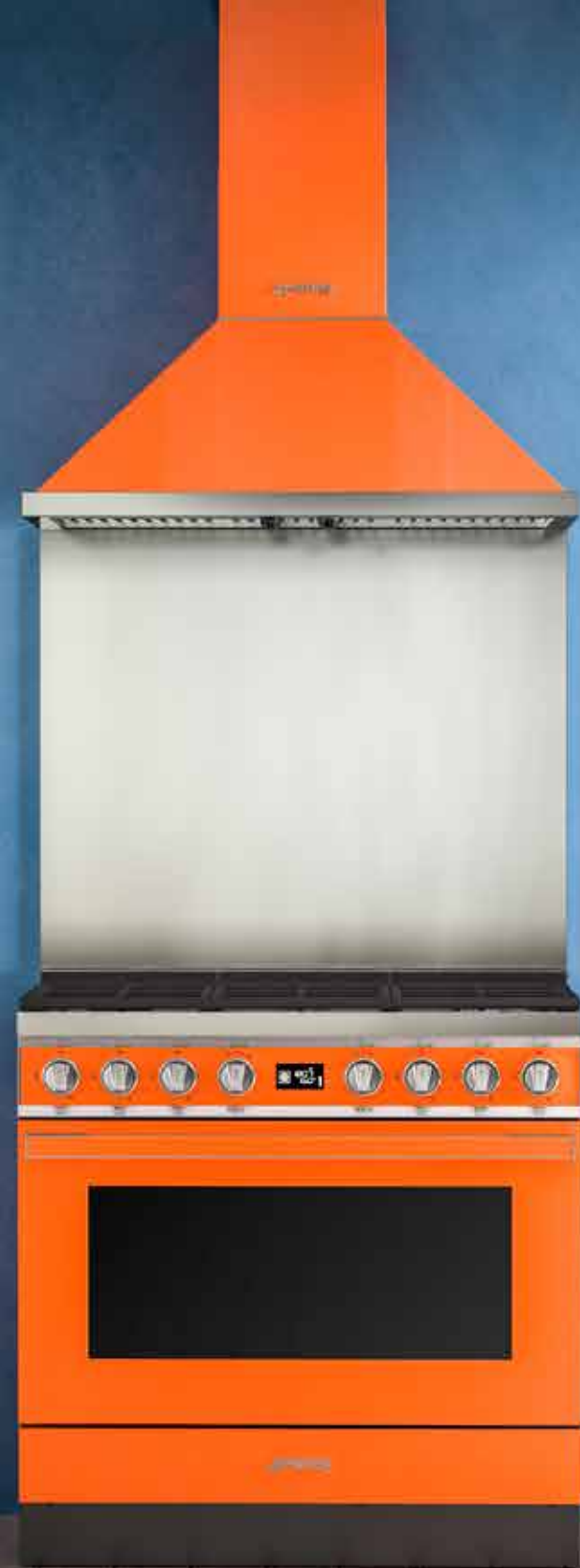
Each region can be recognised by the colours of the land and the perfumes from the sea, the taste of traditional food and the local traditions.

Portofino cookers are a new breed of “Made in Italy”, created from a wealth of experience and research that has made Smeg a key player of Italian design in the world.



PORTOFINO'S COLOURS BRIGHTENS UP THE KITCHEN

The new range of Portofino cookers are inspired by the lights of small Mediterranean harbours. There is a perfect match in the contrast of vibrant colour and cool stainless steel.



CARISMATIC PERSONALITY

Quality performance and the solid design of these professional cookers take shape within this range inspired by the colours of the Mediterranean.

The Portofino range comes in 8 different colour finishes and 3 configurations: pyrolytic oven and gas hob, pyrolytic oven and induction hob, multifunctional oven and gas hob.





COLOURED LANDSCAPES

Portofino is the final destination for everyone that is looking for beauty and authenticity, its romantic enchantment has inspired the colour range, making the kitchen the heart of the house.



A FIT FOR EVERY SPACE

Portofino cookers can fit into most kitchen types,
they can slot in-between the furniture,
or be used as a free standing appliance.

Unlike most cookers, Portofino is finished with coloured sides.
They have been designed and made with
absolute attention to detail, becoming themselves
an internal design object.

Fitted between kitchen cabinets, they create
a perfect and elegantly aligned focal point.



THE OVEN

Portofino cookers are designed with an innovative electronic system for temperature regulation that can be adapted for all cooking processes. The range features both a Vapor Cleaning Multifunctional Oven and a Pyrolytic one.



Green Cooking

Precise temperature and cooking parameter controls allow further reduction of fuel consumption, making Portofino an eco-friendly product, perfectly aligned with the company vision.



*Featuring A+
energy efficiency*

XXL CAVITY

Exclusive cavity

Portofino cooker's feature a gross capacity 126 litre oven cavity, being wide it is suitable for anyone who wants to reduce lengthy cooking times, enabling you to cook more courses at the same time, without any transfer of taste or smell.



TRIPLE FAN TECHNOLOGY

The oven features three powerful fans which improve and refine the cooking process. The two side fans distribute air and the central one increases ventilation creating a vertical heated vortex. Temperature results are constant in the whole cavity, allowing you to cook in a homogeneous way on three cooking levels, just like professional cookers.



ISOTHERMIC PROOF CAVITY

Round corners and smooth sides allow the cooker to be perfectly insulated, providing the best energy performance (A+ class) for an oven of these dimensions.

This thermic insulation greatly reduces the pre-heating period. For instance, setting a temperature of 200°C, the multifunctional oven would reach that level in 8 minutes, whilst the pyrolytic one would take just 6 minutes, 50% quicker than a traditional oven.



EXTRA BRIGHT

A large glass and a special interior lighting guarantee maximum visibility of the dishes in the kitchen, even when using multiple levels simultaneously. The interior lighting has been greatly improved by including 2 side lamps in the multifunction oven and 4 in version pyrolytic.



LCD DISPLAY

A large and intuitive LCD display supports the user in getting the most from the oven, monitoring and checking every set parameter. The display features 20 automatic pre-set programmes, introducing the user to the professional cooking world.



SOFT CLOSE

Soft close doors allows for a smooth and silent closure without the need for the user to accompany it.

ITALIAN STYLE WITH NO LIMITS

Cooking on stone



Available as an optional accessory, the cooker can feature a baking stone perfect for quick and healthy homemade pizza, bread, focaccia, fish, vegetables and much more. Moreover, the pizza function allows you to cook up to two pizzas in just 4 minutes.





5 COOKING LEVELS

Different cooking levels guarantee maximum flexibility when cooking with the ability of cooking different courses at the same time. This allows full optimisation of cooking times and quick preparation of different meals with no taste transfer.



TRIPLE GLAZED COOL DOOR

Portofino features a triple glazed door which contributes to keeping the cooker safely cool during the cooking process.



TELESCOPIC GUIDES

The optional kit is comprised of two telescopic guides with total or partial extension. They guarantee easy and practical removal of trays from the oven.

MULTIPLE SOLUTIONS FOR PERFECT CLEANING

The new cavity has been redesigned to make cleaning quicker and easier. Corners have been rounded, and elements inside the cavity can be easily removed. The upper grill is tilted and the side racks can even be removed and washed in the dishwasher.

Removable Internal glass

The internal glass on the oven door can be easily removed so that it can be cleaned for complete hygiene and cleanliness in the cavity.

Easy Clean enamel

The special Easy Clean antacid enamel has reduced porosity, which enables easier internal cleaning reducing the adherence of grease on the cavity walls. This process guarantees a much brighter and cleaner aesthetic.

Pyrolytic Cleaning

Thanks to the pyrolytic cleaning function, the temperature within the oven reaches up to 500°C and all grime, grease and food debris within the cavity is burnt away without needing to use detergents or scrubbing.

Vapor Clean

The eco-friendly vapour clean function enables easy cleaning using vapour generated by adding a small amount of water into the oven cavity, thus eliminating the need to add any detergent.

THE COOKING HOB

The alchemy of fire has taken new forms

The kitchen is one of the busiest spaces within the home, where the family gather for meals and share moments of their day. The technical evolutions made by Smeg make life easier and enable you to get the most from your appliance.



GAS HOB

The cast iron pan stands cover the whole-hob top, creating a harmonious and ergonomic surface to safely position pans. This not only gives the look of a professional kitchen, but also guarantees great performance durability over time.

Domestic with a professional look

Burners have a unique design and superior performance for different flame arrangement. From smaller burners to the most powerful ultra-rapid large burners, Portofino offers a great range of choice, suitable for all cooking styles.



ULTRA RAPID DUAL BURNER

The ultra-rapid burner is constructed with a double crown. The ultra-rapid burner is paired with an auxiliary burner that can work independently or together, allowing for three different intensity levels for the perfect controllability when cooking.



PERFECT ALIGNMENT WITH THE KITCHEN

Gas hobs feature solid cast iron pan stands that cover the whole surface of the cooker and guarantee great and controllable results. The smooth and ergonomic design gives the cooker a professional appearance. The cast iron supports cover the surface of the hob, resulting in perfect alignment with the counter top and the rest of the kitchen when positioning with units creating a streamlined effect.

THE HEART OF THE HOME

Cook like a Chef

Great chef results can be accomplished at home by controlling the temperature and the duration whilst cooking. The Portofino is an extremely safe and highly practical addition to any home.



INDUCTION HOB

With an induction hob heat is generated through direct contact with the pan on the hob, this guarantees the maximum safety as it remains cool to touch.

With induction the user can optimise energy consumption, using just the energy required for heating the pan.

In order to clean the surface the user needs just a warm cloth and a drop of detergent. The absence of a hot surface stops food from spitting and burning the hob, making it easy to clean with just a single wipe.

The strength of fire complemented with minimal design

Induction represents a perfect alternative to gas cooking, it is also the best way to minimize the cooking timing. Ergonomic controls allow users to control both the oven and hob very precisely.



EXTREME CONTROL

Induction technology allows the perfect control of temperature when cooking, saving time. Concentrating energy underneath the pan, induction hobs cook food much quicker than a traditional gas hob.



ERGONOMIC CONTROLS

The control knobs have been inspired by professional cooks and from a profound love for kitchen design. They are ergonomic and aesthetically harmonious at the same time, thanks to their rounded design.



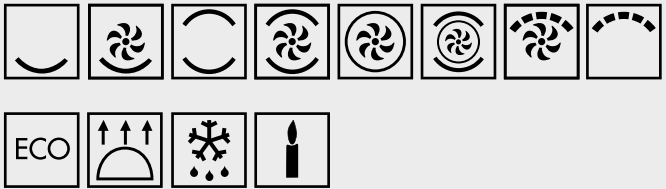
Product features

CPF9GMBL

90 cm, Slot in, free standing cooker, black
Gas hob, electric multifunctional oven
Dimensions (WxDxH) 900x600x900 mm



COOKING FUNCTIONS



- A+ efficiency Class
- 9 cooking functions
- 20 automatic programs
- Vapor clean, cleaning function
- LCD Display
- 6 cooking zones
 - Front left - Gas - 2UR (dual) - 4200 W
 - Rear left - Gas - AUX - 1000 W
 - Front centre - Gas - AUX - 1000 W
 - Rear centre - Gas - Semi Rapid - 1800 W
 - Front right - Gas - Semi Rapid - 1800 W
 - Rear right - Gas - Rapid - 3000 W
- Cast Iron pan stands
- Gross capacity (lt) oven 1: 126
- Usable volume, first cavity: 115 litres
- Triple fan cooking
- Ever Clean enamel
- 5 shelves
- Removable door
- Full glass inner door
- Removable inner door
- 2 lamps
- 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: 1500 W
- Grill type: Electric
- Tilting grill
- Soft close technology
- Push pull storage compartment
- Electrical Connection: 220-240V; 50/60Hz; 3200W; 14Amp

COLOUR RANGE



CPF9GMR
Red



CPF9GMYW
Yellow



CPF9GMWH
White



CPF9GMOR
Orange



CPF9GMBL
Black



CPF9GMOG
Olive green



CPF9GMAN
Anthracite



CPF9GMX
Inox

ACCESSORIES



KITC9X9-1
Splash back in stainless steel



GT1T-2
Totally extractable telescopic guides, 1 level
GT1P-2
Partially extractable telescopic guides, 1 level



PPR9
Universal Pizza Stone



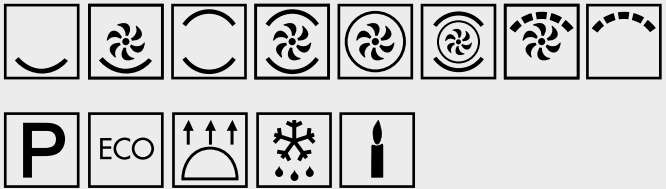
PALPZ
Pizza shovel with folded handle

CPF9GPWH

90 cm, Slot in, free standing cooker, white
Gas hob, electric Pyrolitic oven
Dimensions (WxDxH) 900x600x900 mm



COOKING FUNCTIONS



- A+ efficiency Class
- 10 cooking functions
- 20 automatic programs
- Pyrolitic, cleaning function
- LCD Display
- 6 cooking zones
 - Front left - Gas - 2UR (dual) - 4200 W
 - Rear left - Gas - AUX - 1000 W
 - Front centre - Gas - AUX - 1000 W
 - Rear centre - Gas - Semi Rapid - 1800 W
 - Front right - Gas - Semi Rapid - 1800 W
 - Rear right - Gas - Rapid - 3000 W
- Cast Iron pan stands
- Gross capacity (lt) oven 1: 126
- Usable volume, first cavity: 115 litres
- Triple fan cooking
- Ever Clean enamel
- 5 shelves
- Removable door
- Full glass inner door
- Removable inner door
- 4 lamps
- 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: 1850 W
- Grill type: Electric
- Tilting grill
- Soft close technology
- Push pull storage compartment
- Electrical Connection: 220-240V / 380-415 V;
50/60Hz; 4000W; 14Amp

COLOUR RANGE



CPF9GPR
Red



CPF9GPYW
Yellow



CPF9GPWH
White



CPF9GPOR
Orange



CPF9GPBL
Nero



CPF9GPOG
Olive green



CPF9GPAN
Anthracite



CPF9GPX
Inox

ACCESSORIES



KITC9X9-1
Splash back in stainless steel



GT1T-2
Totally extractable telescopic
guides, 1 level
GT1P-2
Partially extractable telescopic
guides, 1 level



PPR9
Universal Pizza Stone



PALPZ
Pizza shovel with folded
handle

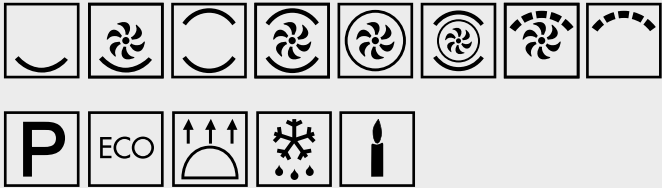
CPF9IPX

90 cm, Slot in, free standing cooker, Inox
Induction hob, electric Pyrolitic oven
Dimensions (VxDxH) 900x600x900 mm



MISSING

COOKING FUNCTIONS



COLOUR RANGE



CPF9IPR
Red



CPF9IPYW
Yellow



CPF9IPWH
White



CPF9IPOR
Orange



CPF9IPBL
Black



CPF9IPOG
Olive green



CPF9IPAN
Anthracite



CPF9IPX
Inox

ACCESSORIES



KITC9X9-1
Splash back in stainless steel



GT1T-2
Totally extractable telescopic
guides, 1 level
GT1P-2
Partially extractable telescopic
guides, 1 level



PPR9
Universal Pizza Stone



PALPZ
Pizza shovel with folded
handle

KPF9OG

90 cm Wall hood, Olive green colour
Dimensions (WxDxH) 896x495x792/1227 mm



No. of speeds: 3
Intensive speed

Technical Features
No. of lights: 2
Light type: LED
Light Power: 2 W
Free outlet maximum capacity: 815 m³/h
Motor power: 275 W
No. of filters: 3
Anti-grease filters: Stainless steel

(copia tabellina tecnica come in PI)

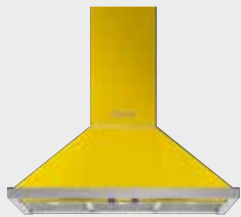
Vent outlet: 150 mm
Non return valve
Extraction rate IEC
61591 [m³/h]
Noise level IEC
60704-2-13 [dB(A)]
Speed 1 246 51
Speed 2 421 63
Speed 3 612 70
Intensive speed 781 72

Electrical connection rating: 277 W
Voltage: 220-240 V
Frequency (Hz): 50-60 Hz
Power supply cable length: 1000 mm
Electrical Connection: 220-240V; 50/60Hz; 277W

COLOUR RANGE



KPF9RD
Red



KPF9YW
Yellow



KPF9WH
White



KPF9OR
Orange



KPF9BL
Black



KPF9OG
Olive green



KPF9AN
Anthracite



KPF9X
Inox

ACCESSORIES



FLT6
Kit filtro a carbone attivo

Glossary

Cooking functions



LOWER HEATING ELEMENT ONLY:
ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.



FAN WITH LOWER ELEMENT:
this combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning.



UPPER AND LOWER ELEMENT ONLY:
a traditional cooking method best suited for single items located in the centre of the oven. The top of the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



FAN WITH UPPER AND LOWER ELEMENT:
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.



CIRCULAIRE FAN:
the combination of the fan and the circular element 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 required, and shorter cooking times. Good for all types of food.



CIRCULAIRE FAN WITH UPPER AND LOWER ELEMENTS:
the use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large pieces 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.



FAN WITH GRILL ELEMENT:
the fan reduces the 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 are recommended for use, while 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.



GRILL ELEMENT:
usage 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.



PYROLYTIC:
Pyrolytic cleaning cycles can be selected to automatically clean the oven interior.



ECO:
the combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



DOUGH LEAVENING:
constant temperature at 40 °C provides the perfect environment for leavening of dough containing yeast. Simply select the function and place dough in the cavity for the indicated time.



DEFROSTING:
the circulation of air enables quicker thawing of frozen food, without the use of any heat. The microwaves power will be automatically varied to achieve the best thawing results.



SABBATH:
this function allows you to cook food during the Sabbath, the holiday of rest in the Jewish religion, respecting the precepts. The oven works without any time limitations. After you set this option, you can change any parameter in the oven and the lamp, the fan and the light of the knobs are turned off. Remains active only the knob to turn it off.

Quality, Environmental and Occupational Health & Safety Management Systems

All Smeg factories are ISO9001, ISO14001 and OHSAS 18001 certified, ensuring that the highest standards of quality are continually maintained whilst actively responding to all environmental issues relating to manufacture. The materials and components used to produce smeg products undergo strict quality control testing, and care is taken to source recyclable materials wherever possible. These management systems enable Smeg to provide complete assurance that all products meet superior standards whilst respecting the environment. The workforce is not forgotten – the occupational health and safety assessment scheme promotes a safe and healthy working environment, aids legislative compliance and helps improve overall performance.



UNI EN ISO 9001



UNI EN ISO 14001



OHSAS 18001

Whereas every effort has been made to ensure that the information contained in our literature is correct at time of going to print, this brochure should not be regarded as an infallible guide to current specification, nor does it constitute an offer for sale of any particular product. Smeg reserves the right to change specification without notice.

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