

CPF30UGGWH

| | |
|----------------------------------|-------------------|
| Cooker size | 30"X25" |
| N. of cavities with energy label | 1 |
| Hob type | Gas |
| Type of main oven | Thermo-ventilated |
| EAN code | 8017709270339 |



Aesthetics



| | | | |
|-----------------------------|-----------------|--------------------------------------|--|
| Aesthetics | Portofino | No. of controls | 7 |
| Colour | White | Serigraphy colour | Black |
| Design | Flush fit | Handle | Smeg Portofino coloured |
| Door | With frame | Handle Colour | coloured |
| Upstand | Yes | Glass type | Grey |
| Type of pan stands | Cast Iron | Feet | Stainless steel |
| Hob colour | Stainless steel | Plinth | Black |
| Command panel finish | Enamelled metal | Storage compartment | Door |
| Control knobs | Smeg Portofino | Logo | Assembled st/steel |
| Controls colour | Stainless steel | Logo position | Facia below the oven |
| Display | Touch | Alternative colours available | Stainless steel, White, Red, Olive green, Yellow, Orange |

Programme / Functions

| | |
|--------------------------------------|---|
| No. of cooking functions | 3 |
| Traditional cooking functions | |



Large grill



Base



Fan assisted base

Hob technical features



Total no. of cook zones 4

Left - Gas - 2UR (dual) - 5.80 kW

Front centre - Gas - Semi Rapid - 2.30 kW

Rear centre - Gas - AUX - 1.30 kW

Right - Gas - UR - 5.80 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 | 1 |
| Cavity material | Easy clean enamel |
| No. of shelves | 4 |
| 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 |
| Cooling system | Tangential |
| Usable cavity space dimensions (HxWxD) | 317 x 640 x 430 mm |
| Temperature control | Electro-mechanical |
| Grill type | Gas |
| Soft Close system | Yes |

Options Main Oven

| | |
|-------------------------------|-----|
| Timer | Yes |
| End of cooking acoustic alarm | Yes |

| | |
|---------------------|--------|
| Minimum Temperature | 50 °C |
| Maximum temperature | 260 °C |

Accessories included for Main Oven & Hob



| | | | |
|--------------------------------------|---|--|---|
| Cast iron wok support | 1 | Grill mesh | 1 |
| Oven grid with stop, tray support | 1 | 40mm deep tray | 1 |
| Top oven chrome shelf with back stop | 2 | Telescopic Guide rails, partial Extraction | 1 |

Electrical Connection

| | | | |
|---------------|--------------|---------------------------|---------|
| Plug | (B) USA 120V | Frequency | 60 Hz |
| Nominal power | 200 W | Power supply cable length | 140 cm |
| Current | 2 A | Terminal block | 3 poles |
| Voltage | 120 V | | |

Not included accessories



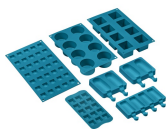
PAL2

Paletta pizza larga con doppio manico.



SFLK1















Child lock



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

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>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>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>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>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> |
|  <p>The oven cavity has 4 different cooking levels.</p> |  <p>Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.</p> |
|  <p>Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.</p> |  <p>Ultra rapid burners: Powerful ultra rapid burners offer up to 5kw of power.</p> |