CPF90I1PSB2

Cooker size	90x60 cm
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Hob type	Induction
Type of main oven	Thermo-ventilated
Cleaning system main oven	Pyrolitic
Steam technology	Direct steam
EAN code	8017709367169
Energy efficiency class	A

Aesthetics

Design	Flush fit
Front panel color	Stainless steel
Command panel finish	Finger friendly stainless steel
Aesthetic	Portofino
Logo	assembled 50's
Colour	Storm Blue
Logo position	Facia below the oven
Finishing	Matt
Upstand	Yes
Hob colour	Stainless steel
Type of control setting hob	Control knobs
Hob LED colours	White

Type of control knobs	Smeg Portofino
Controls colour	Stainless steel
No. of controls	7
Serigraphy colour	Black
Display name	EvoScreen
Door	With frame
Glass type	Grey
Handle	Smeg Portofino
Handle Colour	Brushed stainless steel
Storage compartment	Push pull
Feet color	Black
Plinth	Black

Programs / Functions main oven

No. of cooking functions	10

Traditional cooking functions

- Static
- Fan assisted
- Circulaire
- Turbo
- Eco
- Small grill
- Large grill
- Fan grill (large)
- Base
- Fan assisted base

Other functions

- Defrost by time
- Defrost by weight
- Proving
- Sabbath
- BBQ
- Pizza
- Airfry

Recipes Yes

Cleaning functions

- Pyrolytic
- Pyrolytic eco
- Vapor clean

Automatic programs 20

Hob options

End cooking timer	5	**Multizone Option**	Yes
Limited Power Consumption Mode	Yes	**Auto-vent 2.0**	Yes
Limited Power Consumption Mode in W	7400 W		

Hob technical features

Total no. of cook zones 5

Front left - Induction - multizone - 2.10 kW - Booster 3.00 kW - 19.5x19.5 cm
Rear left - Induction - multizone - 2.10 kW - Booster 3.00 kW - 19.5x19.5 cm
Central - Induction - single - 2.30 kW - Booster 3.00 kW - 27.0x27.0 cm
Rear right - Induction - multizone - 2.10 kW - Booster 3.00 kW - 19.5x19.5 cm
Front right - Induction - multizone - 2.10 kW - Booster 3.00 kW - 19.5x19.5 cm

Booster power left Multizone	3.7 kW	**Minimum pan diameter indication**	Yes
Booster power right Multizone	3.7 kW	**Selected zone indicator**	Yes
		Residual heat indicator	Yes

Automatic switch off when overheat	Yes
Automatic pan detection	Yes

Main Oven Technical Features

No. of lights	2
Fan number	3
Net volume of the cavity	105 l
Gross volume, 1st cavity	129 l
Cavity material	Ever Clean enamel
No. of shelves	5
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	4
No.of thermo-reflective door glasses	3
Safety Thermostat	Yes
Heating suspended when door is opened	Yes
Cooling system	Tangential
Door Lock During Pyrolisis	Yes
Usable cavity space dimensions (HxWxD)	371x724x418 mm
Temperature control	Electronic
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	2 x 1850 W
Grill type	Electric
Soft Close system	Yes

Options Main Oven

Timer	Yes
End of cooking acoustic alarm	Yes

Minimum Temperature	50 °C
Maximum temperature	280 °C

Accessories included for Main Oven & Hob

Rack with back and side stop	1
20mm deep tray	1
40mm deep tray	1

Grill mesh	1
Telescopic Guide rails, total Extraction	1
Meat Probe	1

Electrical Connection

Electrical connection rating	11400 W

Cable testing	Yes, Single phase

Current	50 A
Voltage	220-240 V
Voltage 2 (V)	380-415 V
Electric cable	Not included
Additional connection modalities	Double and Three Phase
Frequency	50/60 Hz
Terminal block	5 poles
Plug	Not present

Compatible Accessories

AIRFRY9

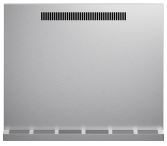
Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.

GRILLPLATE

Universal griddle for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking meat, cheese and vegetables. Dimensions: 410 x 240 mm.

GTT

Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



KITPC9X9

Splashback, 90 cm, for Sinfonia and Portofino pyrolytic cookers

PALPZ

Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.

SFLK1

Child lock

TPKPLATE

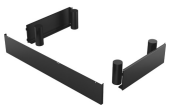
Universal plate for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking fish, eggs and vegetables. Dimensions: 410 X 240 mm.

BBQ9

teflon-coated aluminum grid for 90 cm cavity

GTP

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



KITH95CPF9

Height extension kit with plinth, (950mm), three sides, black with feet, suitable for CPF9 Portofino and Sinfony C9 cookers

KITPD

Heigh extension black feet (950 mm), black, suitable for Master, Sinfonia and Portofino 90cm (914-968mm); Heigh extension black feet (900 mm), black, suitable for Concerto cookers with 850mm height (880-935mm)

SCRP

Non-scratch hob scraper - suitable for induction and ceramic hobs

STONE9

Rectangular pizza stone, suitable for 90cm wide ovens. Dimensions W64 x H2.3 x D37.5cm. Ideal for cooking pizza with the same aroma and crispness as are typical of a wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies and flans or biscuits

Alternative products

CPF90I1PAN2

Colour: Anthracite

CPF90I1PX2

Colour: Stainless steel

CPF90I1PBL2

Colour: Black

CPF90I1PML2

Colour: Moonlight

CPF90I1PWH2

Colour: White

CPF90I1PEG2

Colour: Emerald Green

CPF90I1PAC2

Colour: Amber Clay

Symbols glossary

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.

Automatic merge of zones for a bigger area

Connection between hob and hood

Energy efficiency class A

Installation in column: Installation in column.

Air cooling system: to ensure a safe surface temperatures.

Defrost by time: Manual defrost function. At the end of the set duration, the function stops.

Defrost by weight: Automatic defrost function. You choose the type of food to defrost from the available categories (MEAT - FISH - BREAD - DESSERTS). After entering the weight of the food, the oven automatically defines the time required for proper defrosting.

A DIRECT STEAM oven has 1 steam cooking function to which the user can MANUALLY add steam. The function is activated when the user turns the function.

Quadruple glazed: Number of glazed doors.

ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.

Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 °C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength. Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking.

Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.

Fan assisted base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food.

Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.

Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy. This symbol in gas ovens indicates the gas burner.

ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment.

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.

Pizza function: Specific function for cooking pizza in a pan. It allows to obtain a pizza that is soft inside and crispy outside with the topping perfectly cooked, not dry and not burnt.

Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.

All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.

Side lights: Two opposing side lights increase visibility inside the oven.

Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.

Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.

Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.

Fan grill: very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.

Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.

Induction: The work of these hobs is based on the principle of electromagnetic induction. The heat is generated directly in the bottom of the pan during its contact with the hob.

The inner door glass: can be removed with a few quick movements for cleaning.

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.

PYROLYSIS - AUTOMATIC CLEANING FUNCTION: the oven heats up to a temperature approaching 500 ° C and chars grease and food residues into a fine ash that can be easily wiped off with a damp cloth. At such a high temperature, the door locks automatically for safety, while the temperature of the door remains controlled so it is safe to touch User adjustable function based on the level of dirt present in the oven.

Pyrolitic: The Eco pyrolitic cleaning function can be selected when the oven has a lighter build up of dirt. This function has a maximum duration of 1.5 hours.

Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted

Indication of residual heat: After the glass ceramic hob is switched off the residual heat indicator shows which of the heating zones still remains hot. When the temperature drops below 60 ° C, the indicator goes out.

SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.

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.

Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 ° C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.

Timer: All ceramic hobs have a timer which automatically ends cooking after a preset time.

Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.

The capacity indicates the amount of usable space in the oven cavity in litres.

The new EVOscreen display is enhanced with new, optimised colour graphics: 5 touch buttons control functions and parameters in an extremely simple way.

Dedicated cooking function for the Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.

Knobs control