

CPF 1 20IGMP**
120CM PORTOFINO PYROLYTIC
FREESTANDING COOKER

MADE IN ITALY
Since 1948



Dimensions 1200mmW x 600mmD x 900mmH
Power 220-240V, 50/60Hz
46A
Warranty Five years parts and labour

Colours Available



Black



Stainless Steel



Turquoise

THERMOSEAL

The seal of Smeg's quality, technical excellence and taste: succulent roasts, crisp pastry and impressive baking is achieved in Smeg's unique, perfectly controlled cooking environment. ThermoSeal maintains the perfect atmospheric balance in the cavity for optimum cooking conditions.



OPTIMAL ENERGY EFFICIENCY

These new cavities are characterised by its unique shape, with rounded corners and smooth, uniform walls, for maximum thermal insulation and optimal energy performance. Unique in its class, the large oven is categorised in energy efficiency class A+ (EU standard).

RAPID PREHEAT

With rounded corners and smooth, uniform walls, the new cavity ensures maximum thermal insulation and helps to reduce pre-heating time. The Portofino takes just six minutes to reach a temperature of 200 °C - a time saving of 50% compared to a standard oven.

SOFT CLOSE DOORS

The new soft-close mechanism on Smeg's oven doors ensures a two-stage soft and quiet close. Smeg's quality hinges also ensure the door will not drop on opening, an intrinsic safety feature.

TEMPERATURE PROBE

No two cuts of meat or poultry are alike. So when guests arrive, ensure a juicy and tender roast is on the dinner table everytime with this precision cooking tool.



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Installation Freestanding
Dimensions 1200mmW x 600mmD x 900mmH

MAIN OVEN (LEFT)

Features 79L capacity
10 total functions
5 cooking levels
Temperature range 30-280°C
Fully programmable
Pyrolytic cleaning
2 x 40W halogen lighting
Safety - thermal protection & cool door
Storage drawer

Supplied 1 x Chrome wire shelf
Accessories 1 x 40mm enamelled baking tray
1 x 20mm enamelled baking tray
1 x Chrome grill insert
1 x Meat probe
1 x GTIP-1 - Partial telescopic guides

Electric grill 2700W

AUX OVEN (RIGHT)

Features 79L capacity
9 total functions
5 cooking levels
Temperature range 30-280°C
Fully programmable
Vapour cleaning
2 x 40W halogen lighting
Safety - thermal protection & cool door
Storage drawer

Supplied 1 x Chrome wire shelf
Accessories 1 x 40mm enamelled baking tray
1 x 20mm enamelled baking tray
1 x Chrome grill insert
1 x GTIP-1 - Partial telescopic guides

Electric grill 2700W

Power 220-240V, 50/60Hz
46A

Warranty Five years parts and labour

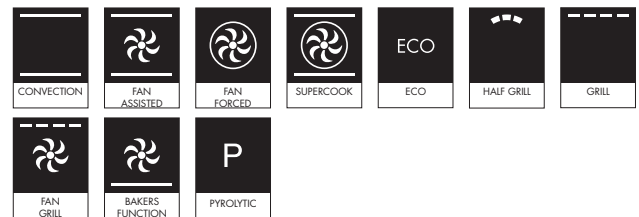
HOB

Capacity **6 zones**
Left (wok) 15.1 mj/hr
Front centre 6.4 mj/hr
Rear centre 10.8 mj/hr
Central (teppanyaki) 1600W
Front right 1600W - 1850W
Rear right 2100W - 2300W

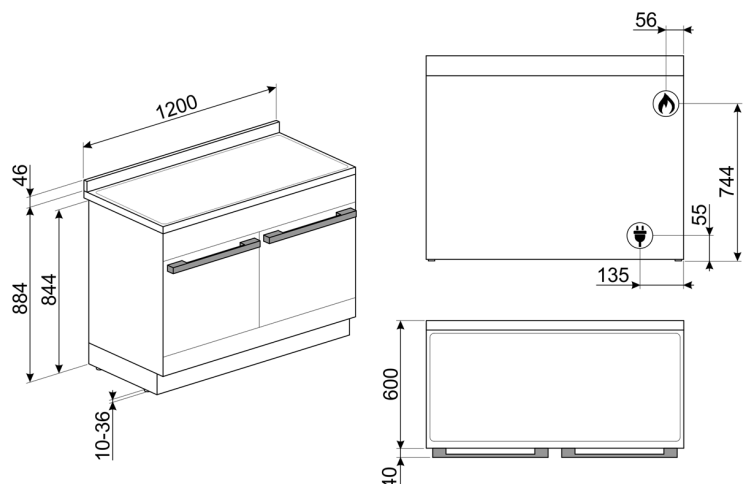
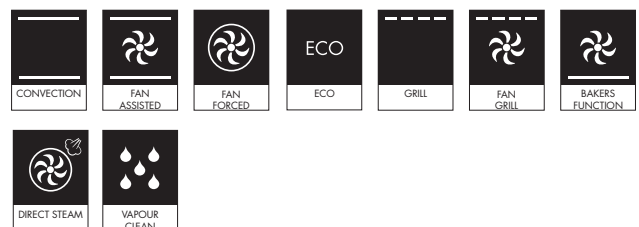
Gas input Set for natural gas, regulator supplied, adapt for ULPG, no regulator required

Safety Flame failure device fitted to each burn

OVEN FEATURES (LEFT)



OVEN FEATURES (RIGHT)



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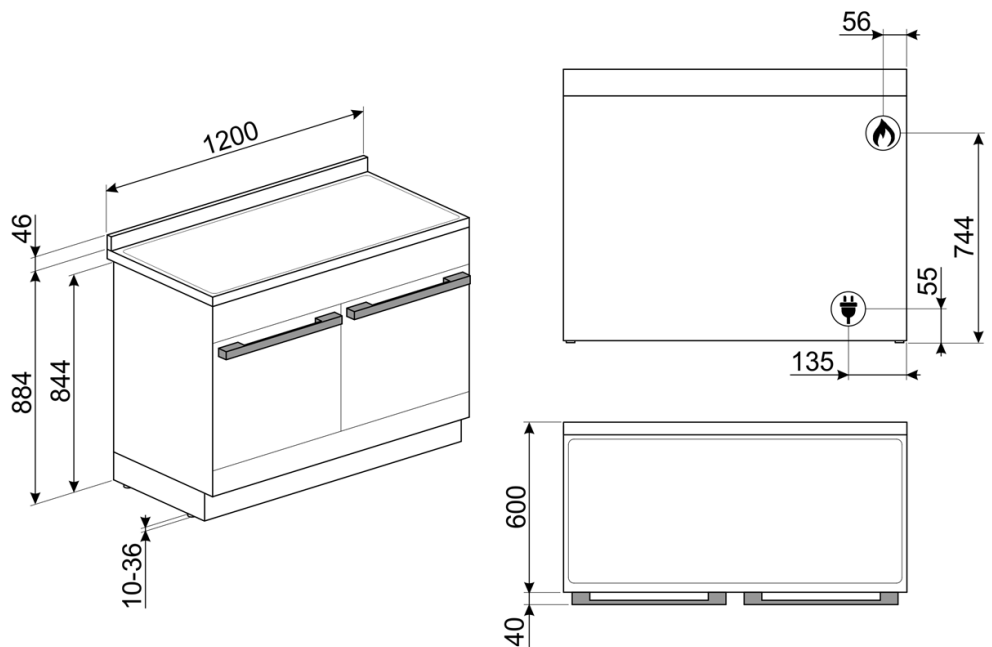
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PLEASE NOTE: drawings are not to scale. They are to assist only.
WARNING: technical specifications and product sizes can be varied by the manufacturer without notice.
Cutouts for appliances should only be by physical product measurements. The above information is indicative only.