



CPF30UGMWH New product

Portofino

Portofino Pro-Style Dual Fuel Range,
White, 30" x 25"

EAN13: 8017709256685

PORTOFINO STYLE

Stainless steel control knobs

Soft close oven door

Full-width continuous grates

Storage compartment

MULTIFUNCTION ELECTRIC OVEN:

10 cooking modes including Pizza Function

Programmable timer with touch display

Adjustable thermostat 120° - 500°F

Air-cooled triple-glazed removable door

True European convection

Oven capacity: 3.6 cu. ft.

Ever Clean enameled interior cavity

4 shelf positions

2 x halogen oven lights

Bake element 1.7kW

Broil element 2.9kW

Convection element 2.7Kw

GAS RANGETOP:

4 gas burners

Diamond configuration burner layout

Center-rear 4500 BTUs

Center-front 8000 BTUs

Right super burner 20000 BTUs

Left double-inset super burner 20000 BTUs

Heavy-duty cast iron grates

Automatic electric ignition

LP gas conversion kit included

SAFETY:

Gas safety valves

Air-cooled door to prevent overheating

Connected load nominal power: 240/120V - 17 Amps

Voltage rating: 240/120V 60Hz

ACCESSORIES INCLUDED:

1 wok ring

1 deep oven tray

1 partial-extraction telescopic guide

2 chrome shelves

1 black toe kick





Functions



Main Oven

Options

- **BGCPF30** - Grill Plate
- **GT91P** - 1-Level Telescopic Shelf – Partial Extraction
- **PPR9** - Pizza Stone
- **TPKCPF30** - Teppanyaki Grill Plate

Versions

- **CPF30UGMR** - Red
- **CPF30UGMX** - Stainless Steel
- **CPF30UGMYW** - Yellow
- **CPF30UGMOR** - Orange
- **CPF30UGMBL** - Black
- **CPF30UGMOG** - Olive Green
- **CPF30UGMAN** - Matte black

SMEG U.S.A. INC.
A&D BUILDING
150 EAST 58th STREET, 7th FLOOR
NEW YORK, NY, 10155
Tel. +1 212 265 5378
Fax +1 212 265 5945



Main Oven



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. For Gas oven: Bake: traditional convection cooking.



Convection:

This combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning. For Gas Oven: Convection with lower elements: The fan is added to the gas burner to distribute the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time.



Bake:

Ideal for slow baked cakes and casseroles. This traditional static heat will ensure food remains moist when cooked for longer periods of time.



Convection Bake:

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.



European convection:

Hot air fan cooking that provides quick, multi layered cooking with excellent browning results. Due to the effective circulation of hot air, there is no flavour transfer between foods. Delicate and strongly fragranced foods can be cooked at the same time.



Convection broil:

The fan reduces the fierce heat from the broiler, 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 recommended for use, and 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.



Half broiler:

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.



Broiler:

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:

The simultaneous operation of these three elements ensures an optimum cooking facility, ideal not only for pizza but also for cookies, quiches and flans.



Defrost at time:

Defrost at time

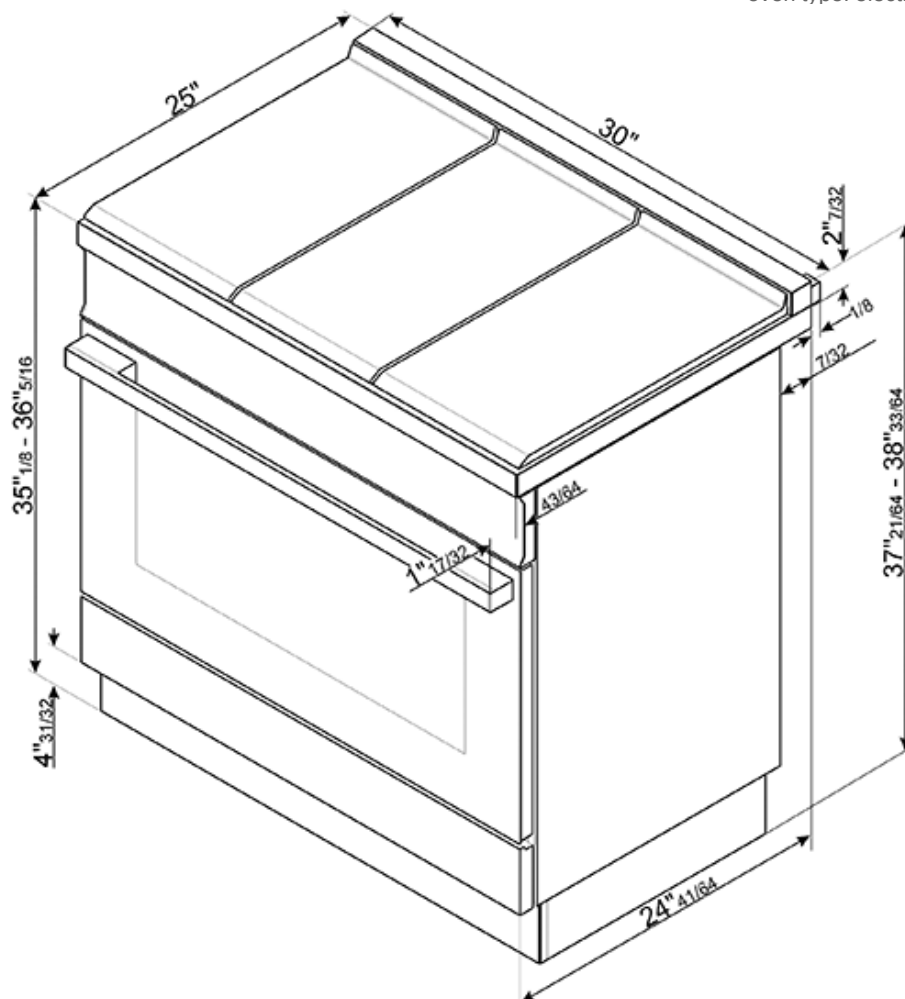


CPF30UGMWH

Portofino

30"
white

cooktops type: gas
oven type: electric multifunction



SMEG U.S.A. INC.
A&D BUILDING
150 EAST 58th STREET, 7th FLOOR
NEW YORK, NY, 10155
Tel. +1 212 265 5378
Fax +1 212 265 5945