

P O R T O F I N O

BY



MADE IN ITALY





Italy is a constant source of wonder and inspiration

Every region is characterised by the colours of the earth, the scents of the sea, the flavour of delicacies and the local traditions.

Smeg's Portofino cookers are a new tribute to the "Made in Italy" movement, and are the fruit of the extensive manufacturing experience and research that have made Smeg a champion of Italian design worldwide.



THE COLOURS OF PORTOFINO BRING YOUR KITCHEN TO LIFE

Inspired by the colours of the tiny Ligurian harbour, Smeg's new Portofino appliances are light and vibrant, harmoniously combining the bright and distinctive Mediterranean hues with the raw strength of enamelled stainless steel.



A CHARISMATIC IDENTITY

The Portofino offers superb performance, and is characterised by the industrial lines typical of professional kitchen design. The precise attention to detail transforms these appliances into statement design pieces.



A VIBRANT PERSONALITY

This colourful range, inspired by the rich tones of the Mediterranean, is available in eight different vibrant colours.

Splashback displayed is not available in Australia



COLOURFUL LANDSCAPES

The charm of Portofino, a haven for all those in search of beauty and authenticity, inspired the colour palette, bringing romantic tones to the heart of the home

Splashback displayed is not available in Australia

THE OVEN

Exclusive extra-large oven cavity



XL CAVITY

The Portofino cooker features a new extra-large 126 litre gross oven capacity, offering increased space and versatility for those wanting to optimise cooking times for several dishes placed in the oven simultaneously, without mixing flavours and odours.



THERMOSEAL TECHNOLOGY

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.



TRIPLE FAN TECHNOLOGY WITH DYNAMIC AIRFLOW

Tailored Dynamic Airflow engineering ensures even cooking throughout each shelf, corner-to-corner with three fans circulating air efficiently over five cooking levels, with the increased power enabling excellent cooking performance.

The two large side fans distribute the air around the outer perimeter of the cavity while the smaller central fan ensuring even heat distribution. Accordingly, the temperature within the cavity is uniform, allowing food to be cooked evenly on all five levels, like in professional kitchens.



OPTIMAL ENERGY EFFICIENCY

This new cavity is 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). The perfect insulation of the cavity also helps 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.





EXTRA BRIGHT

A large window and interior lighting provide maximum visibility of the dishes being cooked, even when multiple levels are in use at the same time. The oven interior lighting has also been dramatically improved, with four side lights for perfect visibility.



ELECTRONIC CONTROLS

A large, intuitive LCD interface helps all users to achieve the highest levels of accuracy, by enabling them to precisely monitor all of the parameters set. The display also provides access to 20 automatic cooking programs, introducing users to the world of professional cooking.



SOFT CLOSE, COOL TOUCH DOOR

The new soft-close mechanism on Smeg's Portofino 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.

Tangential cooling draws cool air through the quadruple glazed door panes ensuring the door is always cold to the touch and safe for children.

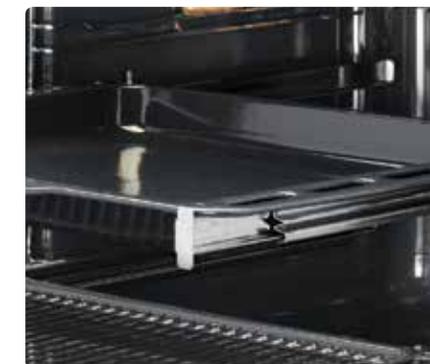
FIVE COOKING LEVELS

The different cooking levels enable maximum flexibility of use, and allow different dishes to be cooked simultaneously. This enables users to optimise the time spent cooking, preparing multiple dishes quickly and efficiently whilst preserving distinctive flavours.



TELESCOPIC GUIDES

Allows trays and racks to slide in and out easily, facilitating their extraction. This guarantees maximum safety and accessibility, avoiding the need to put your hands directly into the oven.



CLEANING

A Range Of Solutions For Effortless Cleaning

REMOVABLE INTERNAL GLASS DOOR PANES

The inner glass of the oven door is easily removable, making it easy to clean all glass surfaces, for optimal hygiene.

PYROLYTIC CLEANING

The automatic Pyrolytic or Eco Pyrolytic cleaning functions, ensure all the dirt and grease stuck to the walls of the cavity burns away effortlessly, without the need for detergents, thanks to the extremely high temperature reached by the oven (up to 500 °C).

EVER CLEAN ENAMEL

Smeg's unique anti-acid Ever Clean enamel facilitates the oven cleaning process, decreasing the adhesion of fats to the walls courtesy of the reduced porosity of the surface, with glassy smooth finish.



SAFETY

For Your Peace Of Mind

COOL DOOR

Smeg's Cool Door system is a combination of technologies which is driven by a 22 blade tangential fan and includes a heat exchange baffle system. It draws cool air up through the panes of heat-reflective glass in the door, making it safe to the touch even when the oven is at pyrolytic temperatures of around 500°C.

CHILD LOCK

Smeg's child safety lock secures the cooker controls protecting children from accidental cooker operation.

FLAME FAILURE (GAS COOKTOP)

Safety fitted to all burners, the Flame Failure Device ensures that should a flame be extinguished accidentally, the gas supply to the specific burner is stopped. The burner can only then be reignited by following normal ignition procedure.

RESIDUAL HEAT INDICATOR (INDUCTION COOKTOP)

If the induction cooktop surface is still hot, a [H] is indicated on the control panel. Once the temperature falls to a safe level the indicator will go out and the cooktop can be easily cleaned.



THE GAS TOP

*High performance gas cooking
at its finest*

The kitchen is one of the most used rooms in the house, where people come together to dine and entertain throughout the day. Smeg strives to understand and anticipate the needs of its users - this approach has delivered the most advanced and sophisticated freestanding models on the market.



GAS COOKTOP

As the creator of the first ever programmable freestanding cooker with flame failure technology over 60 years ago, Smeg's history of developing technologies for freestanding cookers and gas cooktops is unmatched. All Smeg gas cooktops are designed to increase and reduce the flame incrementally to provide the optimum control for cooking from low simmer to full power for a rolling boil.



ULTRA RAPID WOK BURNER

The ultra-rapid wok burner consists of a double crown, which combines an ultra-rapid burner with an auxiliary burner. This burner is operated by a single knob, which can be used to adjust the power from a minimum of 6.4 mj/hr to a maximum of 15.1 mj/hr, providing extremely versatile and professional performance.



EASY GLIDE TRIVETS

The gas hobs are equipped with solid, heavy-duty cast-iron trivets, covering the complete surface of the cooker. This extends the support surface to a maximum, providing an aesthetic and functional solution which is perfectly aligned with the countertop, as well as sitting flush with the kitchen counter to create a streamlined effect. The linear and ergonomic design helps provide the cooker with both a professional look and a professional approach to cooking.



THE HEART OF THE HOME

Chef-style cooking

Professional performance at home: perfectly cooked dishes with precisely controlled cooking time and power, superb safety features and ease of use are the key features of the new Portofino induction freestanders.



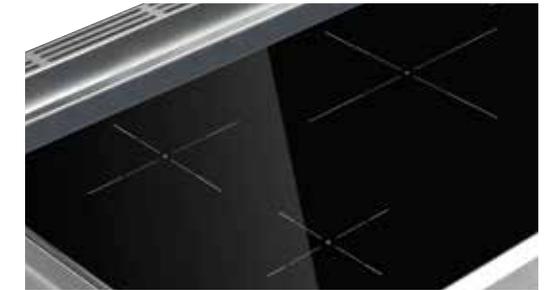
INDUCTION COOKTOP

Smeg's induction cooktop technology provides precise control. It heats about twice as fast as gas and can simmer at very low temperatures of about 42°C, ideal for melting chocolate. It will also transition from low power simmer to full power rolling boil almost instantaneously and by activating the induction boost of up to 3700W will bring large pots to the boil very quickly.



PRECISE CONTROL

The induction hob allows for precise control of temperature and cooking, speeding up cooking times significantly. With induction cooking, the heat is concentrated at the base of the pan, cooking dishes with greater control than traditional gas hobs.



ERGONOMIC KNOBS

The precise design of the cooker features metal control knobs inspired by professional cookers. These knobs are robust and solid yet ergonomic offering precise control without looking.



THE SEAL OF EXCELLENCE

Award winning cooker design



GOOD DESIGN AWARD 2016

The Smeg Portofino CFP9GP Freestanding cooker is the recipient of one of the most prestigious and internationally recognised design Awards, the Good Design Award, 2016. These awards are curated by the Chicago Athenaeum Museum of Architecture and Design, which was founded in 1950 in Chicago by world-renowned architects Eero Saarinen, Charles and Ray Eames and Edgar Kaufmann Jr.



IF DESIGN AWARD 2017

Out of 5,500 entries from 59 countries, Smeg's Portofino cooker achieved the iF DESIGN AWARD 2017, a seal of excellence, a testimony of quality and a symbol of trust. Based in Germany, the iF DESIGN AWARDS were established in 1953 and have a reputation as one of the oldest and truly independent design institutions in the world.



reddot award 2017
winner

RED DOT AWARD 2017 WINNER

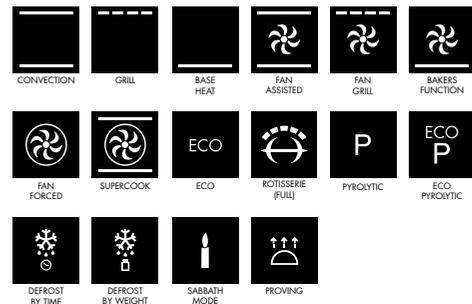
The origins of the Red Dot Awards date back to 1955 and its insignia, the Red Dot is recognised internationally as one of the most sought-after quality marks for good design. Smeg's Portofino was a deserved winner in 2017. The highly esteemed, 40-strong jury stated: "These colourful, robust-looking ovens become an eye-catcher in every kitchen and fulfil at the same time the high demands of professional functionality".



Mocha Stand Optional Accessory
Part # 864091264



CPF9GPYWA
90cm Portofino Pyrolytic Freestanding Cooker
Electric Oven, Gas Cooktop



Key Features

Thermoseal technology
Best in class energy efficiency
126L capacity
Rapid preheat
Soft Close Door

898mmW x 600mmD x 934-964mmH

LCD display

Gas hob

6 gas burners

Front left (wok) 15.2 mj/hr
Rear left 3.9 mj/hr
Front centre 3.9 mj/hr
Rear centre 7.5 mj/hr
Front right 7.5 mj/hr
Rear right 12 mj/hr

Set for natural gas, regulator supplied, adapt for ULPG,
no regulator required
Flame failure device fitted to each burner

Supplied Accessories

1 x wok stand

Oven

126L capacity
16 total functions
5 cooking levels
Temperature range 50-260°C
Fully programmable
4 x 40W halogen lighting
Safety - thermal protection & cool door

Grill

2900W electric grill

Supplied Accessories

2 x Chrome wire shelf
2 x 40mm enamelled baking tray
1 x Chrome grill insert
1 x Partial telescopic guides
1 x Rotisserie kit
1 x Front kick pate
2 x Side kick plates

Storage Compartment

Power

220-240V, 50/60Hz
4.0 kW
18A

Warranty

Five years parts and labour

COLOURS AVAILABLE



CPF9GPYWA
Sunshine Yellow



CPF9GPBLA
Black



CPF9GPRA
Coral Red



CPF9GPXA
Stainless steel



CPF9GPORA
Burnt Orange



CPF9GPANA
Anthracite



CPF9GPOGA
Olive Green



CPF9GPWHA
White

OPTIONAL ACCESSORIES



Pizza Stone (PPR9)



Pizza Shovel with folding
handle Stone (PALPZ)



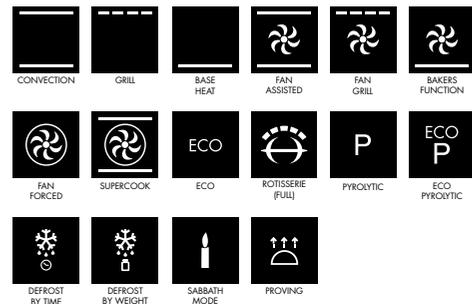
Fully telescopic guides
(GT1T-2)



Partial telescopic guides
(GT1P-2)



CPF91PYW
90cm Portofino Pyrolytic Freestanding Cooker
Electric Oven, Induction Cooktop



Key Features

Thermoseal technology
Best in class energy efficiency
126L capacity
Rapid preheat
Soft Close Door

898mmW x 600mmD x 890-920mmH

LCD display

Induction hob

5 zones

Front left 145mmØ 1400W/2200W
Rear left 180mmØ 1850W/3000W
Centre 270mmØ 2600W/3700W
Front right 145mmØ 1400W/2200W
Rear right 210mmØ 2300W/3700W

Thermal protection, residual heat indicators

Oven

126L capacity
16 total functions
5 cooking levels
Temperature range 50 - 260°C
Fully programmable
4 x 40W halogen lighting
Safety - thermal protection & cool door

Grill

2900W electric grill

Supplied Accessories

2 x Chrome wire shelf
2 x 40mm enamelled baking tray
1 x Chrome grill insert
1 x GTIP-1 - Partial telescopic guides
1 x Rotisserie kit
1 x Front kick pate
2 x Side kick plates

Storage Compartment

Power

220-240V, 50/60Hz
11.4kW
46A

Warranty

Five years parts and labour

COLOURS AVAILABLE



CPF91PYW
Sunshine Yellow



CPF91PBL
Black



CPF91PR
Coral Red



CPF91PX
Stainless steel



CPF91POR
Burnt Orange



CPF91PAN
Anthracite



CPF91POG
Olive Green



CPF91PWH
White

OPTIONAL ACCESSORIES



Pizza Stone (PPR9)



Pizza Shovel with folding
handle Stone (PALPZ)



Fully telescopic guides
(GT1T-2)



Partial telescopic guides
(GT1P-2)



KPFA9YW
90cm Portofino
Wallmount Rangehood

Key Features

High air extraction
LED lighting
Stainless steel grease filters
4 fan speeds
Portofino design

896mmW x 495mmD x 1227mmH

1 x 275W motors
Max airflow - 781m³/hr (IEC 61591)
Noise rating - 48-72 dBA (IEC 60704-3)
Illumination - 2 x 2W LED
Four speeds

Supplied Accessories

3 x stainless steel grease filters (dishwasher safe)

Ducting Options

Duct to atmosphere / recirculate x 2
— 150mm diameter ducting required

COLOURS AVAILABLE



KPFA9YW
Sunshine Yellow



KPFA9BL
Black



KPFA9PR
Coral Red



KPFA9X
Stainless steel



KPFA9OR
Burnt Orange



KPFA9AN
Anthracite



KPFA9OG
Olive Green



KPFA9WH
White

OPTIONAL ACCESSORIES



Charcoal filter part #FLT6



MADE IN ITALY



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