



PORTOFINO





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 provincial 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 experience and research that have
made Smeg a champion of Italian design worldwide.





THE COLOURS OF PORTOFINO BRING TO LIFE YOUR KITCHEN

The colours of the tiny Ligurian ports bring light and vibrancy to the new range of Portofino appliances, with models which harmoniously combine the lightness and brightness of Mediterranean hues with the raw strength of stainless steel.



A CHARISMATIC IDENTITY

This colourful range, inspired by the rich tones of the Mediterranean, offers superb performance, and is characterised by the clean lines typical of professional kitchen design.

The new PORTOFINO range is available in 8 different colours and 3 different configurations: a pyrolytic oven with gas hob, a pyrolytic oven with induction hob, and a multifunction oven with gas hob.







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





A DESIGN FIT FOR EVERY SPACE

The Portofino cooker expresses its unique charm in any position in the kitchen, whether appliances are built-in or free standing, providing a unique flash of colour.

When built in, Portofino enables perfect alignment between the worktop and the hob, and with unit doors and oven doors, for elegant, seamless integration.

The coloured sides and toe skirt add the finishing touches, highlighting the precise attention to detail that transforms these appliances into real design pieces.





THE OVEN

Portofino cookers are designed with an innovative electronic system for temperature regulation that can be adapted for all cooking processes. The range offers both vapor clean and pyrolytic cleaning models.



Green cooking

Precise control of cooking temperatures and parameters allows for a further reduction in energy consumption, helping to make Portofino cookers more environmentally friendly, in line with the Smeg philosophy.

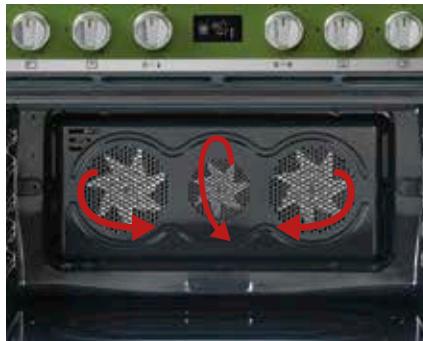
A+

*Optimal cooking results
with low
energy consumption.*

XXL CAVITY

Exclusive extra-large oven cavity

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



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.



ISOTHERMIC PROOF CAVITY

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+. The perfect insulation of the cavity also helps reduce pre-heating time. The multifunction version, for example, reaches a temperature of 200 °C in just 8 minutes, while the pyrolytic version takes just 6 minutes to reach this temperature - 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 2 additional side lamps added in the multifunction oven, and 4 in the pyrolytic version.



LCD DISPLAY

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



SOFT CLOSE

The oven door is equipped with a Soft Close system which closes the door in a silent, soft motion, with no need to push it.

BOUNDLESS ITALIAN STYLE

Hot stone cooking



Portofino ovens can be equipped with a large refractory stone for quick and easy baking, which is ideal for cooking healthy homemade pizza, bread and cakes as well as fish and vegetables.

By activating the Turbo function, you can cook two pizzas simultaneously, in just 4 minutes.





5 COOKING LEVELS

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



COLD DOOR

The multifunction version of the Portofino cooker features a triple glazed door, which helps to keep the exterior of the oven at room temperature during cooking.

Models with pyrolytic oven are equipped with a 4-layer glass door, enabling the room temperature to remain stable even when the pyrolytic function is active.



TELESCOPIC GUIDES

A kit consisting of two guides which can either be partially or fully removed is available as an optional extra, and allows trays and racks to slide in and out easily, facilitating their extraction. This accessory guarantees maximum safety and accessibility, avoiding the need to put your hands directly into the oven.

A HOST OF SOLUTIONS FOR THOROUGH CLEANING

The new cavity is designed to simply speed up and facilitate all stages of the cleaning process.

All corners, holes and joints have been eliminated, and every element inside the cavity can be easily removed: The upper grill has a tilting mechanism, and the side frames can be washed in the dishwasher.

Removable internal glass panel

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

Ever Clean enamel

The special pyrolytic 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, and increasing the brightness.

Pyrolytic cleaning

Through the automatic pyrolytic cleaning function, all the dirt and grease stuck to the walls of the cavity is burned away effortlessly, without the need for detergents, thanks to the extremely high temperature reached by the oven (500 °C).

Vapor Clean

The eco-friendly Vapor Clean function facilitates cleaning through the use of steam. This steam is generated by inserting a small amount of water into the groove in the cavity, with no need for chemical additives. This process also uses less energy.

THE HOB TOP

The alchemy of fire takes on new forms

The kitchen is one of the most extensively used environments in the house, where people come together to dine and share a space throughout the day. The technological developments introduced by Smeg serve to simplify everyday tasks. The company strives to understand and anticipate the needs of its users, who are demonstrating increasing interest in taking full advantage of the kitchen space.



GAS HOB

The solid cast-iron grids cover the whole hob, creating a harmonious and ergonomic surface onto which pots can be placed and moved safely and securely.

In addition to providing a highly professional look, these ensure excellent performance, which remains unaffected over time.

Domestic appliances with a professional look

The burners are uniquely designed with different flame arrangements, and offer superior performance.

From the smallest to the most powerful ultrarapid burner, the Portofino cooker can be used for a host of applications.



DUAL ULTRARAPID BURNER

The dual ultrarapid burner consists of a double crown, which combines an ultrarapid 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 1.8kW to a maximum of 4.2kW, providing extremely versatile and professional performance.



ALL SPACE GRIDS

The gas hobs are equipped with solid, heavy-duty cast-iron grids, 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 modular units 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

Chef-style 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 hobs.



INDUCTION HOB

On the induction hob, the heat is only generated by the direct contact of the pan in the specific cooking zone, ensuring absolute safety even in the presence of children. This helps to optimise power consumption, only using the energy needed to heat the pan itself.

A damp cloth and a drop of detergent are all that's needed to leave the cooker hob top sparkling clean. Moreover, the absence of residual heat on the hob prevents splashes or leftovers from burning onto the surface, reducing and simplifying cleaning.

The power of heat, with a pared-down aesthetic

Induction cooking is a viable alternative to gas cooking, and represents a superb solution for speeding up cooking times.



PRECISE CONTROL

The induction hob allows for precise control of temperature and cooking, speeding up cooking times significantly.
With induction hobs, the heat is concentrated at the base of the pan, cooking dishes much faster 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 and convenient, with harmonious, rounded shapes.



Product features



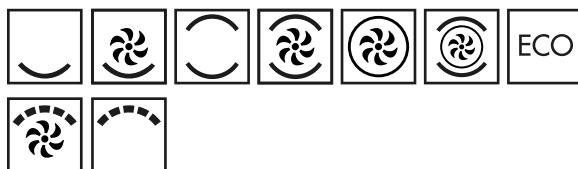
CPF9GMBL

Built-in kitchen, Black
Gas hob and multifunction electric oven
Dimensions (WxDxH) 90x60x90 cm

A+



COOKING FUNCTIONS



OTHER FUNCTIONS



HOB

6 cooking zones
Cast-iron grids
Front left - Ultrarapid (dual) - 4200 W
Rear left - Auxiliary - 1000 W
Front centre - Auxiliary - 1000 W
Rear centre - Semi-rapid - 1800 W
Front right - Semi-rapid - 1800 W
Rear right - Rapid - 3000 W

OVEN

9 cooking functions
20 automatic programmes
Gross volume 126 l
Usable volume 115 l
Ever Clean enamel
5 shelves
Tilting grill
3 fans
2 halogen lamps
Oven door with 3 layers of glass
Full glass internal door
Removal internal glass panel
Silent Close door closure
LCD display
Cooking start time and end time programming options
Cooling fan system

Push-pull storage compartment

ACCESSORIES INCLUDED

1 Cast iron Wok support; 1 Oven grid with back stop
1 Grill mesh; 1 20mm deep tray; 1 40mm deep tray

COLOURS AVAILABLE



CPF9GMAR
Red



CPF9GMYW
Yellow



CPF9GMWH
White



CPF9GMOR
Orange



CPF9GMABL
Black



CPF9GMOG
Olive green



CPF9GMAN
Anthracite grey



CPF9GMX
Stainless steel

ACCESSORIES

GT1T-2

Fully removable telescopic guides



GT1P-2

Partially removable telescopic guides

BGCPF9

Cast iron grill plate

TPKCPF9

Teppanyaki grill plate

KITC9X9-1

Stainless steel splashback



PPR9

Fireproof pizza plate



PALPZ

Spatula with folding handle for 1 pizza

PAL2

Wide spatula with double handle for 2 pizzas



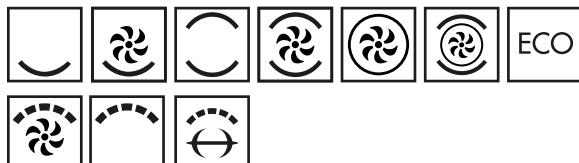
CPF9IPX

Stainless steel cooker
Induction hob and pyrolytic multifunction oven
Dimensions (WxDxH) 90x60x90 cm

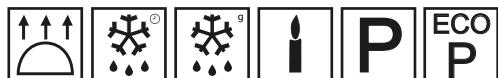
A+



COOKING FUNCTIONS



OTHER FUNCTIONS



HOB

5 cooking zones
Front left - 1400 W - Ø14.5cm
Rear left - 1850 W - Ø18cm
Centre - 2600 W - Ø27cm
Front right - 1400 W - Ø14.5cm
Rear right - 2300 W - Ø21cm

OVEN

10 cooking functions
20 automatic programmes
Gross volume 126 l
Usable volume 115 l
Ever Clean enamel
5 shelves
Electric grill
3 fans
4 halogen lamps
Oven door with 4 layers of glass
Full glass internal door
Removal internal glass panel
Silent Close door closure
LCD display
Cooking start time and end time programming options
Cooling fan system

Push-pull storage compartment

ACCESSORIES INCLUDED

1 kit GT1P-2 - Partially removable telescopic guides
1 Cast iron Wok support; 1 roaster; 2 Oven grid;
1 Grill mesh; 2 40mm deep tray

COLOURS AVAILABLE



CPF9IPR
Red



CPF9IPYW
Yellow



CPF9IPWH
White



CPF9IPOR
Orange



CPF9IPBL
Black



CPF9IPOG
Olive green



CPF9IPAN
Anthracite grey



CPF9IPX
Stainless steel

ACCESSORIES



GT1T-2

Fully removable telescopic guides

KITC9X9-1

Stainless steel splashback



PPR9

Fireproof pizza plate



PALPZ

Spatula with folding handle for 1 pizza

PAL2

Wide spatula with double handle for 2 pizzas

KPF9OG

Chimney hood, Olive green
Dimensions (WxDxH) 90x50x80 cm

A⁺



Control adjustment knobs
3 speeds and additional intensive speed
2 LED lights
Motor power 275W
3 stainless steel grease filters
Motor mouth diameter 150 mm

Speed	Suction capacity (IEC 61591)	Noise level (IEC 60704-2-13)
I	246 m ³ /h	51 dB(A)
II	421 m ³ /h	63 dB(A)
III	612 m ³ /h	70 dB(A)
Intensive	781 m ³ /h	72 dB(A)

■ COLOURS AVAILABLE



KPF9RD
Red



KPF9YW
Yellow



KPF9WH
White



KPF9OR
Orange



KPF9BL
Black



KPF9OG
Olive green



KPF9AN
Anthracite grey



KPF9X
Stainless steel

■ ACCESSORIES



FLT6

Activated carbon filter kit

Glossary

Cooking functions

LOWER ELEMENT (FINAL COOKING STAGES):

The heat, which is only emitted from the bottom of the oven, allows you to finish cooking foods that require a higher bottom temperature, without affecting the browning process. Perfect for cakes, pies, tarts and pizzas.

FAN WITH LOWER ELEMENT (DELICATE COOKING):

The combination of the fan with just the lower element allows cooking to be completed more rapidly. This system is recommended for sterilising or for finishing off the cooking of foods which are already well-cooked on the surface, but not inside, which therefore need a little more heat. Perfect for any type of food.

UPPER AND LOWER ELEMENT

(TRADITIONAL OR STATIC COOKING):

As the heat comes from above and below at the same time, this system is suitable for any type of food. Traditional cooking, also known as static or thermal radiation cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes and in any case particularly suitable for fatty meats such as goose and duck.

FAN WITH UPPER AND LOWER ELEMENT:

The use of the fan in combination with traditional cooking settings ensures consistent cooking even with complex recipes. Perfect for biscuits and cakes, even when simultaneously cooked on several levels.

FAN WITH CIRCULAIRE ELEMENT:

(FORCED VENTILATION OR FAN COOKING)

The combination of the fan and the circulaire element (incorporated into the rear of the oven) allows you to cook different foods on several levels, provided that these need the same temperatures and type of cooking. Hot air circulation ensures instant and even distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously without mixing smells and flavours.

FAN WITH CIRCULAIRE ELEMENT AND UPPER AND LOWER HEATING ELEMENT (TURBO-FAN COOKING):

The combination of fan assisted cooking and traditional cooking allows you to cook different foods on several levels extremely quickly and efficiently, without odours and flavours mingling with one another. Perfect for large volumes that call for intense cooking.

ECO FUNCTION:

Using the grill and the lower element along with the fan is particularly suitable for cooking small quantities of food, as it provides low energy consumption.

FAN WITH GRILL ELEMENT:

The air produced by the fan softens the effect of the powerful heatwave generated by the grill, grilling even the thickest foods to perfection. Perfect for large cuts of meat (e.g. shin of pork).

GRILL ELEMENT:

The heat from the grill element gives perfect grilling results, above all for meats of thin and medium thickness, and when used with the rotisserie rod (where fitted), is ideal for browning food evenly at the end of the cooking process. Perfect for sausages, spare ribs and bacon.

ROTISSEUR ROD:

The rotisserie works in combination with the grill element, allowing food to be perfectly browned.

Other functions

PROVING:

The heat coming from the top of the oven makes it possible to prove all types of dough, guaranteeing perfect results quickly.

DEFROST BY WEIGHT:

Defrosting is assisted by switching on the fan to ensure uniform distribution of room temperature air inside the oven. With this function, the defrosting time is determined automatically according to the weight set.

DEFROST BY TIME:

With this feature the food defrosting times are determined automatically.

SABBATH:

The oven maintains a temperature of 40 °C to 100 °C for long periods of time, without the light on.

VAPOR CLEAN:

This particular function facilitates cleaning through the use of steam, which is generated by inserting a small amount of water into the groove in the cavity.

PYROLYTIC:

When this function is set, the oven reaches very high temperatures of up to 500°C, destroying all the dirt which forms on the internal cavity walls.

ECO PYROLYTIC:

When this function is set, the oven executes one pyrolytic cycle at 500°C for an hour and a half. For use in the case of ovens which are not too dirty.

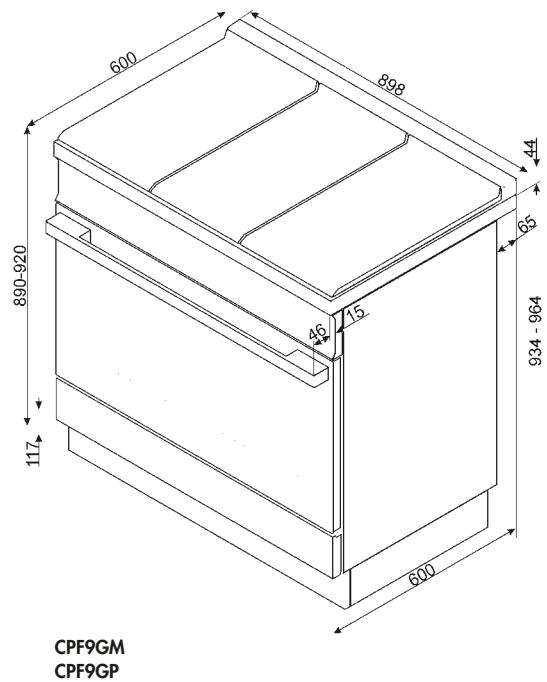
Certifications: quality assurance and respect for the environment

Smeg production units, all of which are certified according to ISO9001, ISO14001 and OHSAS 18001, ensure that the highest quality standards are maintained, whilst actively meeting all environmental requirements relating to manufacturing. The materials and components used in Smeg products are subjected to stringent laboratory tests, guaranteeing the highest levels of efficiency and durability of the equipment. This equipment is manufactured and tested under the Quality management systems which comply with ISO quality standards, in full respect of the environment, in line with ISO 14001 standards and Occupational Health and Safety regulations, in accordance with OHSAS18001.
Compliance with the European Directives and IEC and EN Technical Standards enables Smeg to affix the CE mark to the full range of its products. The CE mark is the IMQ mark which attests to the Quality and Safety certification, issued by the Italian Quality Mark Institute.

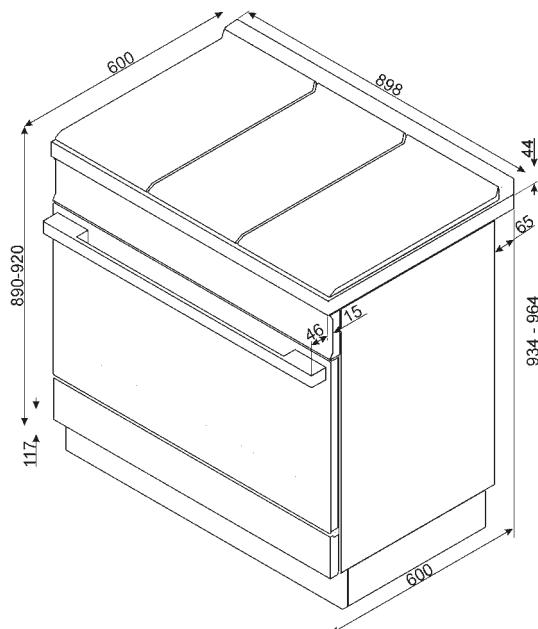


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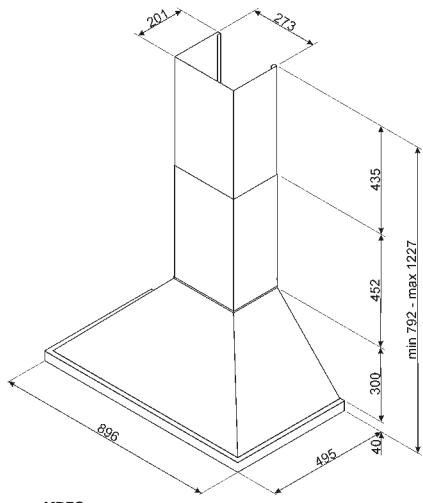
Technical drawings



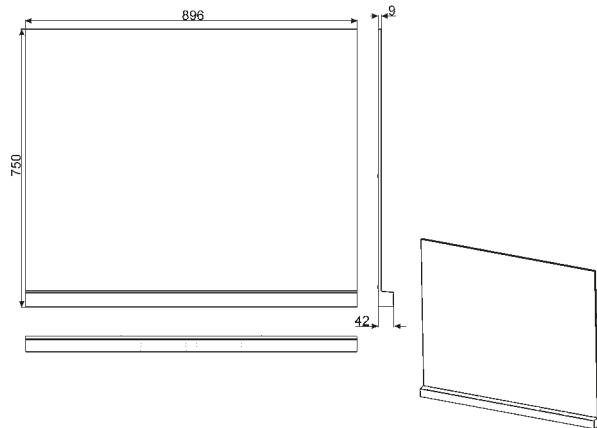
CPF9GM
CPF9GP



CPF9IP



KPF9



KITC9X9-1

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“And there, suddenly, appears a hidden inlet of olive and chestnut trees. A small village, Portofino, stretches crescent-shaped along the edge of this calm bay. We slowly traverse the narrow passage that connects this magnificent natural port to the open sea, and enter this amphitheatre of houses, surrounded by a verdant, fresh forest, and everything is reflected in the mirror of the calm waters, where a few fishing boats seem to slumber”.

Guy De Maupassant | 1889



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