



CPF36UGMOR New product

Available soon

Portofino

"Portofino" Built-in kitchen, Orange Gas cooktop and multifunction electric oven
36" x 25"

EAN13: 8017709254025

Rangetop

5 cooking zones

Full-width continuous grates

Left double-inset super burner: up to 18,000BTUs

Oven

10 cooking functions

Oven capacity: 4.5 cu.ft.

Ever Clean enamel

5 shelves

Tilting grill

3 fans

2 halogen lamps

Oven door with 3 layers of glass

Full-glass internal door

Removable internal glass panel

Silent Close door closure

Programmable timer

Cooking start time and end time programming options

Cooling fan system

Push-pull storage compartment



Functions



Main Oven

Versions

- CPF36UGMX - Stainless Steel
- CPF36UGMR - Red
- CPF36UGMYW - Yellow
- CPF36UGMWH - White
- CPF36UGMBL - Black
- CPF36UGMOG - Olive green

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



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.



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.



Rotisserie with broil:

The rotisserie (where installed) works in combination with the broil element to brown foods to perfection.



Defrost at time:

Defrost at time



Vapor Clean:

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