



CPF30UGGYW New product

Portofino

Portofino Pro-Style All-Gas Range, Yellow, 30" X 25"

EAN13: 8017709270346

PORTOFINO STYLE

Stainless steel control knobs

Soft Close oven door

Full-width continuous grates

Storage compartment

GAS OVEN:

3 cooking modes

Programmable timer with touch display

Adjustable thermostat 120° - 500° F

Air-cooled triple-glazed removable door

Removable inner glass for easy cleaning

Oven capacity: 3.6 cu ft

EverClean enameled interior cavity

4 shelf positions

2 halogen oven lights

GAS RANGETOP:

4 gas burners

Diamond configuration burner layout

Center-rear: 4,500 BTUs

Center-front: 8,000 BTUs

Right super burner: 20,000 BTUs

Left double-inset super burner: 20,000 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: 200W - 2 Amps

Voltage rating: 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

- **BGTR9** - Grill Plate
- **BGCPF30** - Grill Plate
- **GT91P** - 1-Level Telescopic Shelf – Partial Extraction
- **TPKCPF30** - Teppanyaki Grill Plate

Versions

- **CPF30UGGOG** - Olive Green
- **CPF30UGGR** - Red
- **CPF30UGGWH** - White
- **CPF30UGGOR** - Orange
- **CPF30UGGBL** - Black
- **CPF30UGGX** - Stainless Steel
- **CPF30UGGAN** - 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



CPF30UGGYW

Portofino

30"

yellow

cooktops type: gas

oven type: gas



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.



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.



Defrost at time:

Defrost at time

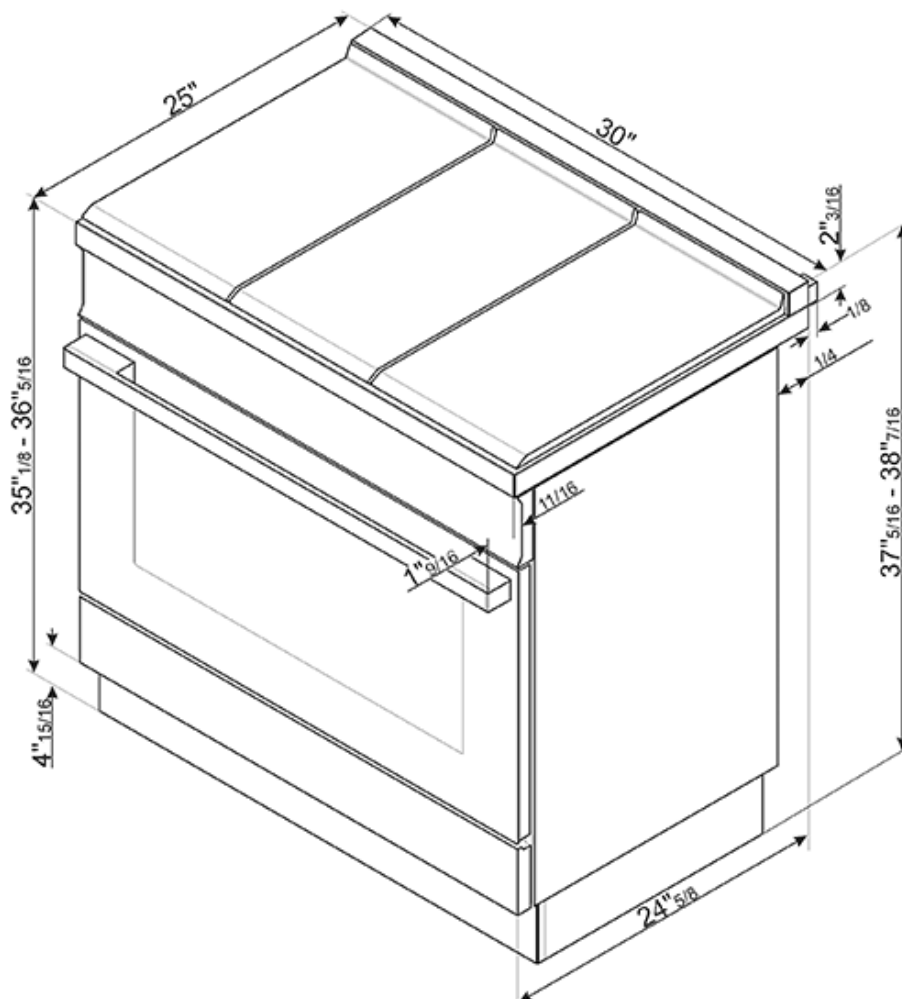
SMEG U.S.A. INC.
A&D BUILDING
150 EAST 58th STREET, 7th FLOOR
NEW YORK, NY, 10155
Tel. +1 212 265 5378
Fax +1 212 265 5945



CPF30UGGYW

Portofino

30"
yellow
cooktops type: gas
oven type: gas



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