



CPF36UGGAN New product

Portofino

Portofino Pro-Style Gas Range,
Matte Black, 36" x 25"

EAN13: 8017709260637

PORTOFINO STYLE

Stainless steel control knobs

Triple Convection

Soft close oven door

Full-width continuous grates

Push-pull stainless steel storage compartment

GAS OVEN:

4 cooking modes

Programmable Timer with Touch display

Adjustable thermostat 120° - 500°F

Air-cooled triple-glazed removable door

Triple Convection

Oven capacity: 4.5 cu. ft.

Ever Clean enameled interior cavity

5 shelf positions

2 x halogen oven lights

GAS RANGETOP:

5 gas burners

Center-rear 4500 BTUs

Center-front 10500 BTUs

Right-rear 12000 BTUs

Right-front 8000 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: 200W - 2 Amps

Voltage rating: 120V 60Hz

ACCESSORIES INCLUDED:

1 wok ring

1 deep oven tray

1 total-extraction telescopic guide

2 chrome shelves

1 black toe kick



Functions



Options

- **BGTR9** - Grill Plate
- **TPKTR9** - Teppanyaki Grill Plate
- **GT1T-2** - 1-Level Telescopic Shelf - Total Extraction

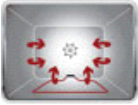
Versions

- **CPF36UGGX** - Stainless Steel
- **CPF36UGGR** - Red
- **CPF36UGGYW** - Yellow
- **CPF36UGGWH** - White
- **CPF36UGGOR** - Orange
- **CPF36UGGBL** - Black
- **CPF36UGGOG** - 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.



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.



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.



Defrost at time:

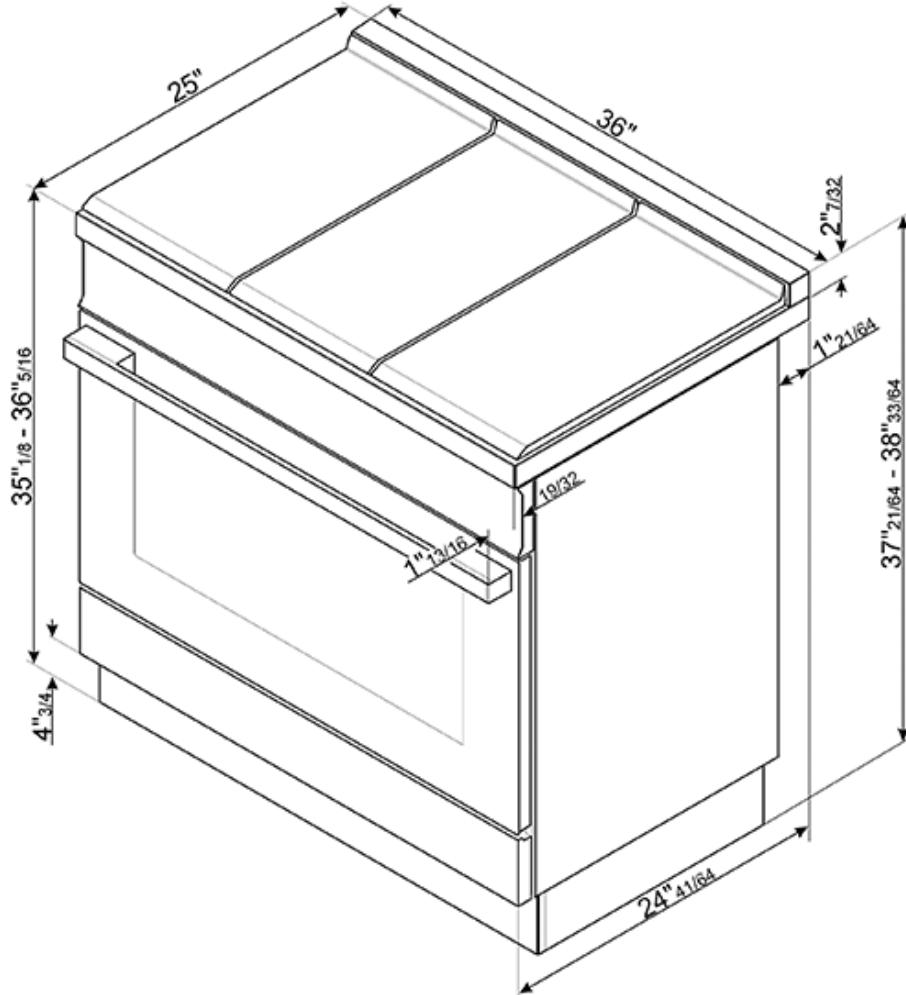
Defrost at time



CPF36UGGAN

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36"
matte black
cooktops type: gas
oven type: gas



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