

# CPF9GPR

## Portofino

90cm "Portofino" Cooker with Pyrolytic Multifunction Oven and Gas hob, Red Energy rating A+

EAN13: 8017709229382



**reddot award 2017**  
winner

[Red Dot Design Award 2017](#)

Special promotion on this model\* 5 year guarantee on parts and labour if purchased by 31st December 2020. Models included are CPF9G\* & CPF9I\* CPF120IGMP\*. Terms and conditions apply. Offer available from selected displaying retailers only. [For full terms and conditions please click here](#)

### OVEN



- 12 functions
- 20 Automatic programmes
- Large LCD display
- Oven capacity: gross - 126 litres, net - 115 litres
- Usable cavity space dimensions (HxWxD): 371x724x418mm
- Large professional style controls
- Air cooling system
- Closed door grilling
- Easy clean enamel interior
- 5 cooking levels, metal side supports
- 4 x 40W halogen lights
- **Triple fan**
- Quadruple glazed removable door glass
- Removable inner door
- **Soft close door**
- **Pyrolytic cleaning function**
- Storage compartment beneath the ovens

### HOB



- 6 burners
- Front left: Ultra rapid 4.20 kW



- Rear left: 1.00 kW
- Front centre: 1.00 kW
- Rear centre: 1.80 kW
- Front right: 1.8 kW
- Rear right: Rapid 3.00 kW
- Heavy duty cast iron pan stands
- Automatic electronic ignition
- Safety valves
- Adaptable for LPG

**STANDARD ACCESSORIES:**

Cast iron Wok support  
 Telescopic guide set - partial extraction  
 2 Chrome shelves  
 2 Extra deep trays (40mm deep)  
 Grill mesh  
 Rotisserie kit

- Nominal power: 4.00 kW
- Supply can vary depending on usage, please consult a qualified electrician for ampere requirement

**Functions**



**Versions**

- **CPF9GPAN** - 90cm 'Portofino' cooker with Pyro oven and Gas hob, Anthracite
- **CPF9IPOG** - 90cm 'Portofino' cooker with Pyro oven and Induction hob, Olive Green
- **CPF9IPYW** - 90cm 'Portofino' cooker with Pyro oven and Induction hob, Yellow
- **CPF9GPBL** - 90cm 'Portofino' cooker with Pyro oven and Gas hob, Black
- **CPF9IPOR** - 90cm 'Portofino' cooker with Pyro oven and Induction hob, Orange
- **CPF9GPOG** - 90cm 'Portofino' cooker with Pyro oven and Gas hob, Olive Green
- **CPF9GPOR** - 90cm 'Portofino' cooker with Pyro oven and Gas hob, Orange
- **CPF9IPR** - 90cm 'Portofino' cooker with Pyro oven and Induction hob, Red
- **CPF9IPWH** - 90cm 'Portofino' cooker with Pyro oven and Induction hob, White
- **CPF9GPR** - 90cm 'Portofino' cooker with Pyro oven and Gas hob, Red
- **CPF9GPWH** - 90cm 'Portofino' cooker with Pyro oven and Gas hob, White
- **CPF9IPX** - 90cm 'Portofino' cooker with Pyro oven and Induction hob, Steel
- **CPF9IPBL** - 90cm 'Portofino' cooker with Pyro oven and Induction hob, Black
- **CPF9GPX** - 90cm 'Portofino' cooker with Pyro oven and Gas hob, Stainless Steel
- **CPF9GPYW** - 90cm 'Portofino' cooker with Pyro oven and Gas hob, Yellow
- **CPF9IPAN** - 90cm 'Portofino' cooker with Pyro oven and Induction hob, Anthracite
- **KPF9AN** - 90cm 'Portofino' Chimney Hood, Anthracite
- **KPF9BL** - 90cm 'Portofino' Chimney Hood, Black
- **KPF9OG** - 90cm 'Portofino' Chimney Hood, Olive Green
- **KPF9OR** - 90cm 'Portofino' Chimney Hood, Orange
- **KPF9RD** - 90cm 'Portofino' Chimney Hood, Red
- **KPF9WH** - 90cm 'Portofino' Chimney Hood, White
- **KPF9X** - 90cm 'Portofino' Chimney Hood, Steel
- **KPF9YW** - 90cm 'Portofino' Chimney Hood, Yellow


**Main Oven**

**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.


**FAN WITH LOWER ELEMENT/ CIRCOGAS:**

In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning. In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time.


**Upper and lower element only:**

A traditional cooking method best suited for single items located in the centre of the oven. The top of the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.


**Fan with upper and lower elements:**

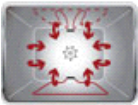
The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.


**Circulaire:**

The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.


**Circulaire with upper and lower elements:**

The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.


**ECO:**

The combination of the grill, fan (if present) and lower element is particularly suitable for cooking small quantities of food.


**Fan with grill element:**

The fan reduces the fierce heat from the grill, 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. Half grill (centre portion only) is ideal for small quantities of food.


**Grill element:**

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.


**Rotisserie with full grill:**

These symbols allow use of the rotisserie with full grill.


**Pyrolytic:**

The Eco pyrolytic cleaning function can be selected when the oven has a lighter build up of dirt. This function has a maximum duration of 1.5 hours.

**Pyrolytic:**

Pyrolytic cleaning at 500°C destroys all the dirt deposits inside the oven. The process can be set from 1.5 hours to 3 hours, depending on the degree of dirt build up.

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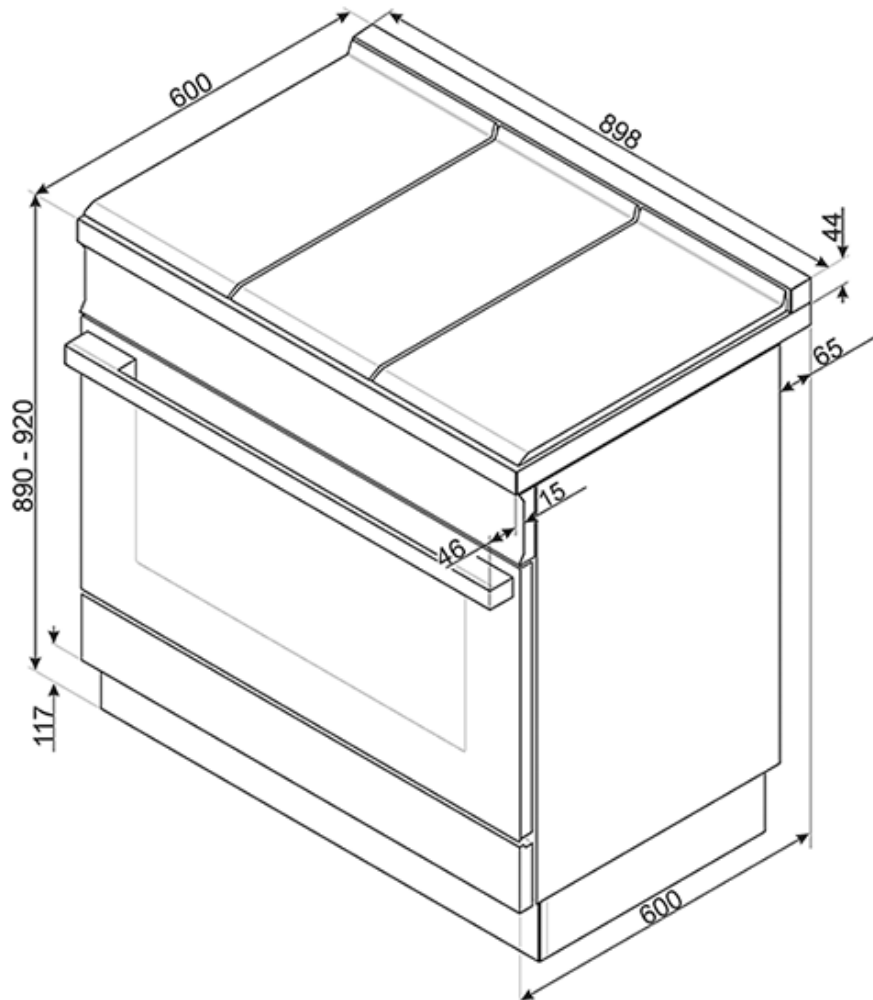


# CPF9GPR

Portofino

Portofino range  
90 cm  
red

hob type: cookers with gas hob  
oven type: electric pyrolytic  
energy rating A+



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