



## CPF36UGGWH New product

### Portofino

Portofino Pro-Style Gas Range,  
White, 36" x 25"

EAN13: 8017709265236

#### 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

---

- **GT1T-2** - 1-Level Telescopic Shelf - Total Extraction

## Versions

---

- **CPF36UGGX** - Stainless Steel
- **CPF36UGGR** - Red
- **CPF36UGGYW** - Yellow
- **CPF36UGGOR** - Orange
- **CPF36UGGBL** - Black
- **CPF36UGGOG** - Olive green
- **CPF36UGGAN** - Matte Black

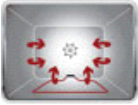
**SMEG U.S.A. INC.**  
**A&D BUILDING**  
**150 EAST 58th STREET, 7th FLOOR**  
**NEW YORK, NY, 10155**  
**Tel. +1 212 265 5378**  
**Fax +1 212 265 5945**



---

**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

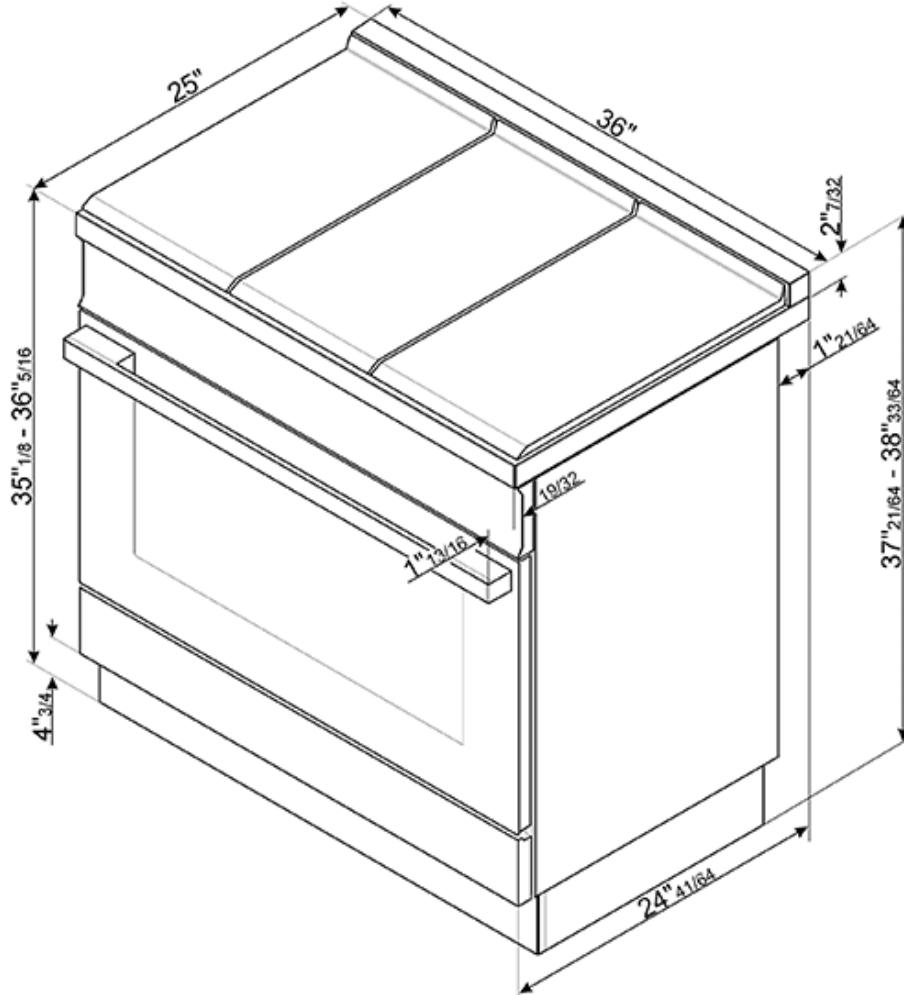
---



# CPF36UGGWH

Portofino

36"  
white  
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