

C6IMBLT2

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven

Cleaning system main oven

EAN code

Energy efficiency class

60x60 cm

1

ELECTRICITY

Induction

Fan assisted

Vapor Clean

8017709345952



Aesthetics





Design

Command panel finish

Aesthetic Logo

Colour

Logo position

Finishing Series

Hob colour

Type of control setting

hob

Hob LED colours

Standard

Enamelled metal

Classica **Embossed**

Black

Facia below the oven

Glossy

Concerto Stainless steel

Digi Touch

Red

Type of control knobs

Controls colour

No. of controls

Serigraphy colour

Display name

Door

Glass type

Handle

Handle Colour

Feet color

Smeg Classic

Stainless steel

2

Black

DigiScreen

Full glass

Eclipse

Smeq Classic

Brushed stainless steel

Black

Programs / Functions main oven

No. of cooking functions

Traditional cooking functions

Static

Fan assisted

Eco

Large grill

Fan grill (large)

Fan assisted base

Hob options

SMEG SPA 12/12/2025

6









Control lock Yes **Limited Power** Yes

End cooking timer 4

Limited Power 1000, 1600, 2200, 2800, Minute minder 1 Consumption Mode in W 3500, 6000, 7200 W

Hob technical features







Total no. of cook zones 4

Front left - Induction - single - 1.60 kW - Booster 2.10 kW - Ø 21.0 cm Rear left - Induction - single - 1.20 kW - Booster 1.60 kW - Ø 15.0 cm Rear right - Induction - single - 1.60 kW - Booster 2.10 kW - Ø 21.0 cm Front right - Induction - single - 1.20 kW - Booster 1.60 kW - Ø 15.0 cm

4

Yes

Yes

No. of cooking zones

with Booster

Automatic switch off when overheat

Automatic pan

detection

Minimum pan diameter Yes

Consumption Mode

indication

Selected zone indicator Yes Residual heat indicator Yes

Main Oven Technical Features























No. of lights 1 Fan number Net volume of the cavity 70 l Gross volume, 1st cavity 791

Cavity material Ever Clean enamel

No. of shelves

Type of shelves Metal racks Light type Halogen **Light Power** 40 W Cooking time setting Stop Flap down Door opening

Removable door Yes Full glass inner door Yes

Removable inner door Yes Total no. of door alasses 3 No.of thermo-reflective door glasses

Safety Thermostat

Yes

Cooling system **Tangential** 360X460X425 mm Usable cavity space

dimensions (HxWxD)

Temperature control Electro-mechanical

Lower heating element 1200 W

Upper heating element - 1000 W

Power

Grill elememt 1700 W 2700 W Large grill - Power

Grill type Electric

Options Main Oven

alarm

Timer Yes End of cooking acoustic

50 °C Minimum Temperature Maximum temperature 260 °C



Accessories included for Main Oven & Hob

Rack with back and side $\,\,1\,$

stop

40mm deep tray 1

Electrical Connection

Electrical connection 10000 W

rating

Current 44 A Voltage 220-240 V Voltage 2 (V) 380-415 V

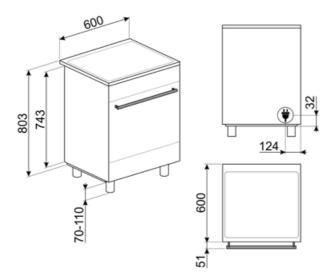
Electric cable Installed, Single phase

Additional connection

modalities

Frequency 50/60 Hz
Terminal block 5 poles
Plug Not present

Double and Three Phase





Compatible Accessories

BN620-1

BNP608T



Enamelled tray suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.

BN640

Enamelled tray suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes

GTP



Teflon-coated tray, 8 mm depth, to be placed on the grid



Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.

GTT



Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



KITH95

Height extension feet (950mm), stainless steel, suitable for Concerto cookers (911-966mm)



KITP60X9

Splashback, stainless steel, suitable for 60X60cm Concerto cookers with pyro and MF oven



KITPDQ

Height reduction feet (850mm), stainless steel, for Concerto cookers (850-881mm)



PALPZ

Pizza shovel with folding handle. Dimensions L31.5 x H32.5 cm. Easy and convenient to use and store. Perfect for serving pizza, bread and savory pastries in a safe and professional way.



SCRP

Non-scratch hob scraper - suitable for induction and ceramic hobs



SFLK1

Child lock



SMOLD

Set of 7 silicone moulds for ice creams, ice lollies, pralines, ice cubes or to portion food. Usable from -60°C to +230°C

STONE



Rectangular refractory stone Ideal for cooking pizzas with the same results as a typical wood-fired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits Dimensions:L42 x H1,8 x P37,5 cm.



Alternative products



C6IMMBT2

Colour: Matt Black



C6IMXT2

Colour: Stainless steel



Symbols glossary



Power booster: option allows the zone to work at full power when very intense cooking is necessary.



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



Energy efficiency class A



Installation in column: Installation in column.



Touch control



Air cooling system: to ensure a safe surface temperatures.



4.3 inch display with LED technology, usability with knobs + 3 touch keys



Triple glazed doors: Number of glazed doors.



ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.



Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 °C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength. Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking.



Fan assisted base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food.



Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.



Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.



ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment.



Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.



Fan grill: very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.



Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.



Induction: The work of these hobs is based on the principle of electromagnetic induction. The heat is generated directly in the bottom of the pan during its contact with the hob.





All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



The inner door glass: can be removed with a few quick movements for cleaning.



Side lights: Two opposing side lights increase visibility inside the oven.



Automatic opening: some models have Automatic opening door when the cycle is finished which is a perfect solution for handle-less kitchen units as no handle is needed. For safety reasons, the door locks automatically when the machine is in use to avoid it being opened inadvertently.



Indication of residual heat: After the glass ceramic hob is switched off the residual heat indicator shows which of the heating zones still remains hot. When the temperature drops below 60 ° C, the indicator goes out.



The oven cavity has 5 different cooking levels.



Timer: All ceramic hobs have a timer which automatically ends cooking after a preset time.



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



The capacity indicates the amount of usable space in the oven cavity in litres.