

C6IMMBM2

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

Thermo-ventilated

Vapor Clean

8017709345969

Α



Aesthetics



Design

Command panel finish

Aesthetic

Logo

Colour

Logo position

Finishing Series

Hob colour

Type of control setting

hob

Hob LED colours

Square design

Enamelled metal

Classica

Assembled st/steel

Matt Black

Facia below the oven

Matt

Sinfonia

Stainless steel

Hybrid: Knobs + Touch

Red

Type of control knobs

Controls colour No. of controls

Serigraphy colour

Display name

Door

Glass type

Handle

Handle Colour

Storage compartment

Feet color

Smeg Classic

Stainless steel

6

Black

DigiScreen

With 2 horizontal strips

Eclipse

Smeq Classic

Brushed stainless steel

Door

Silver

Programs / Functions main oven

No. of cooking functions Traditional cooking functions

Static

Circulaire



Turbo

Small grill



Large grill

Fan grill (large)



Fan assisted base

SMEG SPA 27/11/2025

8



Cleaning functions



Vapor clean

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

Automatic switch off when overheat

Yes

Automatic pan

Yes

detection

Minimum pan diameter Yes

indication

Selected zone indicator Residual heat indicator

Main Oven Technical Features





















No. of lights 1

Fan number 1 Net volume of the cavity 70 l Gross volume, 1st cavity 791

Cavity material Ever Clean enamel

No. of shelves

Metal racks Type of shelves Light type Halogen **Light Power** 40 W

Cooking time setting Start and Stop

Light when oven door is

open

Flap down Door opening

Removable door Yes Full glass inner door Yes

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

door glasses

Safety Thermostat Yes

Cooling system **Tangential**

Usable cavity space 360X460X425 mm

dimensions (HxWxD)

Temperature control Electro-mechanical

1200 W Lower heating element

power

Upper heating element - 1000 W

Power

Grill elememt 1700 W Large grill - Power 2700 W Circular heating element 2000 W

- Power

Grill type Electric

Options Main Oven

Timer Yes End of cooking acoustic

alarm

Minimum Temperature 50 °C Maximum temperature 260 °C



Accessories included for Main Oven & Hob

Rack with back and side 1 40mm deep tray 1 stop Grill mesh 1

20mm deep tray 1

Electrical Connection

Electrical connection 10000 W

rating

 Current
 44 A

 Voltage
 220-240 V

 Voltage 2 (V)
 380-415 V

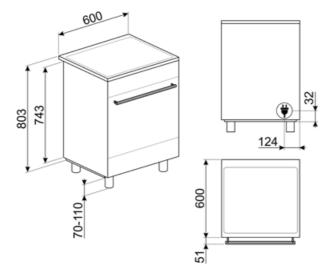
Electric cable Installed, Single phase

Additional connection

modalities

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

Double and Three Phase





Compatible Accessories

AIRFRY

Air fryer rack AIRFRY. Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.



Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.

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

GRILLPLATE

level), suitable for traditional ovens. Made in stainless steel, they quarantee stability and facilitate the smooth extraction of the trays.

KITPBX

Height reduction feet (850mm), st/steel, for Sinfonia and Master cookers (845-856mm)

induction and ceramic hobs

AIRFRY2

Air fryer tray. Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.

BN620-1

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

BNP608T

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

GTP

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they quarantee stability and facilitate the

Splashback, 60cm, stainless steel, suitable for Master and Sinfonia cookers

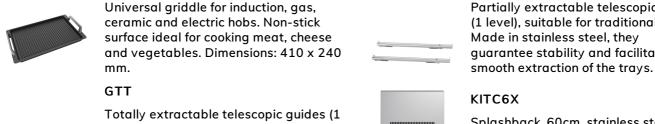
PALPZ

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.

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.

TPKPLATE



Universal plate for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking fish, eggs and vegetables. Dimensions: 410 X 240 mm.



Alternative products



C6IMWHM2
Colour: White



C6IMXM2

Colour: Stainless steel



Symbols glossary



Energy efficiency class A



Air cooling system: to ensure a safe surface temperatures.



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.



Installation in column: Installation in column.



Triple glazed doors: Number of glazed doors.



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.



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.



Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.



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.



Half grill: 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.



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.



Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.



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.



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.



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