

# C6IMX2

Cooker size	60x60 cm
N. of cavities with energy label	1
Cavity heat source	ELECTRICITY
Hob type	Induction
Type of main oven	Thermoseal
Cleaning system main oven	Vapour Clean
EAN code	8017709322410
Energy efficiency class	A



## Aesthetics



<b>Aesthetic</b>	Classic	<b>Controls colour</b>	Stainless steel
<b>Serie</b>	Sinfonia	<b>No. of controls</b>	6
<b>Design</b>	Square design	<b>Serigraphy colour</b>	Black
<b>Colour</b>	Stainless steel	<b>Display</b>	Touch
<b>Finishing</b>	Satin	<b>Door</b>	With 2 horizontal strips
<b>Command panel finish</b>	Finger friendly stainless steel	<b>Glass type</b>	eclipse
<b>Logo</b>	Assembled st/steel	<b>Handle</b>	Smeg Classic
<b>Logo position</b>	Facia below the oven	<b>Handle Colour</b>	Brushed stainless steel
<b>Hob colour</b>	Stainless steel	<b>Storage compartment</b>	Door
<b>Control knobs</b>	Smeg Classic	<b>Feet</b>	Silver

## Programs / Functions

No. of cooking functions 8

Traditional cooking functions



Static



Circulaire



Turbo



Eco



Small grill



Large grill

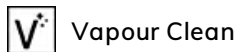


Fan grill (large)



Fan assisted bottom

## Cleaning functions



## Hob options



Limited Power Consumption Mode	Yes	Multizone Option	Yes
Limited Power Consumption Mode in W	3000, 4500, 7400 W		

## Hob technical features



Total no. of cook zones 4

Front left - Induction - multizone - 2.10 kW - Booster 2.30 kW - 21.1x19.1 cm

Rear left - Induction - multizone - 1.60 kW - Booster 1.85 kW - 21.0x19.0 cm

Rear right - Induction - giant - 2.10 kW - Booster 2.30 kW - Ø 21.0 cm

Front right - Induction - single - 1.20 kW - Booster 1.40 kW - Ø 16.0 cm

Number of Flexible zones	1	Minimum pan diameter indication	Yes
Automatic switch off when overheat	Yes	Selected zone indicator	Yes
Automatic pan detection	Yes	Residual heat indicator	Yes

## Main Oven Technical Features



No. of lights	1	Removable inner door	Yes
Fan number	1	Total no. of door glasses	3
Net volume of the cavity	70 l	No. of thermo-reflective door glasses	2
Gross volume, 1st cavity	79 l	Safety Thermostat	Yes
Cavity material	Ever Clean enamel	Cooling system	Tangential
No. of shelves	5	Usable cavity space dimensions (HxWxD)	360X460X425 mm
Type of shelves	Metal racks	Temperature control	Electro-mechanical
Light type	Halogen	Lower heating element power	1200 W
Light Power	40 W	Upper heating element - Power	1000 W
Cooking time setting	Start and Stop	Grill element	1700 W
Light when oven door is open	Yes	Large grill - Power	2700 W
Door opening	Flap down	Circular heating element - Power	2000 W
Removable door	Yes	Grill type	Electric
Full glass inner door	Yes		

## Options Main Oven

Timer	Yes	Minimum Temperature	50 °C
End of cooking acoustic alarm	Yes	Maximum temperature	260 °C

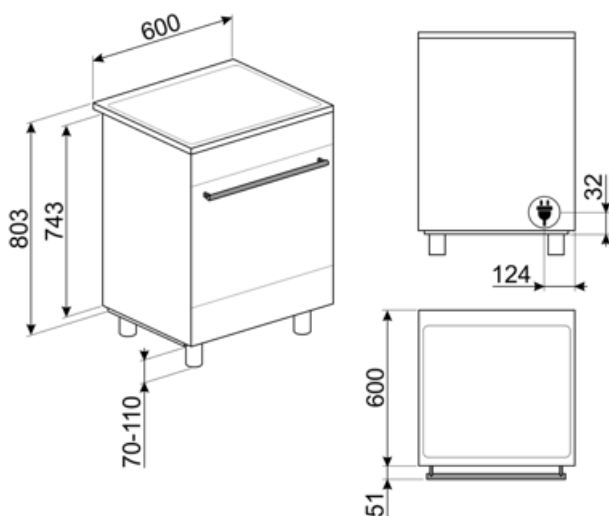
## Accessories included for Main Oven & Hob



Rack with back and side stop	1	Grill mesh	1
20mm deep tray	1	Telescopic Guide rails, total Extraction	1
40mm deep tray	1		

## Electrical Connection

Electrical connection rating	10200 W	Type of electric cable installed	Yes, Single phase
Current	45 A	Type of electric cable	Yes, Double and Three Phase
Voltage	220-240 V	Frequency	50/60 Hz
Voltage 2 (V)	380-415 V	Terminal block	5 poles



## Not included 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.



### GTP

\*\*Partially extractable telescopic guides (1 level)\*\* Extraction: 300 mm Material: Stainless steel AISI 430 polished



### BNP608T

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



### KITPBX

Height reduction feet (850 mm)



### BN620-1

Enamelled tray, 20mm deep



### BBQ

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.



### 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.



### SFLK1

Child lock



### PRTX

Refractory pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.



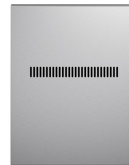
### GRILLPLATE

Universal griddle for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking meat, cheese and vegetables. Dimensions: 410 x 240 mm.



### KITC6X

Splashback, 60x75 cm, stainless steel, suitable for Master and Sinfonia cookers



### SCRP

Induction and ceramic hobs and teppanyaki scraper



### STONE

Rectangular refractory stone PPR2. 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.



### PALPZ

Pizza shovel with fold away handle width: 315mm length : 325mm



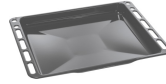
### GTT

\*\*Totally extractable telescopic guides  
(1 level)\*\* Extraction: 433 mm Material:  
Stainless steel AISI 430 polished



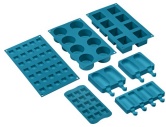
### BN640

Enamelled tray, 40mm deep
































### 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



## Symbols glossary (TT)

 <p>Automatic merge of zones for a bigger area</p>	 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>
 <p>Installation in column: Installation in column</p>	 <p>Air cooling system: to ensure a safe surface temperatures.</p>
 <p>Triple glazed doors: Number of glazed doors.</p>	 <p>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</p>
 <p>Enamel interior: The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.</p>	 <p>Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.</p>
 <p>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.</p>	 <p>Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.</p>
 <p>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.</p>	 <p>...</p>
 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>	 <p>Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>Giant zone: The giant zone offers extra space and flexibility.</p>

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-  **Overheat protection:** The safety system that automatically turns off the hob in case of overheating of the control unit.
-  **All glass inner door:** All glass inner door, a single flat surface which is simple to keep clean.
-  **Side lights:** Two opposing side lights increase visibility inside the oven.
-  **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.
-  **Telescopic rails:** allow you to pull out the dish and check it without having to remove it from the oven entirely.
-  **The capacity indicates the amount of usable space in the oven cavity in litres.**
-  **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.
-  **The inner door glass:** can be removed with a few quick movements for cleaning.
-  **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.
-  **The oven cavity has 5 different cooking levels.**
-  **Vapour Clean:** a simple cleaning function using steam to loosen deposits in the oven cavity.

## Benefit (TT)

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### **True-convection**

The best cooking performances guaranteed by ventilated circular flow.

Multiple fans and heating elements guarantee the perfect aerodynamic heat flow, allowing homogeneous and quicker cooking inside the cavity.

### **Induction hob**

Induction offers fast cooking and precise temperature control

Through the use of suitable cookware, induction is easy to use and maintain, safe and responsive

### **Vapor Clean**

By inserting water into a recess at the bottom of the cavity, steam is generated, which softens the residue and facilitates its removal

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### **Touch control**

Easy and intuitive timer setting with a single touch

### **Single turbine**

The oven has a fan equipped with a circular heating element allowing cooking with rotating heat

### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

### **Tangential cooling**

New cooling system with tangential fan and airflow from the door to the splashback

### **Multilevel halogen light**

Internal halogen lighting on different levels guarantees excellent visibility

### **Telescopic guides**

Easy extraction and safe insertion of trays into the oven thanks to telescopic guides

### **Adjustable height**

Cooker top flushed with the working area thanks to adjustable feet

### **Removable inner glass**

Internal door glasses are easily removable for complete cleaning



### **Multilevel cooking**

Several cooking levels allow maximum flexibility of use

### **Cold door**

During any function, the external door glass is cold, avoiding any risk of burns

### **AirFry (AIRFRY optional accessory)**

Lighter and tastier food thanks to airfry basket

### **BBQ (optional accessory)**

Barbeque cooking directly in the oven with the double-sided grill

### **Pizza stone (optional accessory)**

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)

### **Storage compartment**

More space thanks to the lower compartment, ideal for storing accessories or cooking utensils