

C6IMX2

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

8017709322410

Α



Aesthetics





Design

Command panel finish Finger friendly stainless

steel

steer

Square design

Aesthetic Classica

Logo Assembled st/steel
Colour Stainless steel

Logo position Facia below the oven

Finishing Satin
Series Sinfonia

Hob colour Stainless steel
Type of control knobs Smeg Classic

Controls colour Stainless steel

No. of controls 6
Serigraphy colour Black
Display name DigiScreen

Door With 2 horizontal strips

Glass type Eclipse
Handle Smeg Classic

Handle Colour Brushed stainless steel

Storage compartment Door Feet color Silver

Programs / Functions main oven

No. of cooking functions
Traditional cooking functions

 \bigcirc

Static



Circulaire



Turbo

ECO

Eco

Small grill



Large grill

€

Fan grill (large)



Fan assisted base

SMEG SPA 1/12/2025

8



Cleaning functions



Vapor clean

Hob options





Limited Power

Yes

Multizone Option

Yes

Yes

Consumption Mode

Limited Power

3000, 4500, 7400 W

Consumption Mode in 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

Automatic switch off Yes

when overheat

Automatic pan

detection

Minimum pan diameter

indication

Selected zone indicator Yes

Residual heat indicator Yes

Main Oven Technical Features









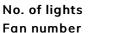




Yes







Net volume of the cavity 701 Gross volume, 1st cavity 791

Cavity material Ever Clean enamel

No. of shelves 5

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

Cooking time setting Start and Stop

Light when oven door is

open

Door opening Flap down

Removable door Yes Full glass inner door Yes

Removable inner door 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 2700 W Large grill - Power Circular heating element 2000 W

- Power

Grill type Electric

SMEG SPA 1/12/2025



Options Main Oven

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

alarm

Accessories included for Main Oven & Hob



Rack with back and side 1 Grill mesh

Telescopic Guide rails, total Extraction 20mm deep tray

40mm deep tray 1

Electrical Connection

10200 W Double and Three Phase **Electrical connection** Additional connection

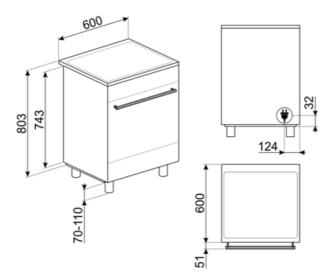
rating

Current 45 A Voltage 220-240 V Voltage 2 (V) 380-415 V

Electric cable Installed, Single phase

modalities

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



SMEG SPA 1/12/2025



Compatible Accessories

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

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

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

GTT

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 smooth extraction of the trays.

KITC6X

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





BBO

vegetables.

Totally extractable telescopic guides (1

SCRP

Non-scratch hob scraper - suitable for

SMEG SPA



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.

SMEG SPA 1/12/2025



Symbols glossary

O A

Automatic merge of zones for a bigger area



Energy efficiency class A



Installation in column: Installation in column.



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.



Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.



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.

SMEG SPA 1/12/2025





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.



Giant zone: The giant zone offers extra space and flexibility.



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.



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



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.

SMEG SPA 1/12/2025