C6IMXM2

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	8017709330927
Energy efficiency class	A



Aesthetics

Design	Square design	**Control knobs**	Smeg Classic
Command panel finish	Finger friendly stainless steel	**Controls colour**	Stainless steel
		No. of controls	6
Aesthetic	Classic	**Serigraphy colour**	Black
Logo	Assembled st/steel	**Display**	Touch
Colour	Stainless steel	**Door**	With 2 horizontal strips
Logo position	Facia below the oven	**Glass type**	eclypse
Finishing	Satin	**Handle**	Smeg Classic
Serie	Sinfonia	**Handle Colour**	Brushed stainless steel
Hob colour	Stainless steel	**Storage compartment**	Door
Type of control setting	Hybrid: Knobs + Digi Touch	**Feet**	Silver
Slider	Red		

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

Vapour Clean

Hob options

Limited Power Consumption Mode	Yes

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	**Selected zone indicator**	Yes
Automatic pan detection	Yes	**Residual heat indicator**	Yes
Minimum pan diameter indication	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 elememt**	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

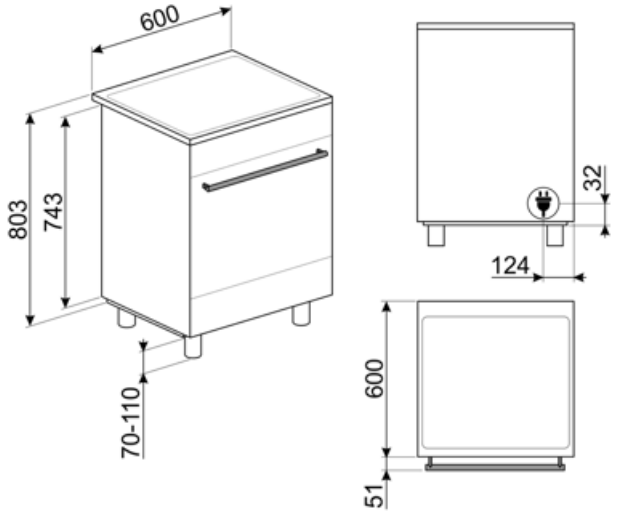
Timer	Yes	**Minimum Temperature**	50 °C
End of cooking acoustic alarm	Yes	**Maximum temperature**	260 °C

Accessories included for Main Oven & Hob

Rack with back and side stop	1	**40mm deep tray**	1
20mm deep tray	1	**Grill mesh**	1

Electrical Connection

Electrical connection rating	10000 W	**Type of electric cable**	Yes, Double and Three Phase
Current	44 A	**Frequency**	50/60 Hz
Voltage	220-240 V	**Terminal block**	5 poles
Voltage 2 (V)	380-415 V	**Plug**	No
Type of electric cable installed	Yes, Single phase		



Compatible Accessories



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, 20mm deep



BNP608T

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



GTP

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



KITC6X

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



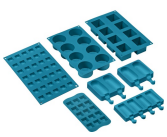
KITPBX

Height reduction feet (850 mm)



SCRP

Induction and ceramic hobs and teppanyaki scraper



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



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.



BN640

Enamelled tray, 40mm deep



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

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



KITPAX

Heigh extension feet (950 mm), stainless steel, suitable for Master, Sinfonia and Concerto cookers



PALPZ

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



SFLK1

Child lock



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



C6IMMBM2

Colour: Matte black



C6IMWHM2

Colour: White

Symbols glossary



A: Product drying performance, measured from A+++ to D / G depending on the product family



Air cooling system: to ensure a safe surface temperatures.



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



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



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.



ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



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.



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.



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.



Installation in column: Installation in column



Triple glazed doors: Number of glazed doors.



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.



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.



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.



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.



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.



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.

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.

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

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.

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

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