

# C6IPBLT2

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

**ELECTRICITY** Induction

Thermoseal Pyrolitic

8017709332587



# **Aesthetics**





Design Standard **Aesthetic** Classic Logo Silk screen

Colour Black

Logo position Facia below the oven

Finishing Glossy Upstand Yes Serie Concerto Hob colour Stainless steel

Type of control setting Touch controls

Slider Red

Control knobs **Smeg Classic** Controls colour Stainless steel

No. of controls 2 Serigraphy colour Silver Display Touch Door Full glass Glass type eclypse Handle **Smeq Classic** 

**Handle Colour** Brushed stainless steel

Black Feet

# **Programs / Functions**

No. of cooking functions Traditional cooking functions

Static

Fan assisted



Circulaire



Turbo



Eco



Small grill



Large grill



Fan grill (large)



Fan assisted bottom

**SMEG SPA** 30/11/2025

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## Cleaning functions



Pyrolytic

# Hob options









Control lock Yes End cooking timer 4

Minute minder 1 **Limited Power** Yes **Consumption Mode** 

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

Bridge option Yes

# Hob technical features







Total no. of cook zones 4

Front left - Induction - single - 1.50 kW - Booster 2.00 kW - - Ø 18.0 cm Rear left - Induction - single - 1.50 kW - Booster 2.00 kW - - Ø 18.0 cm Rear right - Induction - single - 1.50 kW - Booster 2.00 kW - - Ø 18.0 cm Front right - Induction - single - 1.50 kW - Booster 2.00 kW - - Ø 18.0 cm

No. of cooking zones with Booster

Number of Flexible 2 zones

Automatic switch off

when overheat

Automatic pan Yes

detection

Minimum pan diameter Yes

indication

Selected zone indicator Yes Residual heat indicator Yes

# Main Oven Technical Features













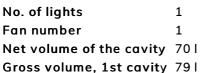


Yes









Cavity material Ever Clean enamel

No. of shelves

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

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 4

No.of thermo-reflective door glasses

Safety Thermostat Yes Heating suspended Yes

when door is opened

Cooling system **Tangential Door Lock During** Yes

**Pyrolisis** 

Usable cavity space

dimensions (HxWxD)

Temperature control Lower heating element Electro-mechanical 1200 W

360X460X425 mm

Yes

power



Upper heating element -  $1000 \, \mathrm{W}$ 

Power

Large grill - Power 2700 W Circular heating element 2000 W

- Power

Grill type Electric

# **Options Main Oven**

Timer Yes Minimum Temperature  $50 \, ^{\circ}\text{C}$  End of cooking acoustic Yes Maximum temperature  $260 \, ^{\circ}\text{C}$ 

alarm

# Accessories included for Main Oven & Hob

Rack with back and side 2

stop
40mm deep tray 1

Grill mesh 1
Telescopic Guide rails, 1

partial Extraction

# **Electrical Connection**

Electrical connection 10000 W Type of electric cable Yes, Single phase

rating installed

Current 44 A Type of electric cable Yes, Double and Three

 Voltage
 220-240 V
 Phase

 Voltage 2 (V)
 380-415 V
 Frequency
 50/60 Hz

oltage 2 (V) 380-415 V Frequency 50/60 H

Terminal block 5 poles



# **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.

#### **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



# KITP60X9

Splashback, 90 cm, stainless steel, suitable for pyrolytic Concerto cookers



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

#### 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







### SFLK1

Child lock



# **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.



#### **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

# **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



C6IPXT2

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.



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



Installation in column: Installation in column



Air cooling system: to ensure a safe surface temperatures.



Quadruple glazed: Number of glazed doors.



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



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.



Fan with upper and lower elements: The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.



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.



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.



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



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 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.



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.



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.



Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.



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.



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



TWIN\_ZONE\_72dpi



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



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Touch control