C6IPBLT2

Cooker size	60x60 cm
N. of cavities with energy label	1
Cavity heat source	Electric
Hob type	Induction
Type of main oven	Thermo-ventilated
Cleaning system main oven	Pyrolytic
EAN code	8017709332587
Energy efficiency class	A



Aesthetics

DIGI touch DIGI screen

Design	Standard	**Control knobs**	Smeg Classic
Aesthetics	Classic	**Controls colour**	Stainless steel
Logo	Silk screen	**No. of controls**	2
Colour	Black	**Serigraphy colour**	Silver
Logo position	Facia below the oven	**Display**	Touch
Finishing	Gloss	**Door**	Full glass
Upstand	Yes	**Glass type**	dark grey
Series	Concert	**Handle**	Smeg Classic
Hob colour	Stainless steel	**Handle Colour**	Brushed stainless steel
Type of control setting	Touch control	**Feet**	Black
Slider	Red		

Programs / Functions

No. of cooking functions	9

Traditional cooking functions

Static

Fan assisted

Circulaire

Turbo (circulaire + bottom + upper + fan)

ECO

Small grill

Large grill

Fan grill (large)

Fan assisted base

Cleaning functions

Pyrolytic

Hob options

Control lock	Yes	**Limited Power Consumption Mode**	Yes
End cooking timer	4	**Limited Power Consumption Mode in W**	1000, 1600, 2200, 2800, 3500, 6000, 7200 W
Minute minder	1	**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	4	**Minimum pan diameter indication**	Yes
Number of Flexible zones	2	**Selected zone indicator**	Yes
Automatic switch off when overheat	Yes	**Residual heat indicator**	Yes
Automatic pan detection	Yes		

Main Oven Technical Features

No. of lights	1	**Removable inner door**	Yes

Fan number	1
Net volume of the cavity	70 litres
Gross volume, 1st cavity	79 l
Cavity material	Easy clean enamel
Shelf positions	5
Type of shelves	Metal racks
Light type	Halogen
Light power	40 W
Cooking time setting	Start and Stop
Light when oven door is open	Yes
Door opening	Flap down
Removable door	Yes
Full glass inner door	Yes

Total no. of door glasses	4
No.of thermo-reflective door glasses	3
Safety Thermostat	Yes
Heating suspended when door is opened	Yes
Cooling system	Tangential
Door Lock During Pyrolisis	Yes
Usable cavity space dimensions (HxWxD)	360X460X425 mm
Temperature control	Electro-mechanical
Lower heating element power	1200 W
Upper heating element - Power	1000 W
Large grill - Power	2700 W
Circular heating element - Power	2000 W
Grill type	Electric

Options Main Oven

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

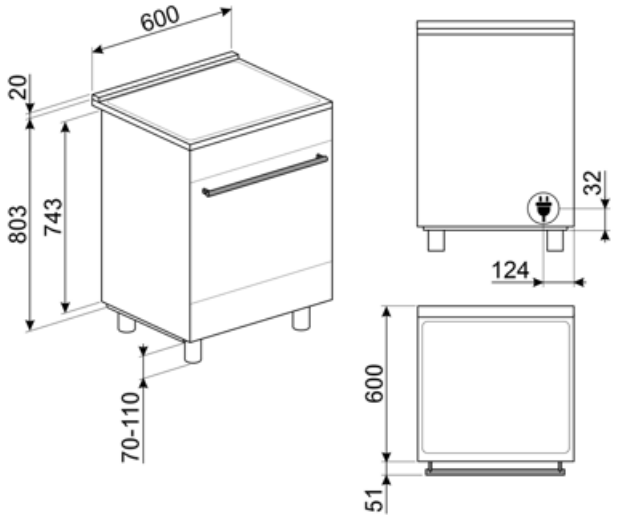
Accessories included for Main Oven & Hob



Chrome shelf with back and side stop	2
40mm deep tray	1
Grill mesh	1
Telescopic Guide rails, partial Extraction	1

Electrical Connection

Max Power Draw	10000 W
Current	44 A
Voltage	220-240 V
Voltage 2 (V)	380-415 V
Cable testing	Yes
Additional connection modalities	Yes, Double and Three Phase
Frequency	50/60 Hz
Terminal block	5 poles
Plug	No


600
20
803
743
70-110
32
124
600
51

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 Symphony cookers



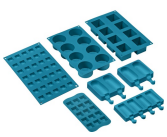
KITPBX

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



KITP60X9

Splashback, 90 cm, stainless steel, suitable for pyrolytic Concert 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



C6IPXT2

Colour: Stainless steel

Symbols glossary



Power booster: option allows the zone to work at full power when very intense cooking is necessary.



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



Touch control



The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.



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



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.



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.



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



Installation in column: Installation in column



Air cooling system: to ensure a safe surface temperatures.



Quadruple glazed: 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 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.



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.

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.

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.

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.

TWIN_ZONE_72dpi

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.

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

The oven cavity has 5 different cooking levels.

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

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