

C6IPX9-1

| | |
|----------------------------------|---------------|
| 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 | Pyrolitic |
| EAN code | 8017709272593 |
| Energy efficiency class | A |












Aesthetics



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

Programs / Functions

| | |
|-------------------------------|---|
| No. of cooking functions | 9 |
| Traditional cooking functions | |

| | | |
|--|---|---|
|  Static |  Fan assisted |  Circulaire |
|  Turbo |  Eco |  Small grill |
|  Large grill |  Fan grill (large) |  Fan assisted bottom |

Cleaning functions



Hob options



| | | | |
|------------------|-----|-----------------------|--------------------|
| Control lock | Yes | Limited Power | 3000, 4500, 7400 W |
| Limited Power | Yes | Consumption Mode in W | |
| Consumption Mode | | Multizone Option | Yes |

Hob technical features



Total no. of cook zones 4

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

Rear left - Induction - single - 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 18.0 cm

| | | | |
|------------------------------------|-----|---------------------------------|-----|
| No. of cooking zones with Booster | 4 | 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 | Total no. of door glasses | 4 |
| Fan number | 1 | No. of thermo-reflective door glasses | 3 |
| Net volume of the cavity | 70 l | Safety Thermostat | Yes |
| Gross volume, 1st cavity | 79 l | Heating suspended when door is opened | Yes |
| Cavity material | Ever Clean enamel | Cooling system | Tangential |
| No. of shelves | 5 | Door Lock During Pyrolysis | Yes |
| Type of shelves | Metal racks | Usable cavity space dimensions (HxWxD) | 360X460X425 mm |
| Light type | Halogen | Temperature control | Electro-mechanical |
| Light Power | 40 W | Lower heating element power | 1200 W |
| Cooking time setting | Start and Stop | Upper heating element - Power | 1000 W |
| Light when oven door is open | Yes | Grill element | 1700 W |
| Door opening | Flap down | Large grill - Power | 2700 W |
| Removable door | Yes | | |
| Full glass inner door | Yes | | |
| Removable inner door | Yes | | |

| | |
|--------------------------|----------|
| Circular heating element | 2000 W |
| - Power | |
| Grill type | Electric |

Options Main Oven

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|-------------------------------|-----|---------------------|--------|
| Timer | Yes | Minimum Temperature | 50 °C |
| End of cooking acoustic alarm | Yes | Maximum temperature | 280 °C |

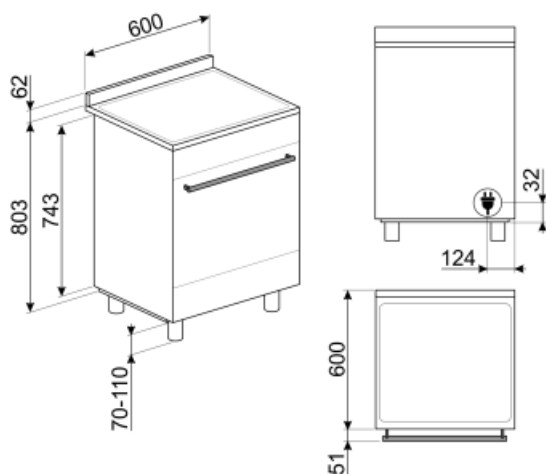
Accessories included for Main Oven & Hob



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|------------------------------|---|--|---|
| Rack with back and side stop | 2 | Grill mesh | 1 |
| 40mm deep tray | 1 | Telescopic Guide rails, partial Extraction | 1 |

Electrical Connection

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|------------------------------|-----------|----------------------------------|-----------------------------|
| Electrical connection rating | 10400 W | Type of electric cable installed | Yes, Single phase |
| Current | 46 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.



PALPZ

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



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.



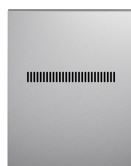
GRILLPLATE

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



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.



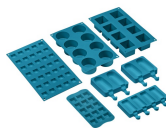
GTT

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)

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|  | 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. |
|  | 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. |  | A: Product drying performance, measured from A+++ to D / G depending on the product family |
|  | 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. |  | Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new. |
|  | Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning. |  | 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. |  | Giant zone: The giant zone offers extra space and flexibility. |

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|--|---|---|--|
|  | 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. |  | Pyrolytic: Pyrolytic 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. |  | The capacity indicates the amount of usable space in the oven cavity in litres. |