

# C6IPXM2

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	8017709330880
Energy efficiency class	A



## Aesthetics












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

## 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	Minute minder	1
End cooking timer	4	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

<b>Number of Flexible zones</b>	2	<b>Automatic pan detection</b>	Yes
<b>Booster power left Bridge</b>	3,0 kW	<b>Minimum pan diameter indication</b>	Yes
<b>Booster power right Bridge</b>	3,0 kW	<b>Selected zone indicator</b>	Yes
<b>Automatic switch off when overheat</b>	Yes	<b>Residual heat indicator</b>	Yes

## Main Oven Technical Features



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

Circular heating element	2000 W
- Power	
Grill type	Electric

## Options Main Oven

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

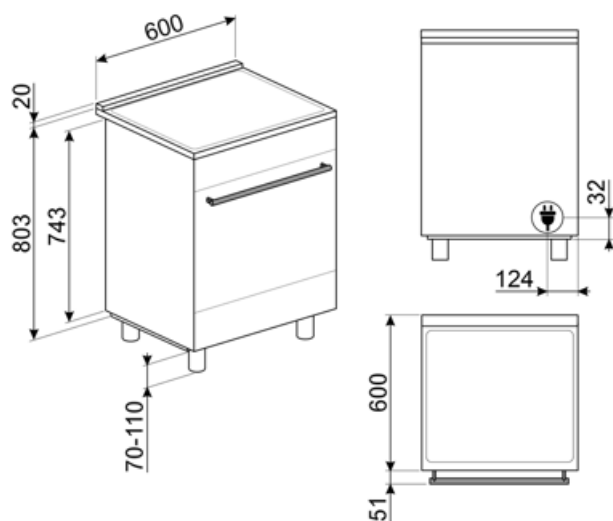
## Accessories included for Main Oven & Hob



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

## Electrical Connection

Electrical connection rating	10000 W	Type of electric cable installed	Yes, Single phase
Current	44 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



## Compatible Accessories



### BN620-1

Enamelled tray, 20mm deep



### BNP608T

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



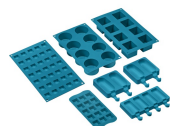
### GTT

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



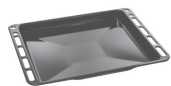
### SCRP

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



### BN640

Enamelled tray, 40mm deep



### GTP

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



### KITP60X9

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



### 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.

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## Alternative products

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**C6IPMBM2**

















**Colour: Matt Black**

















**C6IPWHM2**

**Colour: White**

## Symbols glossary

	A: Product drying performance, measured from A+++ to D / G depending on the product family		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.
	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.
	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.
	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.
	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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## Benefit (TT)

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### **Induction hob**

Induction offers fast cooking and precise temperature control

Through the use of suitable cookware, induction is easy to use and maintain, safe and responsive

### **Pyrolysis**

Easy oven cleaning thanks to special pyrolytic function

### **Touch control**

Easy and intuitive timer setting with a single touch

### **Storage compartment**

More space thanks to the lower compartment, ideal for storing accessories or cooking utensils

### **True-convection**

The best cooking performances guaranteed by ventilated circular flow.

Multiple fans and heating elements guarantee the perfect aerodynamic heat flow, allowing homogeneous and quicker cooking inside the cavity.

### **Multilevel cooking**

Several cooking levels allow maximum flexibility of use

### **Multilevel halogen light**

Internal halogen lighting on different levels guarantees excellent visibility

### **Removable inner glass**

Internal door glasses are easily removable for complete cleaning

### **Tangential cooling**

New cooling system with tangential fan and airflow from the door to the splashback

### **Telescopic guides**

Easy extraction and safe insertion of trays into the oven thanks to telescopic guides

### **Adjustable height**

Cooker top flushed with the working area thanks to adjustable feet

### **BBQ (optional accessory)**

Barbeque cooking directly in the oven with the double-sided grill

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#### **Pizza stone (optional accessory)**

Baking with refractory stone for soft and crispy pizza and yeast products (STONE optional accessory)

#### **Cold door**

During any function, the external door glass is cold, avoiding any risk of burns

#### **AirFry (AIRFRY optional accessory)**

Lighter and tastier food thanks to airfry basket

#### **Isothermic Cavity**

The best cooking performance at the highest energy efficiency

#### **Single turbine**

The oven has a fan equipped with a circular heating element allowing cooking with rotating heat