C6IPXT2

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	8017709330934
Energy efficiency class	A



Aesthetics

DIGI touch DIGI screen

Design	Standard	**Slider**	Red
Command panel finish	Enamelled metal	**Control knobs**	Smeg Classic
Aesthetic	Classic	**Controls colour**	Stainless steel
Logo	Silk screen	**No. of controls**	6
Colour	Stainless steel	**Serigraphy colour**	Black
Logo position	Facia below the oven	**Display**	Touch
Finishing	Glossy	**Door**	Full glass
Upstand	Yes	**Glass type**	Black
Serie	Concerto	**Handle**	Smeg Classic
Hob colour	Stainless steel	**Handle Colour**	Brushed stainless steel
Type of control setting	Touch controls	**Feet**	Black

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

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	**Automatic pan detection**	Yes
Number of Flexible zones	2	**Minimum pan diameter indication**	Yes
Booster power left Bridge	3.0 kW	**Selected zone indicator**	Yes
Booster power right Bridge	3.0 kW	**Residual heat indicator**	Yes
Automatic switch off when overheat	Yes		

Main Oven Technical Features

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

Removable door	Yes	**Lower heating element power**	1200 W
Full glass inner door	Yes	**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	**Minimum Temperature**	50 °C
End of cooking acoustic alarm	Yes	**Maximum temperature**	260 °C

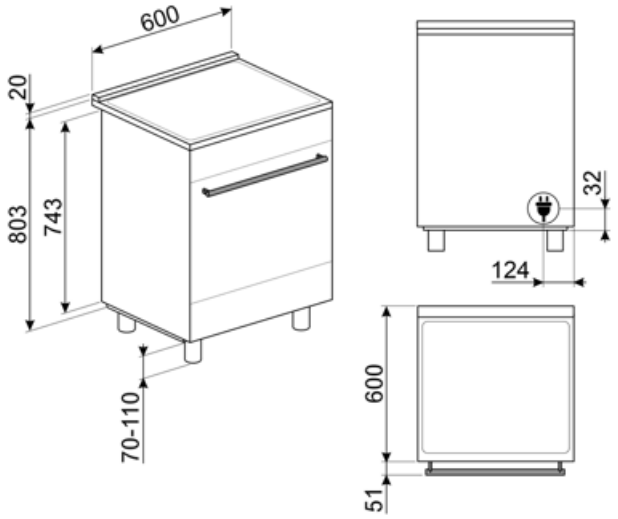
Accessories included for Main Oven & Hob



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


600
20
803
743
70-110
32
124
600
51

Compatible Accessories



BN620-1

Enamelled tray, 20mm deep



BN640

Enamelled tray, 40mm 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



GTT

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



KITH95

Height extension kit (950 mm), stainless steel



KITP60X9

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



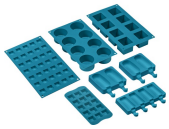
SCRP

Induction and ceramic hobs and teppanyaki scraper



SFLK1

Child lock



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

Alternative products



C6IPBLT2

Colour: Black

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



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.



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.



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.



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



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.



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.

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

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

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.

Touch control