

# C6IPXT2

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	8017709330934
Energy efficiency class	A



## Aesthetics



<b>Design</b>	Standard	<b>Slider</b>	Red
<b>Command panel finish</b>	Enamelled metal	<b>Control knobs</b>	Smeg Classic
<b>Aesthetics</b>	Classic	<b>Controls colour</b>	Stainless steel
<b>Logo</b>	Silk screen	<b>No. of controls</b>	6
<b>Colour</b>	Stainless steel	<b>Serigraphy colour</b>	Black
<b>Logo position</b>	Facia below the oven	<b>Display</b>	Touch
<b>Finishing</b>	Gloss	<b>Door</b>	Full glass
<b>Upstand</b>	Yes	<b>Glass type</b>	Black
<b>Series</b>	Concert	<b>Handle</b>	Smeg Classic
<b>Hob colour</b>	Stainless steel	<b>Handle Colour</b>	Brushed stainless steel
<b>Type of control setting</b>	Touch control	<b>Feet</b>	Black

## Programs / Functions

No. of cooking functions	9
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### 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
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### Hob options



<b>Control lock</b>	Yes	<b>Limited Power Consumption Mode</b>	Yes
<b>End cooking timer</b>	4	<b>Limited Power Consumption Mode in W</b>	1000, 1600, 2200, 2800, 3500, 6000, 7200 W
<b>Minute minder</b>	1	<b>Bridge option</b>	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>No. of cooking zones with Booster</b>	4	<b>Automatic pan detection</b>	Yes
<b>Number of Flexible zones</b>	2	<b>Minimum pan diameter indication</b>	Yes
<b>Booster power left Bridge</b>	3.0 kW	<b>Selected zone indicator</b>	Yes
<b>Booster power right Bridge</b>	3.0 kW	<b>Residual heat indicator</b>	Yes
<b>Automatic switch off when overheat</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 litres	<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>	Easy clean enamel	<b>Heating suspended when door is opened</b>	Yes
<b>Shelf positions</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>Circular heating element - Power</b>	2000 W
<b>Full glass inner door</b>	Yes	<b>Grill type</b>	Electric

## Options Main Oven

<b>Timer</b>	Yes	<b>Minimum Temperature</b>	50 °C
<b>End of cooking acoustic alarm</b>	Yes	<b>Maximum temperature</b>	260 °C

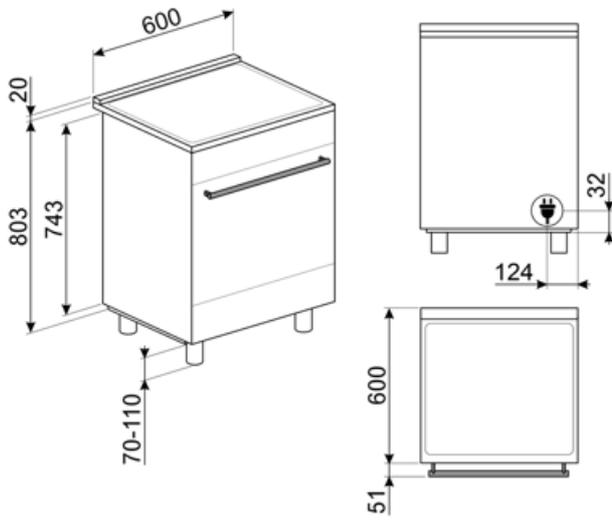
## Accessories included for Main Oven & Hob



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

## Electrical Connection

<b>Max Power Draw</b>	10000 W	<b>Additional connection modalities</b>	Yes, Double and Three Phase
<b>Current</b>	44 A	<b>Frequency</b>	50/60 Hz
<b>Voltage</b>	220-240 V	<b>Terminal block</b>	5 poles
<b>Voltage 2 (V)</b>	380-415 V	<b>Plug</b>	No
<b>Type of electric cable</b>	Yes, Single phase		



## 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 Concert cookers



### SFLK1

Child lock



### STONE

Rectangular refractory stone. 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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**C6IPBLT2**

**Colour: Black**

## Symbols glossary

 <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>	 <p>Power booster: option allows the zone to work at full power when very intense cooking is necessary.</p>
 <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>	 <p>Installation in column: Installation in column</p>
 <p>Air cooling system: to ensure a safe surface temperatures.</p>	 <p>Quadruple glazed: Number of glazed doors.</p>
 <p>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>

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