


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

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

Programs / Functions

No. of cooking functions	9
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Traditional cooking functions

 Static	 Fan assisted	 Circulaire
	 ECO	 Small grill
Turbo (circulaire + bottom + upper + fan)		
 Large grill	 Fan grill (large)	 Fan assisted base


Cleaning functions

 Pyrolytic
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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
Booster power left Bridge	3,0 kW	Minimum pan diameter indication	Yes
Booster power right Bridge	3,0 kW	Selected zone indicator	Yes
Automatic switch off when overheat	Yes	Residual heat indicator	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 litres	No. of thermo-reflective door glasses	3
Gross volume, 1st cavity	79 l	Safety Thermostat	Yes
Cavity material	Easy clean enamel	Heating suspended when door is opened	Yes
Shelf positions	5	Cooling system	Tangential
Type of shelves	Metal racks	Door Lock During Pyrolysis	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	Lower heating element power	1200 W
Light when oven door is open	Yes	Upper heating element - Power	1000 W
Door opening	Flap down	Large grill - Power	2700 W
Removable door	Yes	Circular heating element - Power	2000 W
Full glass inner door	Yes	Grill type	Electric

Options Main Oven

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

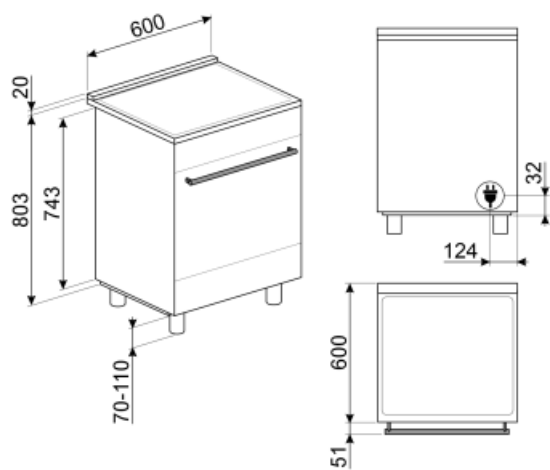
Accessories included for Main Oven & Hob



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

Electrical Connection

Max Power Draw	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



Not included accessories



SFLK1
Child lock



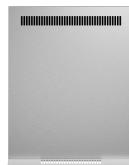
SCRP
Induction and ceramic hobs and
teppanyaki scraper



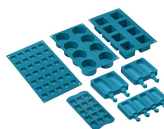
GTT
**Totally extractable telescopic guides
(1 level)** Extraction: 433 mm Material:
Stainless steel AISI 430 polished



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



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

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