

# C6IPXT2

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven

Cleaning system main oven

EAN code

**Energy efficiency class** 

60x60 cm

1

ELECTRICITY Induction

Thermo-ventilated

Pyrolitic

8017709330934

Α



## **Aesthetics**





Design

Command panel finish

Communa paner minsi

Aesthetic

Logo

Colour

Logo position

Finishing

Upstand

Series

Hob colour
Type of control setting

hob

Standard

Enamelled metal

Classica

Silk screen

Stainless steel

Facia below the oven

Glossy

Yes

Concerto

Stainless steel

Digi Touch

Hob LED colours

Type of control knobs

Controls colour

No. of controls

Serigraphy colour

Display name

Door

Glass type

Handle

**Handle Colour** 

Feet color

Red

**Smeg Classic** 

Stainless steel

6

Black

DigiScreen

Full glass

Black

**Smeg Classic** 

Brushed stainless steel

Black

# Programs / Functions main oven

No. of cooking functions
Traditional cooking functions

Static

8

Fan assisted

9

(<sub>k</sub>)

Circulaire

**®** 

Turbo

ECO

Eco

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Small grill

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Large grill

3

Fan grill (large)

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Fan assisted base

**SMEG SPA** 

11/20/2025



### Cleaning functions



Pyrolytic

# Hob options









Control lock Yes 4

End cooking timer Minute minder 1 **Limited Power** Yes **Consumption Mode** 

Limited Power 1000, 1600, 2200, 2800, Consumption Mode in W 3500, 6000, 7200 W

Yes

**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

Number of Flexible 2

zones

**Booster power left** 

Bridge

Booster power right 3,0 kW

Bridge

Automatic switch off when overheat

Yes

3,0 kW

Automatic pan detection

Minimum pan diameter Yes

indication

Selected zone indicator Yes

Residual heat indicator Yes

### Main Oven Technical Features











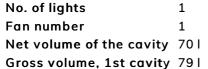












Cavity material Ever Clean enamel

No. of shelves

Type of shelves Metal racks Light type Halogen **Light Power** 40 W

Cooking time setting Start and Stop

Light when oven door is

open

Door opening

Flap down

**Door Lock During Pyrolisis** 

Usable cavity space

dimensions (HxWxD)

Removable inner door

No.of thermo-reflective

Safety Thermostat

Heating suspended

Cooling system

when door is opened

door glasses

Total no. of door glasses 4

Temperature control

Yes

360X460X425 mm

**Tangential** 

Yes

Yes

Electro-mechanical



Removable door Yes Lower heating element 1200 W

Full glass inner door Yes Upper heating element - 1000 W

Power

Large grill - Power 2700 W Circular heating element 2000 W

- Power

Grill type Electric

# **Options Main Oven**

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

alarm

# Accessories included for Main Oven & Hob

Rack with back and side 2

stop Telescopic Guide rails. 40mm deep tray partial Extraction

### **Electrical Connection**

**Electrical connection** 10000 W Additional connection Double and Three Phase

rating

Current 44 A 220-240 V Voltage 380-415 V Voltage 2 (V)

Electric cable Installed, Single phase

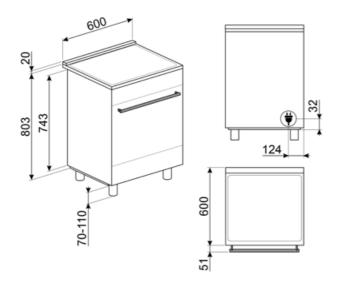
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modalities

Grill mesh

Frequency 50/60 Hz Terminal block 5 poles Plug Not present







# **Compatible Accessories**

### BN620-1

**BNP608T** 



Enamelled tray suitable for 45 cm and 60 cm ovens. Depth 20 mm. Perfect for a wide range of savoury and sweet baking.

### **BN640**

Enamelled tray suitable for 45cm and 60cm ovens. Depth 540 mm. Perfect for cooking and roasting meat and fish in sauces. Also ideal for experimenting with lighter and crunchy side dishes

### GTP



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



Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.

### GTT



Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



### KITP60X9

Splashback, stainless steel, suitable for 60X60cm Concerto cookers with pyro and MF oven



### SCRP

Non-scratch hob scraper - suitable for induction and ceramic hobs



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



### 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.



# Alternative products



C6IPBLT2
Colour: Black



# Symbols glossary

A †

Energy efficiency class A



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.



Installation in column: Installation in column.



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.



Ever Clean Enamel: Ever Clean enamel is applied electrostatically, corner to corner and edge to edge to prevent cracking or cracks over time. It is a particular pyrolytic enamel, resistant to acids which, in addition to being pleasantly bright, promotes greater cleaning of the oven walls, thanks to its lower porosity. It is baked at over 850 °C and slowly polymerized at a scientifically determined rate to ensure uniform depth and strength. Ever Clean enamel creates an impeccable finish both on the inside of the oven and on the trays, making the surfaces of the oven incredibly easy to maintain over time as it reduces the adhesion of fat during cooking.



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 assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers.



Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes.



Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors.



ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment.



Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.



TWIN\_ZONE\_72dpi

with knobs + 3 touch keys

4.3 inch display with LED technology, usability

DIGI

***	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.	<b>₹</b>	Fan grill: very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat.
8	Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.	STOP °C∓	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.	Ö	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.	P <sup>*</sup>	PYROLYSIS - AUTOMATIC CLEANING FUNCTION: the oven heats up to a temperature approaching 500 °C and chars grease and food residues into a fine ash that can be easily wiped off with a damp cloth. At such a high temperature, the door locks automatically for safety, while the temperature of the door remains controlled so it is safe to touch User adjustable function based on the level of dirt present in the oven.
Н	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.	.5	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.

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70 lt

DIGI

The capacity indicates the amount of usable

space in the oven cavity in litres.

Touch control