

# CS6CMXA2

Cooker size

N. of cavities with energy label

Cavity heat source

Hob type

Type of main oven

Cleaning system main oven

EAN code

60x60 cm

1

**ELECTRICITY** 

Ceramic

Thermoseal

Vapour Clean

8017709330897



## **Aesthetics**







**Design** Square design

Command panel finish Finger friendly stainless

steel

Aesthetic Classic

Logo Assembled st/steel
Colour Stainless steel

**Logo position** Facia below the oven

Finishing Satin
Upstand Yes
Serie Sinfonia
Hob colour Stainless steel

Type of control setting Control knobs
Control knobs Smeg Classic

Controls colour Stainless steel

No. of controls 6
Serigraphy colour Black
Display Touch

**Door** With 2 horizontal strips

Glass type eclypse
Handle Smeg Classic

Handle Colour Brushed stainless steel

Storage compartment Door Feet Silver

Plinth Stainless steel

# **Programs / Functions**

No. of cooking functions Traditional cooking functions



Circulaire



Turbo

ECO

Eco

Static

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Small grill



Large grill

**%** 

Fan grill (large)



Fan assisted bottom

SMEG SPA 6/12/2025

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## Cleaning functions



Vapour Clean

## Hob technical features



Total no. of cook zones 4 Selected zone indicator Yes

Residual heat indicator Yes

## Main Oven Technical Features















Start and Stop





No. of lights 1 Fan number Net volume of the cavity 721 Gross volume, 1st cavity 791

Cavity material Ever Clean enamel

No. of shelves

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

Light when oven door is Yes

Cooking time setting

open

Door opening

Flap down Removable door Yes Full glass inner door Yes

Removable inner door Yes Total no. of door glasses 3 No.of thermo-reflective

door glasses

Safety Thermostat Yes

Cooling system Tangential 360x444x425 mm

Usable cavity space dimensions (HxWxD)

Electro-mechanical Temperature control

1200 W

Lower heating element

power

Upper heating element - 1000 W

**Power** 

Grill elememt 1700 W Large grill - Power 2700 W Circular heating element 2000 W

- Power

Grill type Electric

# **Options Main Oven**

Timer Yes End of cooking acoustic Yes

Minimum Temperature 50 °C Maximum temperature 260 °C

# Accessories included for Main Oven & Hob



alarm

Rack with back and side 2

40mm deep tray 1 Grill mesh 1

Telescopic Guide rails, partial Extraction

# **Electrical Connection**



**Electrical connection** 

10400 W

rating Current

29 A

Voltage

Voltage 2 (V)

220-240 V

380-415 V

Type of electric cable installed

Type of electric cable

Yes, Double and Three

Phase 50/60 Hz

5 poles

Yes, Single phase

Frequency Terminal block

600 124 900 21



## **Compatible Accessories**

#### **AIRFRY**

Air fryer rack AIRFRY . Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.

#### **BBQ**

Double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of grilled cooking. The ribbed side is particularly suitable for meats and cheeses. The smooth side for fish, seafood and vegetables.

#### **BN640**

Enamelled tray, 40mm deep



#### **GRILLPLATE**

Universal griddle for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking meat, cheese and vegetables. Dimensions: 410 x 240 mm.

### GTT

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



#### **KITPBX**

Height reduction feet (850 mm)



#### SCRP

Induction and ceramic hobs and teppanyaki scraper

#### AIRFRY2

Air fryer tray. Ideal for recreating traditional frying in the oven, but with fewer calories and less fat. It allows you to cook quickly and simply dishes such as French fries, fried vegetables and fish, ensuring perfect browning and crispiness.

#### BN620-1

Enamelled tray, 20mm 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



### KITC6X

Splashback, 60x75 cm, stainless steel, suitable for Master and Sinfonia cookers





Pizza shovel with fold away handle width: 315mm length: 325mm



#### 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

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## **TPKPLATE**



Universal plate for induction, gas, ceramic and electric hobs. Non-stick surface ideal for cooking fish, eggs and vegetables. Dimensions: 410 X 240 mm.

#### 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.



# Symbols glossary

Symbols glossary			
	Installation in column: Installation in column	Ф	Knobs control
<b>!!!</b>	Air cooling system: to ensure a safe surface temperatures.	3	Triple glazed doors: 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.		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.
<b>®</b>	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	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.
(R)	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.
	Glass ceramic: The base of the hob is made glass ceramic. Heating is performed by the heating elements Hi-Light.	且	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.



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.



Vapour Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



The capacity indicates the amount of usable space in the oven cavity in litres.



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