C6IPBLT2

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	8017709332587
Energy efficiency class	A



Aesthetics

DIGI touch

Aesthetics	Classic	**Display**	Touch
Series	Concert	**No. of controls**	2
Colour	Black	**Serigraphy colour**	Silver
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**	dark grey
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

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

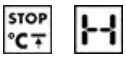
 Pyrolytic

Hob options



Control lock	Yes
End cooking timer	4
Minute minder	1
Limited Power Consumption Mode	Yes
Limited Power Consumption Mode in W	1000, 1600, 2200, 2800, 3500, 6000, 7200 W
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

Automatic switch off when overheat	Yes
Automatic pan detection	Yes
Minimum pan diameter indication	Yes
Selected zone indicator	Yes
Residual heat indicator	Yes

Main Oven Technical Features



No. of lights	1
Fan number	1
Net volume of the cavity	70 litres
Removable inner door	Yes
Total no. of door glasses	4

Gross volume, 1st cavity	79 l
Cavity material	Easy clean enamel
Shelf positions	5
Type of shelves	Metal racks
Light type	Halogen
Light power	40 W
Cooking time setting	Start and Stop
Light when oven door is open	Yes
Door opening	Flap down
Removable door	Yes
Full glass inner door	Yes
No.of thermo-reflective door glasses	3
Safety Thermostat	Yes
Heating suspended when door is opened	Yes
Cooling system	Tangential
Door Lock During Pyrolisis	Yes
Usable cavity space dimensions (HxWxD)	360X460X425 mm
Temperature control	Electro-mechanical
Lower heating element power	1200 W
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
End of cooking acoustic alarm	Yes
Minimum Temperature	50 °C
Maximum temperature	280 °C

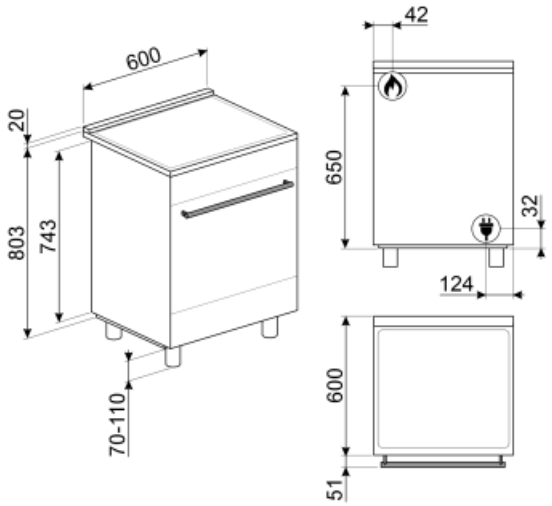
Accessories included for Main Oven & Hob



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

Electrical Connection

Max Power Draw	10000 W
Current	44 A
Voltage	220-240 V
Voltage 2 (V)	380-415 V
Type of electric cable installed	Yes, Single phase
Type of electric cable	Yes, Double and Three Phase
Frequency	50/60 Hz
Terminal block	5 poles


600
20
803
743
70-110
42
650
32
124
600
51

Not included 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.



GTP

Partially extractable telescopic guides (1 level) Extraction: 300 mm Material: Stainless steel AISI 430 polished



BNP608T

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



KITPBX

Height reduction feet (850 mm)



BN620-1

Enamelled tray, 20mm deep



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.



PALPZ

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



GTT

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



SFLK1

Child lock



PRTX

Refractary pizza stone with handles. D=35cm Not suitable for microwave ovens. Suitable for gas ovens, to be put on the griddle.

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.



KITC6X

Splashback, 60x75 cm, stainless steel, suitable for Symphony cookers



SCRP

Induction and ceramic hobs and teppanyaki scraper

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.



KITP60X9

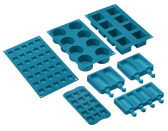
Splashback, 90 cm, stainless steel, suitable for pyrolytic Concert cookers



BN640

Enamelled tray, 40mm deep

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



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.



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.



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.



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.

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.

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.

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

Touch control