

C6IPX9-1

Produktkategorie Standherd	60x60 cm
Zahl der Garräume mit Energielabel	1
Wärmequelle pro Garraum	Strom
Heiztechnik der Kochmulde	Induktion
Typ Garraum 1	Umluft/Heißluft
Reinigungssystem Garraum	Pyrolyse
EAN-Code	8017709272593
Energieeffizienzklasse Garraum 1 (auf einer Skala von A+++ bis D)	A



Design












Design	Classici	Display	LED-Programmuhr
Serie	Sinfonie	Anzahl der Bedienknebel	6
Farbe	Edelstahl	Farbe des Dekors	Schwarz
Design	Squared	Türgriff	Classici
Gerätetür	Mit 2 horizontalen Edelstahlverblendungen	Material des Türgriffs	Edelstahl gebürstet
Spritzleiste	Ja	Glasart	Eclipse-Schwarzglas
Farbe der Kochmulde	Edelstahl	Stellfüße	Silber
Bedienoberfläche	Edelstahl mit Anti-Finger-Protektion	Staufach im Sockelbereich	Klappfach
Bedienknebel	Classici	Markenlogo	Edelstahlprägung
Farbe/Material der Bedienknebel	Metall	Position des Markenlogos	Zierblende


Programme / Funktionen

Anzahl der Garfunktionen, Garraum 1	9
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Art der Garfunktionen, Garraum 1

 Statisch	 Ober-/Unterhitze+Umluft	 Heißluft
 Turbo-Heißluft	 ECO	 Kleinflächengrill
 Großflächengrill	 Großflächengrill + Umluft	 Unterhitze + Umluft

Reinigungsfunktion, Garraum 1

 Pyrolyse

Technische Eigenschaften Kochfeld



Anzahl der Kochzonen 4

Vorne links - Induktion - 2.10 kW - Booster 2.30 kW - 21.1x19.1 cm

Hinten links - Induktion - 1.60 kW - Booster 1.85 kW - 21.0x19.0 cm

Hinten rechts - Induktion - Maxi - 2.10 kW - Booster 2.30 kW - Ø 21.0 cm

Vorne rechts - Induktion - 1.20 kW - Booster 1.40 kW - Ø 18.0 cm

Anzahl der Kochzonen mit Booster	4	Dekor für min. Topfgröße	Ja
Überhitzungsschutz	Ja	Anzeige der Kochzone	Ja
Automatische Anpassung des Topfdurchmessers	Ja	Restwärmanzeige	Ja

Technische Eigenschaften primärer Garraum 1



Anzahl der Garraumbeleuchtungen	1	Anzahl der Türverglasungen	4
Anzahl der Ventilatoren (Umluft/Heißluft)	1	Anzahl der Thermo-Türverglasungen	3
Nutzbare Garraumvolumen	70 l	Sicherheitsthermostat	Ja
Bruttovolumen Garraum	79 l	Sicherheitsabschaltung der Beheizung bei Türöffnung	Ja
Material des Garraums	Ever Clean Emaillierung	Kühlsystem	Querstromlüfter
Anzahl der Garebenen	5	Türverriegelung bei Pyrolyse	Ja
Art der Einschubschienen	Verchromt	Nutzabmessungen des Garraums (HxBxT)	316x444x425 mm
Art der Beleuchtung	Halogen	Temperaturregelung	Elektromechanisch
Leistung der Beleuchtung	40 W	Leistung der Unterhitze	1200 W
Programmierung der Garzeit	Start Gardauer mit Endabschaltung	Leistung der Oberhitze	1000 W
Garraumbeleuchtung bei Türöffnung	Ja	Leistung des Kleinflächengrills	1700 W

Art der Türöffnung	Klapptür	Leistung des Großflächengrills	2700 W
Abnehmbare Gerätetür	Ja	Leistung der Heißluft	2000 W
Vollglasinnentür	Ja	Art des Grills	Elektrisch
Vollglasinnentür herausnehmbar	Ja		

Optionen primärer Garraum 1

Kurzzeitwecker	Ja	Temperatur min.	50 °C
Akustisches Signal bei Garzeitende	Ja	Temperatur max.	280 °C

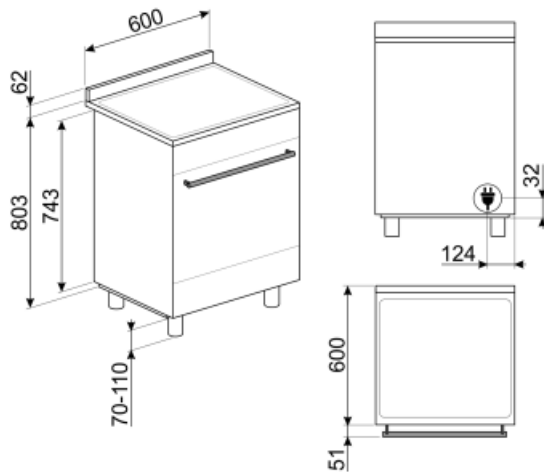
Serienzubehör primärer Garraum 1 und Kochfeld



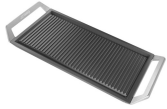
Grillrost mit Tiefensperre und Auszugsstopp	1	Backblech/Fettpfanne (H: 40 mm)	1
Auflagerost	1	Teleskop-Teilauszug, 1 Ebene	1
Backblech (H: 20 mm)	1		

Elektrischer Anschluss

Elektrischer Gesamtanschlusswert	10400 W	Spannung 2	380-415 V
Absicherung	46 A	Frequenz	50/60 Hz
Spannung	220-240 V	Anschlussleiste	5-polig



Not included accessories



GRIDDLE

Universal-Barbecue-Grillplatte aus Gusseisen, geeignet für alle Gas, Glaskeramik-/Elektro Kochfelder und Induktions-Kochfelder mit Brückenfunktion (Multizone oder Flexi4Zone), LxB: 517x240 mm



SFLK1

Child lock



GTP



KITC6X

Edelstahlrückwand BxHxT: 600 x 750 x 35 mm geeignet für alle 60 cm Classici Standherde



SCRP

Induction and ceramic hobs and teppanyaki scraper

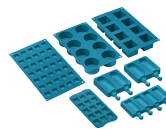
KITPAX

High extension feet (950 mm), stainless steel, suitable for Master, Sinfonia and Concerto cookers



GTT



















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













SMOLD

Set aus 7 Silikonformen für Eiscreme, Stieleis, Pralinen, Eiswürfel (Blast-Chiller) und das Vorportionieren von Gerichten. Temperaturbeständig von -60°C bis +230°C (Backöfen)

Symbols glossary (TT)

 <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>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>Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.</p>
 <p>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.</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>
 <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.</p>	 <p>Giant zone: The giant zone offers extra space and flexibility.</p>

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|---|---|
|  <p>Overheat protection: The safety system that automatically turns off the hob in case of overheating of the control unit.</p> |  <p>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.</p> |
|  <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p> |  <p>The inner door glass: can be removed with a few quick movements for cleaning.</p> |
|  <p>Side lights: Two opposing side lights increase visibility inside the oven.</p> |  <p>Pyrolytic: Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior.</p> |
|  <p>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.</p> |  <p>The oven cavity has 5 different cooking levels.</p> |
|  <p>Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.</p> |  <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p> |