

C6IPBLT2

60CM CLASSIC PYROLYTIC FREESTANDING COOKER

MADE IN ITALY

Since 1948



THERMOSEAL

The seal of Smeg's quality, technical excellence and taste: succulent roasts, crisp pastry and impressive baking is achieved in Smeg's unique, perfectly controlled cooking environment. Thermoseal maintains the perfect atmospheric balance in the cavity for optimum cooking conditions.

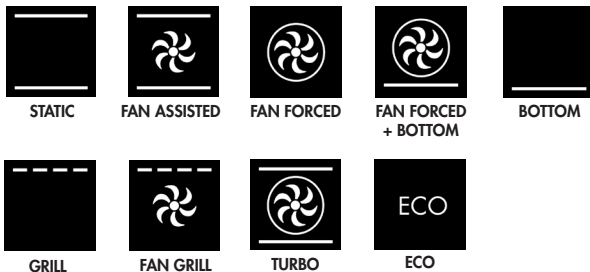
EVER CLEAN ENAMEL

The superior quality of Smeg's patented Ever Clean enamel, which is highly durable and easy to clean, is the result of over 75 years of enamelling expertise; ensuring long-life performance of every Smeg oven.

PYROLYTIC CLEANING

Pyrolytic self-cleaning oven technology means one less kitchen chore. The oven heats to a temperature approaching 500°C for up to three hours and carbonises grease and food residue to a fine ash that can be easily wiped out with a damp cloth. No harsh chemicals are required and the door remains safe to touch.

NINE TRADITIONAL COOKING FUNCTIONS:



BRIDGE FUNCTION

Operate two cooking zones (front and rear) at the same time when cooking with long, oversized pans or grill plates. The function automatically divides the power equally between both zones that are in use.

BOOST FUNCTION

Heat a pan at maximum power for a limited amount of time. The Boost function remains active for a maximum of 10 minutes, after which the power level of the zone returns to 9.

RESIDUAL HEAT INDICATOR

If the cooking zone is still hot after being switched off, the **H** symbol will be displayed on the control panel until the temperature reaches below 60°C.

OTHER FUNCTIONS:



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EAN	8017709332587
Dimensions	600mmW x 873-913mmH x 600mmD (excluding handle) (refer to technical drawing)
Finish	Gloss Black
Installation	Freestanding
Display	Electronic Touch Clock
Power	220-240V, 50/60Hz 10,000W 44A Connection
Warranty	Two years parts and labour

MAIN OVEN FEATURES

Capacity	79L
Cooking functions	9
Other functions	1
Door	Quadruple glazed
Shelf positions	5
Thermostat	50° C - 260° C
Cooking with probe	No
Cleaning	Pyrolytic
Lighting	1 x 40W Halogen
Safety	Thermal protection system
Fans	1
Timer	End of cooking acoustic alarm Timer 1 x Minute Minder
Door	Standard Cool door technology Removable inner glass

INDUCTION COOKTOP FEATURES

Capacity	4 zones Front left: 18.0 x 18.0cm 1500W - booster 2000W Rear left: 18.0 x 18.0cm 1500W - booster 2000W Rear right: 18.0 x 18.0cm 1500W - booster 2000W Front right: 18.0 x 18.0cm 1500W - booster 2000W
Controls	Touch control 9 power levels + Boost
Safety	Automatic switch off when overheat Residual heat indicator Control lock
Features	Automatic pan detection Selected zone indicator Minimum pan diameter indication Eco Logic Advance Power Limitation

INCLUDED ACCESSORIES

- 2 x Chrome shelves
- 1 x 40mm enamelled baking tray
- 1 x Chrome grill insert
- 1 x GTP partial telescopic guides

OPTIONAL ACCESSORIES

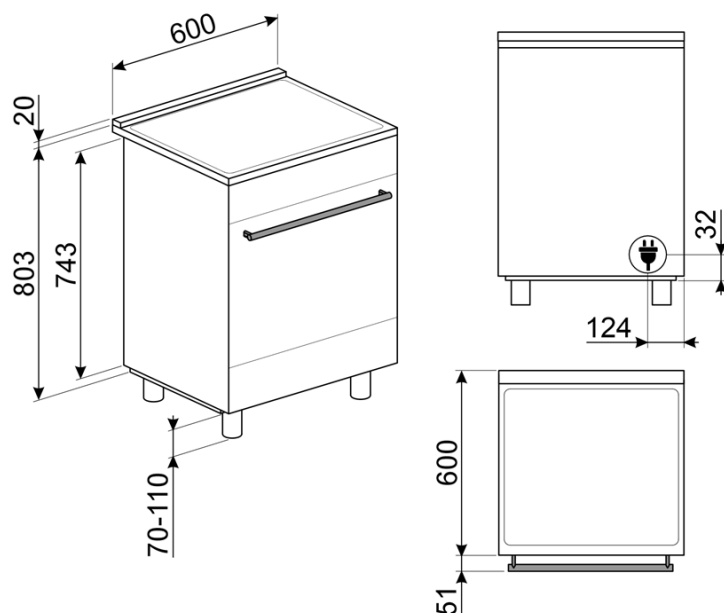
- GTP - Partial telescopic guides
- GTT - Full telescopic guides
- AIRFRY2 - Enamelled air fry tray
- STONE2 - Pizza stone

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PLEASE NOTE: drawings are not to scale. They are to assist only.

WARNING: technical specifications and product sizes can be varied by the manufacturer without notice.

Cutouts for appliances should only be by physical product measurements. The above information is indicative only.