

# 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












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

<b>Anzahl der Kochzonen mit Booster</b>	4	<b>Dekor für min. Topfgröße</b>	Ja
<b>Überhitzungsschutz</b>	Ja	<b>Anzeige der Kochzone</b>	Ja
<b>Automatische Anpassung des Topfdurchmessers</b>	Ja	<b>Restwärmeanzeige</b>	Ja

## Technische Eigenschaften primärer Garraum 1



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

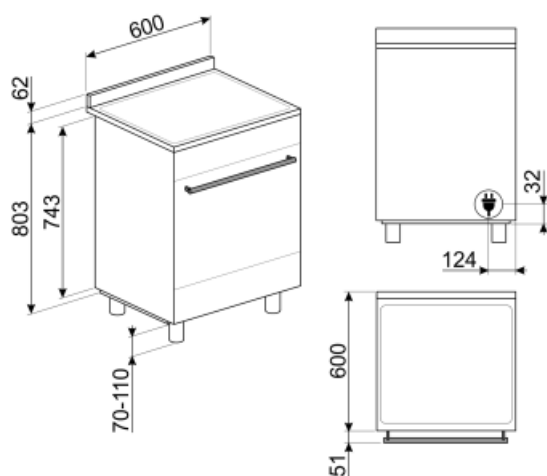
## Serienzubehör primärer Garraum 1 und Kochfeld



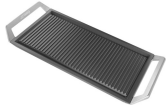
Grillrost mit Tiefensperre und Auszugsstopp	1	Backblech/Fettpfanne (H: 40 mm)	1
Auflagerost	1	Teleskop-Teilauszug, 1 Ebene	1
Backblech (H: 20 mm)	1		

## 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



### GTP



### SCRP

Induction and ceramic hobs and teppanyaki scraper



### GTT

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



### SFLK1

Child lock



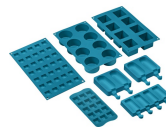
### KITC6X

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



### KITPAX















Heigh extension feet, stainless steel, (950mm) suitable for Master, Sinfonia and Portofino (90cm) cookers; (900mm) suitable for Concerto cookers with 850mm height

















### 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>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</p>	 <p>Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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.</p>	 <p>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.</p>
 <p>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</p>	 <p>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.</p>

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|---|---|
|  <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 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.</p>   |
|  <p>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.</p>   |  <p>Giant zone: The giant zone offers extra space and flexibility.</p>   |
|  <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>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.</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>  |