

SMEG C6IMXM2

SMEG C6IMXM2 60 cm Induction Cooker User Manual

Model: C6IMXM2

1. INTRODUCTION

Thank you for choosing the SMEG C6IMXM2 Induction Cooker. This appliance combines a high-performance multizone induction hob with a versatile convection oven, all housed in a stylish stainless steel design from the Sinfonia series. This manual provides essential information for the safe and efficient operation, installation, maintenance, and troubleshooting of your new cooker. Please read these instructions carefully before use and keep them for future reference.



Image 1.1: Front view of the SMEG C6IMXM2 Induction Cooker, showcasing its stainless steel finish and control panel.

2. SAFETY INFORMATION

Your safety and the safety of others are paramount. Please observe all safety warnings and precautions outlined in this manual. Incorrect installation, use, or maintenance can cause injury or damage.

- **Electrical Safety:** Ensure the appliance is correctly earthed and connected to a suitable power supply by a qualified electrician. Do not use adapters or extension cords.
- **Burn Hazard:** The oven and parts of the hob can become very hot during operation. Always use oven mitts and exercise caution.
- **Induction Hob:** Only use cookware suitable for induction. Do not place metallic objects (e.g., knives, forks, spoons, lids) on the induction hob as they can become hot.
- **Children and Vulnerable Persons:** This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities unless supervised or instructed by a responsible person. Keep children away from the appliance during operation.
- **Cleaning:** Always disconnect the appliance from the power supply before cleaning.

3. SETUP AND INSTALLATION

Proper installation is crucial for the safe and efficient operation of your SMEG C6IMXM2 cooker. It is recommended that installation be performed by a qualified technician.

3.1 Unpacking

Carefully remove all packaging materials. Inspect the appliance for any signs of damage. Report any damage to your retailer immediately. Keep packaging materials away from children.

3.2 Placement

The cooker should be placed on a stable, level surface. Ensure adequate ventilation around the appliance as specified in the installation guide (not included in this manual but typically provided with the product). Maintain minimum distances from adjacent furniture or walls.

3.3 Electrical Connection

The electrical connection must comply with local regulations and be performed by a qualified electrician. Ensure the voltage and frequency ratings on the appliance's data plate match your household's power supply. The appliance must be properly earthed.

3.4 Initial Cleaning

Before first use, clean the appliance thoroughly. Wipe the hob surface with a damp cloth. For the oven, remove all accessories and wipe the interior with a damp cloth. It is advisable to run the empty oven at maximum temperature for approximately 30 minutes to burn off any manufacturing residues, ensuring good ventilation during this process.



Image 3.1: Angled view of the SMEG C6IMXM2 Induction Cooker, illustrating its design and footprint.

4. OPERATING INSTRUCTIONS

This section details how to use the induction hob and the convection oven functions of your SMEG C6IMXM2 cooker.

4.1 Induction Hob Operation

The induction hob features multiple cooking zones and a multizone function for flexible cooking.

1. **Turning On:** Place suitable induction cookware on the desired cooking zone. Press the main power button on the touch control panel.
2. **Selecting a Zone and Power Level:** Select the desired cooking zone using the corresponding touch control. Adjust the power level from 1 (low) to 9 (high) using the '+' and '-' buttons or by sliding your finger across the power scale.
3. **Multizone Function:** For larger cookware, activate the multizone function by selecting two adjacent zones and pressing the multizone button. This combines them into one large cooking area.

4. **Timer Function:** Each zone can have an independent timer set for precise cooking.
5. **Turning Off:** Press the power button for the specific zone to turn it off, or press the main power button to turn off the entire hob. The 'H' indicator signifies residual heat.

Compatible Cookware: Use only ferromagnetic cookware (cast iron, enameled steel, stainless steel with a magnetic base) with a flat bottom. A magnet should stick to the bottom of the pan.



Image 4.1: Top view of the induction hob, highlighting the cooking zones and touch control interface.

4.2 Convection Oven Operation

The oven features convection heating for even and efficient cooking.

1. **Turning On:** Use the oven function selector knob to choose the desired cooking mode (e.g., convection, fan-assisted).
2. **Setting Temperature:** Use the temperature selector knob to set the desired cooking temperature. The oven will begin to preheat.
3. **Preheating:** Allow the oven to reach the set temperature before placing food inside. An indicator light will typically turn off when the temperature is reached.

4. **Using Oven Racks:** Position the oven racks at the appropriate height for your dish. Refer to cooking guides for optimal rack positions for different food types.
5. **Timer Functions:** The oven may include a programmable timer for cooking duration or delayed start. Consult the full product manual for detailed timer instructions.
6. **Turning Off:** Turn both the function and temperature selector knobs to the 'off' position after cooking.



Image 4.2: Oven interior with multiple rack positions and a baking tray, demonstrating its capacity.



Image 4.3: Close-up of the oven interior, highlighting the convection fan for even heat distribution.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your SMEG C6IMXM2 cooker.

5.1 General Cleaning

- Always ensure the appliance is cool and disconnected from the power supply before cleaning.
- Do not use abrasive cleaners, scourers, or harsh chemicals as they can damage surfaces.

5.2 Induction Hob Cleaning

Wipe the glass ceramic surface with a soft cloth and a mild detergent or a specialized hob cleaner after each use. For stubborn stains, use a ceramic hob scraper, holding it at a shallow angle. Rinse with clean water and dry thoroughly.

5.3 Oven Cleaning

For the oven interior, use a damp cloth with a mild detergent. For baked-on food, specialized oven cleaners can be used, following the product instructions carefully. Ensure all cleaner residue is removed before using the oven again. The oven door glass can be cleaned with a glass cleaner.

5.4 Stainless Steel Care

Clean stainless steel surfaces with a soft cloth and a non-abrasive stainless steel cleaner. Always wipe in the direction of the grain to avoid scratching. Avoid cleaners containing chlorine or bleach.

6. TROUBLESHOOTING

Before contacting customer service, please refer to the following common issues and their potential solutions.

Problem	Possible Cause	Solution
Hob not turning on / No power	No power supply; appliance not plugged in; circuit breaker tripped.	Check power connection; reset circuit breaker.
Induction zone not heating	Incorrect cookware; cookware not centered; zone not selected.	Use induction-compatible cookware; center pan; select zone and power level.
Oven not heating	Function/temperature not set; door not closed properly.	Ensure knobs are set correctly; close oven door firmly.
Unusual odors during first use	Residues from manufacturing process.	This is normal. Run the empty oven at high temperature for 30 minutes with ventilation.
Error code displayed	Specific internal fault.	Note the error code and consult the full product manual or contact customer support.

If the problem persists after attempting these solutions, please contact SMEG customer support or a qualified service technician.

7. SPECIFICATIONS

Detailed technical specifications for the SMEG C6IMXM2 Induction Cooker.

Model: C6IMXM2

Brand: SMEG

Type: Freestanding Induction Cooker with Convection Oven

Dimensions (W x D x H): 59.8 cm x 67 cm x 86 cm (Product dimensions: 59.8D x 59.8B x 90H centimeter from specifications)

Weight: 60.4 kg

Cooktop Type: Induction, Multizone

Oven Type: Convection (Verwarming)

Energy Efficiency Class: A

Material: Stainless Steel

Control Type: Touch (for hob), Knobs (for oven)

Series: Sinfonia



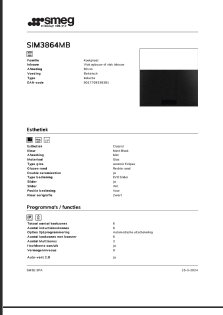
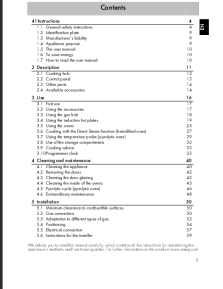
Image 7.1: Energy efficiency label, indicating the appliance's Class A rating.

8. WARRANTY AND SUPPORT

Your SMEG C6IMXM2 Induction Cooker is covered by a manufacturer's warranty. Please refer to the warranty card provided with your appliance for specific terms and conditions, including the warranty period and coverage details. For technical assistance, spare parts, or to schedule a service appointment, please contact SMEG customer support. Have your model number (C6IMXM2) and purchase date ready when you call. You can typically find contact information for SMEG customer service on their official website or in the documentation included with your product.

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Related Documents - C6IMXM2

	Smeg Portable Induction Cooker User Manual - Model PIC01 Series Comprehensive user manual for the Smeg Portable Induction Cooker (Model PIC01 Series), covering setup, operation, safety instructions, cooking programs, cleaning, and troubleshooting. Features detailed guidance on using the appliance for various cooking methods.
	Smeg SIM3864MB Induction Hob - Features, Specifications & Installation Comprehensive overview of the Smeg SIM3864MB induction hob, detailing its advanced features, technical specifications, aesthetic options, and essential installation dimensions. Discover its 6 cooking zones, Multizone capabilities, EVO Slider controls, and safety functions for modern kitchens.
	Smeg Portofino Multifunction Cooker User Manual: Instructions, Use, and Maintenance Comprehensive user manual for the Smeg Portofino Multifunction Cooker. Covers essential safety instructions, detailed product description, guidance on usage, cleaning and maintenance procedures, and installation requirements. Includes information on gas and induction hobs, oven functions, and accessories.



[SMEG Portable Induction Cooker: Revolutionary Cooking](#)

Discover the SMEG Portable Induction Cooker, offering professional-grade performance and Italian design for your kitchen. Features include multiple power levels, preset cooking modes (Keep Warm, BBQ, Fry), and precise temperature control with an external probe. Available in various colors.



[Smeg SSA91GGX9 90x60cm Gas Cooker - Technical Specifications and Features](#)

Detailed specifications and features of the Smeg SSA91GGX9 90x60cm stainless steel gas cooker, including hob technical features, main oven specifications, and included accessories.



[Smeg Portable Induction Cooker User Manual](#)

Comprehensive user manual for the Smeg Portable Induction Cooker, covering safety instructions, operation, features, and maintenance. Learn how to use your induction cooker safely and effectively.