

DOSF400B



Category 60cm Double Ovens (Built-in Column)

Product Family
Oven
Power supply
Electric
Heat source
Heat source second cavity
Electric

Cooking method Thermo-ventilated

Cooking Method Secondary Oven Static

EAN code 8017709339623



Aesthetics

AestheticsCucinaSerigraphy typeSymbolsColourBlackDoorFull glass

Design Flat Handle Squared Selection

Component finish Stainless steel **Handle Colour** Steel effect Material Stainless steel Logo Silk screen Brushed Control knobs Type of steel Cucina restyling Clear1 Controls colour Steel effect Glass Type

Serigraphy colour Black

Programs / Functions

No. of cooking functions

Traditional cooking functions

ECO ECO



Fan grill (large)

Ciculaire

Programs / Functions Auxiliary Oven

No. of functions Secondary oven 4



Traditional cooking functions, cavity 2

Static

ECO

Small grill

Large grill

Controls

DIGI

DigiScreen Control setting Knobs & touch buttons Display name

LED No. of controls Display technology

Options

Time-setting options

Delay start and automatic

end cooking

Minute minder Yes Timer 1

Yes Rapid pre-heating

Options Auxiliary Oven

Time-setting options No delay options

Technical Features

50 °C Minimum Temperature 250°C Maximum temperature

Shelf positions 5 No. of lights Light type Halogen

User-replaceable light Yes Light power 40 W Grill element - power 1800 W Circular heating element 2700 W

- Power

Heating suspended Yes when door is opened

Door opening type Standard opening

Full glass inner door Yes Removable inner door Yes Total no. of door glasses 3 **Tangential** Cooling system Cooling duct Double

Removable door

Door

Speed Reduction Cooling System

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

Temperate door

360x460x425 mm

Yes

Yes

Cavity material Easy clean enamel

Second Oven Technical Features















Minimum Temperature 50 °C

Maximum temperature 270 °C

Shelf positions 2
Tiliting grill Yes
No. of lights 1

Light type Halogen
Light power 40 W

Bottom heating element 1200 W

power

Upper heating element - 1000 W

Power

Grill element - power 1700 W

Large grill - Power 2700 W
Removable door Yes
Full glass inner door Yes
Removable inner door Yes
No. of total door glasses 2
No. of thermoreflecting 1

door glasses

Usable cavity space 1 dimensions (HxWxD)

169x440x443 mm

Performance / Energy Label





Energy efficiency class A
Net volume of the cavity 70 litres
Energy consumption in 2,88 MJ

forced air convection

Energy consumption per 0,80 kWh

cycle in fan-forced

convection

Number of cavities 2 Energy efficiency index 95,2 % Energy Efficiency Index, 120 %

second cavity

Performance / Energy Label - Second Cavity







Energy efficiency class, Esecond cavity

Energy efficiency class, B

second cavity

Energy consumption per 0,84 kWh

cycle in conventional mode, second cavity

Consumo di energia per 3,02 MJ

ciclo in convezione naturale, seconda

cavità

Net volume of the second cavity

Gross volume of second 41 l

cavity

Cavity type EN 50304

second oven

35 litres

medium

2

Accessories Included

Chrome shelf with back 2

and side stop

Extra deep enamelled 2

tray (40mm)

Grill mesh

Electrical Connection

Voltage 220-240 V Voltage 2 (V) 380-415 V



Current Nominal power (W) 21 A 4800 W Current Frequency (Hz) 21 A 50/60 Hz

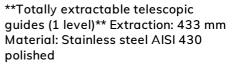


Compatible Accessories

GTP

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







Symbols glossary

| A † | A: Product drying performance, measured from A+++ to D / G depending on the product family | | Air cooling system: to ensure a safe surface temperatures. |
|----------|--|----------|--|
| 2 | Double glazed doors: Number of glazed doors. | 3 | Triple glazed doors: Number of glazed doors. |
| В | B: Product energy rating, measured from A+++ to D / G depending on the product family. | Œ | Electric |
| | 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. | | 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. |
| ® | 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. | ECO | ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food. |
| ECO | ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities 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. |
| ••• | 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. | € | 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. |
| | All glass inner door: All glass inner door, a single flat surface which is simple to keep clean. | | The inner door glass: can be removed with a few quick movements for cleaning. |
| Ö | Side lights: Two opposing side lights increase visibility inside the oven. | = | Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes. |

space in the oven cavity in litres. space in the oven cavity in litres.

The oven cavity has 2 different cooking levels.

Tilting grill: the tilting grill can be easily unhooked

to move the heating element and clean the roof of

The capacity indicates the amount of usable

the appliance in one simple step.

SMEG SPA 11/12/2025

35 lt

The oven cavity has 5 different cooking levels.

The capacity indicates the amount of usable

The capacity indicates the amount of usable

space in the oven cavity in litres.





The capacity indicates the amount of usable space in the oven cavity in litres.



The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.



Benefit

Rapid pre-heating

Rapid pre-heating reduces cooking cavity heating time by up to 50%, so you can start cooking faster.