DOSF400B



Category	Double in column
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Heat source second cavity	ELECTRICITY
Cooking method	Thermo-ventilated
Cooking Method Secondary Oven	Static
Cleaning system	Ever Clean enamel
EAN code	8017709339623

Aesthetics

Aesthetic	Selezione	**Serigraphy type**	Symbols
Colour	Black	**Door**	Full glass
Design	Flat	**Handle**	Selection squared
Component finish	Stainless steel	**Handle Colour**	Steel effect
Material	Stainless steel	**Logo**	Silk screen
Type of steel	Brushed	**Control knobs**	Cucina restyling
Glass Type	Clear	**Controls colour**	Steel effect
Serigraphy colour	Black		

Programs / Functions main oven

No. of cooking functions 4

Traditional cooking functions

Circulaire

Eco

Large grill

Fan grill (large)

Programs / Functions auxiliary oven

No. of functions Secondary oven 4

Traditional cooking functions, cavity 2

 Static

 Eco

 Small grill

 Large grill

Controls



Display name	DigiScreen	**Control setting**	Knobs & touch buttons
Display technology	LED	**No. of controls**	4

Options



Time-setting options	Delay start and automatic end cooking	**Timer**	1
		Rapid pre-heating	Yes
Minute minder	Yes		

Options Auxiliary Oven

Time-setting options	No delay options

Technical Features



Capacity (Lt)	70 l	**Door opening type**	Standard opening
Cavity	Altro	**Door**	Temperate door
Minimum Temperature	50 °C	**Removable door**	Yes
Maximum temperature	250 °C	**Full glass inner door**	Yes
No. of shelves	5	**Removable inner door**	Yes
N. of fans	1	**Total no. of door glasses**	3
No. of lights	1	**Cooling system**	Tangential
Light type	Halogen	**Cooling duct**	Double
User-replaceable light	Yes	**Speed Reduction Cooling System**	Yes
Light Power	40 W		
Grill element - power	1800 W	**Usable cavity space dimensions (HxWxD)**	360x460x425 mm
Circular heating element - Power	2700 W		
		Temperature control	Electro-mechanical
Heating suspended when door is opened	Yes	**Cavity material**	Ever clean Enamel

Second Oven Technical Features



Minimum Temperature	50 °C	**Grill element - power**	1700 W
Maximum temperature	270 °C	**Large grill - Power**	2700 W
No. of shelves	2	**Removable door**	Yes
Tiliting grill	Yes	**Full glass inner door**	Yes
No. of lights	1	**Removable inner door**	Yes
Light type	Halogen	**No. of total door glasses**	2
Light Power	40 W	**No. of thermoreflecting door glasses**	1
Bottom heating element power	1200 W	**Usable cavity space dimensions (HxWxD)**	169x440x443 mm
Upper heating element - Power	1000 W		

Performance / Energy Label



Energy efficiency class	A	**Number of cavities**	2
Net volume of the cavity	70 l	**Energy efficiency index**	95,2 %
Energy consumption in forced air convection	2,88 MJ	**Energy Efficiency Index, second cavity**	120 %
Energy consumption per cycle in fan-forced convection	0,80 kWh		

Performance /Energy Label - Second Cavity



Energy efficiency class, second cavity	B	**Net volume of the second cavity**	35 l
Energy efficiency class, second cavity	B	**Gross volume of second cavity**	41 l
Energy consumption per cycle in conventional mode, second cavity	0,84 kWh	**Cavity type EN 50304 second oven**	medium
Consumo di energia per ciclo in convezione naturale, seconda cavità	3,02 MJ		

Accessories included

Rack with back and side stop	2	**Insert gird**	2
Enamelled deep tray (40mm)	2		

Electrical Connection

Voltage	220-240 V	**Voltage 2**	380-415 V

Plug	Not present	**Current 2**	21 A
Current	21 A	**Frequency (Hz)**	50/60 Hz
Nominal power	4800 W		

Compatible Accessories



GTP

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



GTT

Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.

Symbols glossary



Energy efficiency class A



4.3 inch display with LED technology, usability with knobs + 3 touch keys



B: Product energy rating, measured from A+++ to D / G depending on the product family.



Electric



Air cooling system: to ensure a safe surface temperatures.



Double glazed doors: Number of glazed doors.



Triple glazed doors: Number of glazed doors.



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.



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.



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.



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.



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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.



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 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.



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.



Side lights: Two opposing side lights increase visibility inside the oven.



Rapid preheating: cooking is preceded by the preheating phase which allows the cooking compartment to reach the set temperature. This option reduces the time by up to 50%.



The oven cavity has 2 different cooking levels.



The oven cavity has 5 different cooking levels.



Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step.



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



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Benefit (TT)

Removable internal glass

Easy cleaning of the oven door thanks to the removable glass

Ever Clean enamel

Facilitated cavity cleaning due to special pyrolytic enamel

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Rapid pre-heating

Reduction in cooking cavity heating time by up to 50%