

# DOSF6300X



Category 60cm Double Ovens (Built-in Column)

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

Cooking method Thermo-ventilated

Cooking Method Secondary Oven Static

EAN code 8017709273583



### **Aesthetics**

Aesthetics Classic Serigraphy type Symbols

ColourStainless steelDoorWith 2 horizontal strips

Finishing Fingerproof Handle Classic

DesignFlatHandle ColourStainless steelMaterialStainless steelLogoEmbossed

Type of steel Brushed Control knobs Classic

Glass Type Eclipse Controls colour Steel effect

Serigraphy colour Black

# **Programs / Functions**

No. of cooking functions

Traditional cooking functions

Ciculaire

ECO 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

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 Door Temperate door

Yes Removable door Full glass inner door Yes Removable inner door Yes Total no. of door glasses 3

**Tangential** Cooling system Cooling duct Double Speed Reduction Yes

Cooling System

Usable cavity space dimensions (HxWxD)

360x444x425 mm

Temperature control Electro-mechanical

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 3
No. of thermoreflecting 1

door glasses

Usable cavity space 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,

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

cavity

Cavity type EN 50304

second oven

41 l

35 litres

medium

#### Accessories Included

Chrome shelf with back 2 and side stop

Extra deep enamelled 2 tray (40mm)

Grill mesh

2

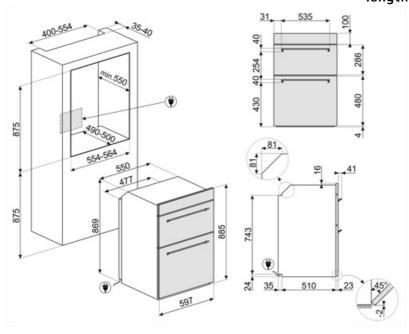
#### **Electrical Connection**

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



Current Nominal power (W) 21 A 4800 W Frequency (Hz)
Power supply cable length

50/60 Hz 150 cm

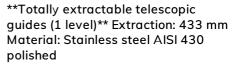




# **Compatible Accessories**

GTP

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





### Symbols glossary

<	Α	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.



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



Triple glazed doors: Number of glazed doors.



Electric



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



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.



Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.



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: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



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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.



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.



The oven cavity has 2 different cooking levels.





70 It

The oven cavity has 5 different cooking levels.

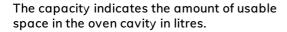


Tilting grill: the tilting grill can be easily unhooked to move the heating element and clean the roof of the appliance in one simple step.

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



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### **Benefit**

#### Rapid pre-heating

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