

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 |
| Colour | Stainless steel | Door | With 2 horizontal strips |
| Finishing | Fingerproof | Handle | Classic |
| Design | Flat | Handle Colour | Stainless steel |
| Material | Stainless steel | Logo | Embossed |
| Type of steel | Brushed | Control knobs | Classic |
| Glass Type | Eclipse | Controls colour | Steel effect |
| Serigraphy colour | Black | | |

Programs / Functions

| | |
|-------------------------------|---|
| No. of cooking functions | 4 |
| Traditional cooking functions | |



Cicalaire



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 |
| Minute minder | Yes | Rapid pre-heating | Yes |

Options Auxiliary Oven

| | |
|-----------------------------|------------------|
| Time-setting options | No delay options |
|-----------------------------|------------------|

Technical Features



| | | | |
|--|------------------|---|--------------------|
| Capacity (Lt) | 68 l | Door | Temperate door |
| Minimum Temperature | 50 °C | Removable door | Yes |
| Maximum temperature | 250 °C | Full glass inner door | Yes |
| Shelf positions | 5 | Removable inner door | Yes |
| No. of lights | 1 | Total no. of door glasses | 3 |
| Light type | Halogen | Cooling system | Tangential |
| User-replaceable light | Yes | Cooling duct | Double |
| Light power | 40 W | Speed Reduction | Yes |
| Grill element - power | 1800 W | Cooling System | |
| Circular heating element - Power | 2700 W | Usable cavity space dimensions (HxWxD) | 360x444x425 mm |
| Heating suspended when door is opened | Yes | Temperature control | Electro-mechanical |
| Door opening type | Standard opening | Cavity material | Easy clean enamel |

Second Oven Technical Features



| | | | |
|-------------------------------|---------|--|----------------|
| Minimum Temperature | 50 °C | Grill element - power | 1700 W |
| Maximum temperature | 270 °C | Large grill - Power | 2700 W |
| Shelf positions | 2 | Removable door | Yes |
| Tilting grill | Yes | Full glass inner door | Yes |
| No. of lights | 1 | Removable inner door | Yes |
| Light type | Halogen | No. of total door glasses | 3 |
| 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 |
| Net volume of the cavity | 70 litres |
| Energy consumption in forced air convection | 2,88 MJ |
| Energy consumption per cycle in fan-forced convection | 0,80 kWh |

| | |
|--|--------|
| Number of cavities | 2 |
| Energy efficiency index | 95,2 % |
| Energy Efficiency Index, second cavity | 120 % |

Performance /Energy Label - Second Cavity



| | |
|---|----------|
| Energy efficiency class, second cavity | B |
| Energy efficiency class, second cavity | B |
| Energy consumption per cycle in conventional mode, second cavity | 0,84 kWh |
| Consumo di energia per ciclo in convezione naturale, seconda cavità | 3,02 MJ |

| | |
|----------------------------------|-----------|
| Net volume of the second cavity | 35 litres |
| Gross volume of second cavity | 41 l |
| Cavity type EN 50304 second oven | medium |

Accessories Included

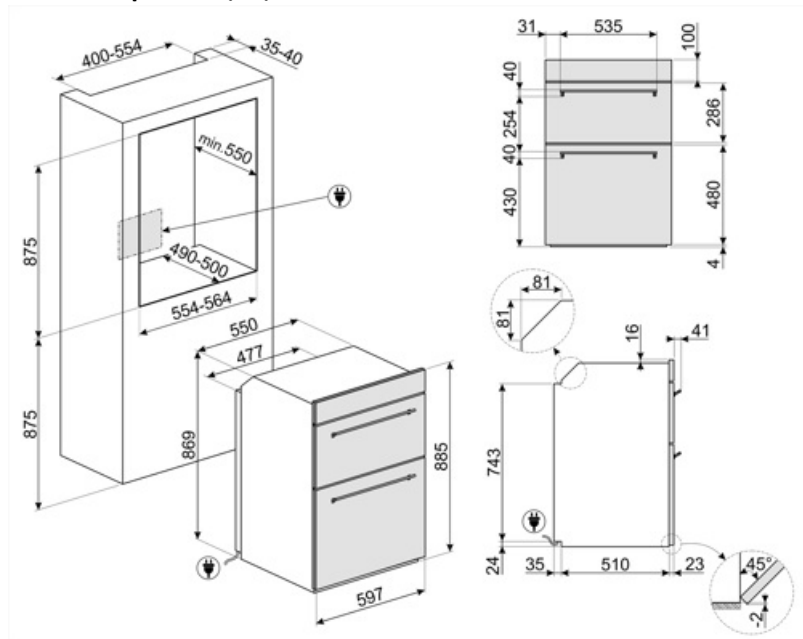
| | | | |
|--------------------------------------|---|------------|---|
| Chrome shelf with back and side stop | 2 | Grill mesh | 2 |
| Extra deep enamelled tray (40mm) | 2 | | |

Electrical Connection

| | | | |
|---------|-----------|----------------|-----------|
| Voltage | 220-240 V | Voltage 2 (V) | 380-415 V |
| Plug | No | Frequency (Hz) | 50/60 Hz |

Current 21 A
Nominal power (W) 4800 W

Power supply cable length 150 cm



Compatible Accessories

GTP

























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

GTT



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

Symbols glossary

| | | | |
|--|--|---|--|
|  | A: Product drying performance, measured from A+++ to D / G depending on the product family |  | Air cooling system: to ensure a safe surface temperatures. |
|  | B: Product energy rating, measured from A+++ to D / G depending on the product family. |  | Triple glazed doors: Number of glazed doors. |
|  | 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. |
|  | 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. |
|  | 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. |
|  | 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. |  | 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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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.