

DOSF6300X

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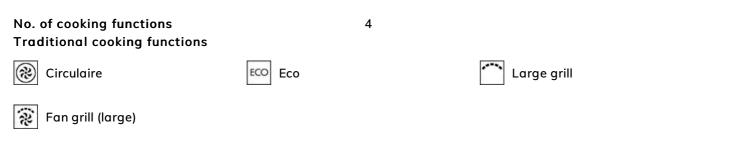
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Category	Double in column
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Heat source second cavity	ELECTRICITY
Cooking method	Thermo-ventilated
Cooking Method Secondary Oven	Static
EAN code	8017709273583



Aesthetics

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

Programs / Functions



Programs / Functions Auxiliary Oven

No. of functions Secondary oven

4



Traditional cooking functions, cavity 2						
Static	ECO Eco	Smo	all grill			
Large grill						
Controls						
DIGI						
Display name	DigiScreen	Control setting	Knobs & touch buttons			
Display technology	LED	No. of controls	4			
Options						
Time-setting options	Delay start and automatic	Timer	1			
Minute minder	end cooking Yes	Rapid pre-heating	Yes			
Options Auxiliary Oven						
Time-setting options	No delay options					
Technical Features						
5						
Minimum Temperature	50 °C	Door	Tomporato door			

50 °C	Door	Temperate door
250 °C	Removable door	Yes
5	Full glass inner door	Yes
1	Removable inner door	Yes
1	Total no. of door glasses	3
Halogen	Cooling system	Tangential
Yes	Cooling duct	Double
40 W	Speed Reduction	Yes
1800 W	Cooling System	
2700 W	Usable cavity space dimensions (HxWxD)	360x444x425 mm
Yes	Temperature control	Electro-mechanical
Standard opening	Cavity material	Ever clean Enamel
	250 °C 5 1 1 Halogen Yes 40 W 1800 W 2700 W Yes	250 °CRemovable door5Full glass inner door1Removable inner door1Total no. of door glassesHalogenCooling systemYesCooling duct40 WSpeed Reduction1800 WCooling System2700 WUsable cavity space dimensions (HxWxD)YesTemperature control

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	3
Light Power	40 W	No. of thermoreflecting	1
Bottom heating element	1200 W	door glasses	
power		Usable cavity space	169x440x443 mm
Upper heating element - Power	1000 W	dimensions (HxWxD)	

Performance / Energy Label



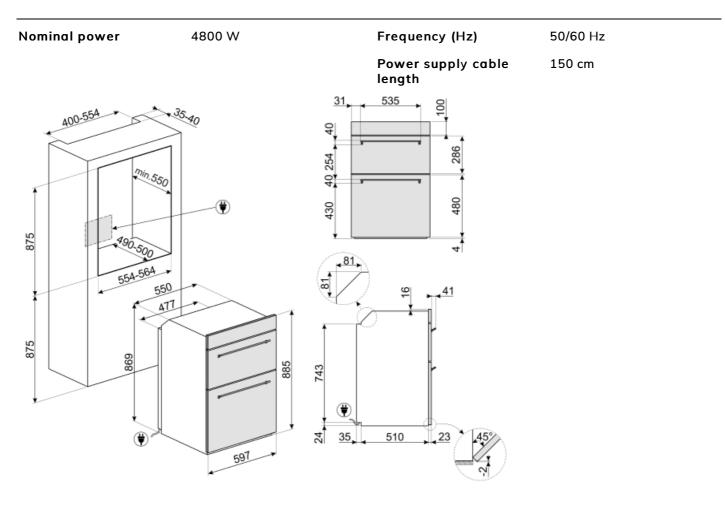
Energy efficiency class A Net volume of the cavity 701 Energy consumption in 2.88 MJ forced air convection Energy consumption per 0.80 KWh cycle in fan-forced convection

Number of cavities	2
Energy efficiency index	95.2 %
Energy Efficiency Index,	120 %
second cavity	

Performance /Energy Label - Second Cavity

B 35 It 41 It			
Energy efficiency class, second cavity	В	Net volume of the second cavity	351
Energy efficiency class, second cavity	В	Gross volume of second cavity	41
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 Inclu	ded		
Accessories Inclu Rack with back and side		Insert gird	2
Rack with back and side		lnsert gird	2
Rack with back and side stop Enamelled deep tray	2 2	Insert gird	2
Rack with back and side stop Enamelled deep tray (40mm)	2 2	Insert gird Voltage 2	2 380-415 V







Not included 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.

-ss-smeg

Symbols glossary (TT)

<u></u>	Air cooling system: to ensure a safe surface temperatures.	DIGI	4.3 inch display with LED technology, usability with knobs + 3 touch keys
A	A: Product drying performance, measured from A+++ to D / G depending on the product family	B	B: Product energy rating, measured from A+++ to D / G depending on the product family.
3	Triple glazed doors: Number of glazed doors.	-Œ	Electric
	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.
8	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	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
ECO	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	$\widehat{}$	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.
旦	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.

•se•smeg



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

The oven cavity has 2 different cooking levels.



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 5 different cooking levels.

The capacity indicates the amount of usable

space in the oven cavity in litres.



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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.

	70 lt	Í
2		ļ

35 lt

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



Benefit (TT)

Rapid pre-heating

Reduction in cooking cavity heating time by up to 50%