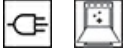


DOSF6300X



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	8017709273583

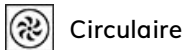


Aesthetics

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

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
Minute minder	Yes	Rapid pre-heating	Yes

Options Auxiliary Oven

Time-setting options	No delay options
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Technical Features



Minimum Temperature	50 °C	Door	Temperate door
Maximum temperature	250 °C	Removable door	Yes
No. of shelves	5	Full glass inner door	Yes
N. of fans	1	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	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
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	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		

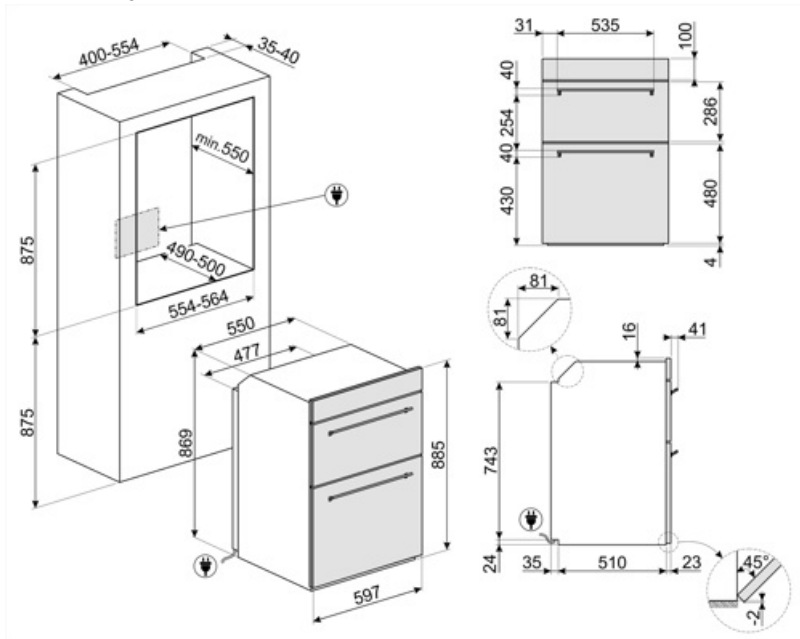
Accessories Included

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

Electrical Connection

Plug	Not present	Voltage 2	380-415 V
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Voltage	220-240 V	Frequency (Hz)	50/60 Hz
Current	21 A	Power supply cable length	150 cm
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

			<p>B: Product energy rating, measured from A+++ to D / G depending on the product family.</p>
	<p>Air cooling system: to ensure a safe surface temperatures.</p>		<p>Triple glazed doors: Number of glazed doors.</p>
	<p>Electric</p>		<p>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</p>
	<p>Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.</p>		<p>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.</p>
	<p>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.</p>		<p>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</p>
	<p>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</p>		<p>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.</p>
	<p>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.</p>		<p>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.</p>

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- | | | | |
|--|---|---|---|
|  | 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. |
|  | 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 capacity indicates the amount of usable space in the oven cavity in litres. |  | 4.3 inch display with LED technology, usability with knobs + 3 touch keys |

Benefit (TT)

Rapid pre-heating

Reduction in cooking cavity heating time by up to 50%