

# DOSF6300X





Category Double in column

Product Family
Oven
Power supply
Heat source
Heat source second cavity
Cooking method

Oven
ELECTRICITY
ELECTRICITY
Thermo-ventilated

Cooking Method Secondary Oven Static

Cleaning systemEver Clean enamelEAN code8017709273583



### **Aesthetics**

Aesthetic Classica Serigraphy type Symbols

ColourStainless steelDoorWith 2 horizontal strips

FinishingFingerproofHandleClassicDesignFlatHandle ColourInox

MaterialStainless steelLogoEmbossedType of steelBrushedControl knobsClassicGlass TypeEclipseControls colourSteel effect

Serigraphy colour Black

## Programs / Functions main oven

No. of cooking functions
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

DIGI

DigiScreen Control setting Knobs & touch buttons Display name

**LED** No. of controls Display technology

**Options** 

Minute minder

Time-setting options

Delay start and automatic

end cooking

Yes

Timer 1

Yes Rapid pre-heating

**Options Auxiliary Oven** 

Time-setting options No delay options

**Technical Features** 













Minimum Temperature 50 °C 250°C Maximum temperature No. of shelves 5 N. of fans 1 No. of lights

Light type Halogen User-replaceable light **Light Power** 40 W 1800 W Grill element - power Circular heating element 2700 W

- Power

Heating suspended

when door is opened

Yes

Standard opening

Door

Removable door Full glass inner door

Removable inner door

Total no. of door glasses 3 Cooling system

**Tangential** Cooling duct Double Speed Reduction Yes

Cooling System

Usable cavity space dimensions (HxWxD)

Temperature control Electro-mechanical

Cavity material

Ever clean Enamel

360x444x425 mm

Temperate door

Yes

Yes

Yes

Second Oven Technical Features







Door opening type











Minimum Temperature 50 °C Maximum temperature 270°C No. of shelves Tiliting grill Yes No. of lights

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

door glasses

Usable cavity space dimensions (HxWxD) 169x440x443 mm

## Performance / Energy Label





**Energy efficiency class** Net volume of the cavity 70 l **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, second cavity

Energy efficiency class, B

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 35 I second cavity

Gross volume of second 41 I

cavity

Cavity type EN 50304

second oven

medium

2

#### Accessories included

Rack with back and side 2

stop

Enamelled deep tray

(40mm)

Insert gird

#### **Electrical Connection**

Voltage 220-240 V Voltage 2 380-415 V



Plug Not present Frequency (Hz) 50/60 Hz Power supply cable Current 21 A 150 cm length Nominal power 4800 W 400-554 40 254 875 550 477 875 35 510



# **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.



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



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



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.



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



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.



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.



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.



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%