

DOSF6390X



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 8017709214203



Aesthetics

Aesthetics Classic Serigraphy type Symbols

Colour Stainless steel Door With 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 9
Automatic programmes 20

Traditional cooking functions

Static Ran assisted Ciculaire

Turbo (circulaire + bottom + upper + ECO ECO ECO

fan)

®

Fan grill (large) Base Fan assisted base



No. of lights

Light power

Light type

1

Halogen

40 W

Other functions Defrost by weight Proving Defrost by time Sabbath **Cleaning functions** Vapor Clean **Programs / Functions Auxiliary Oven** No. of functions Secondary oven 4 Traditional cooking functions, cavity 2 Static ECO Small grill Large grill **Controls** Display technology LCD No. of controls 4 Control knobs Control setting **Options** δ Time-setting options Delay start and automatic Controls Lock / Child Yes end cooking Safety Minute minder Yes Showroom demo option Yes **Options Auxiliary Oven** Time-setting options No delay options **Technical Features** 30°C Minimum Temperature Heating suspended Yes when door is opened 280 °C Maximum temperature Fresh Touch Shelf positions

SMEG SPA 29/11/2025

Removable door

Full glass inner door

Removable inner door

Total no. of door glasses 3

Yes

Yes

Yes



Light when door is Yes opened Lower heating element

1200 W

power

Upper heating element - 1000 W

Power

1700 W Grill element - power Large grill - Power 2700 W Circular heating element 2000 W

- Power

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

Usable cavity space dimensions (HxWxD)

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

Light type Halogen 40 W Light power 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

316x444x425 mm

Performance / Energy Label





Energy efficiency class Net volume of the cavity 70 litres

Energy consumption per 0.99 kWh cycle in conventional

mode

Energy consumption in

conventional mode

Energy consumption in forced air convection

3.56 MJ

2.88 MJ

Energy consumption per 0.80 kWh

cycle in fan-forced convection

Number of cavities 95.2 % Energy efficiency index

second cavity

Energy Efficiency Index, 105.7 %

Performance / Energy Label - Second Cavity







Energy efficiency class. second cavity

Energy efficiency class, A

second cavity

Energy consumption per 0.74 kWh

cycle in conventional mode, second cavity

Net volume of the second cavity

35 litres

Gross volume of second

cavity

Cavity type EN 50304

second oven

small

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Consumo di energia per 2.66 MJ ciclo in convezione naturale, seconda cavità

Accessories Included

Chrome shelf with back 2 and side stop

Extra deep enamelled 2

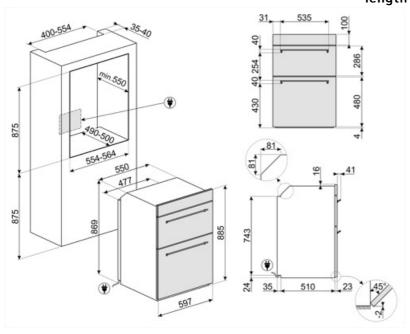
tray (40mm)

Grill mesh 2 Catalytic Panels Yes

Electrical Connection

Voltage 220-240 V Current 26 A Nominal power (W) 5900 W Voltage 2 (V)
Frequency (Hz)
Power supply cable
length

380-415 V 50/60 Hz 150 cm

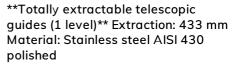




Compatible Accessories

GTP

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





Symbols glossary

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δ	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.	A P	A: Product drying performance, measured from A+++ to D / G depending on the product family
	Air cooling system: to ensure a safe surface temperatures.	**	Defrost by time: with this function the time of thawing of foods are determined automatically.
*	Defrost by weight: With this function the defrosting time is determined	2^3	Triple glazed doors: Number of glazed doors.
Œ	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.	, c	Fresh Touch: Most of Smeg ovens have a "cool door." Thanks to the combination of tangential cooling and internal heat-reflecting glasses, the temperature on the outer surface of the door is maintained below 50° C. In addition to providing safety, this system protects the sides of the furniture from overheating by the oven.
*	Fan assisted base: the mix of fan and lower heating element alone allows to finish cooking foods already cooked on the surface but not internally more quickly. This system is recommended to finish cooking foods that are already well cooked on the surface, but not internally, which therefore require a moderate higher heat. Ideal for any type of food.	8	Fan with upper and lower elements: The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.
	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.		Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.
®	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	ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.
ECO	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.
®	Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.	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.	Ó.	Side lights: Two opposing side lights increase visibility inside the oven.
logic logic	ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.		Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted
i	Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.	:2	The oven cavity has 2 different cooking levels.

The oven cavity has 5 different cooking levels.

Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.

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.

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