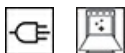


DOSF6390X



| | |
|-------------------------------|-------------------|
| 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 | 8017709214203 |



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 main oven

| | |
|-------------------------------|----|
| No. of cooking functions | 9 |
| Automatic programmes | 20 |
| Traditional cooking functions | |



Static



Fan assisted



Circulaire



Turbo



Eco



Large grill



Fan grill (large)



Base



Fan assisted base

Other functions



Defrost by time



Defrost by weight



Leavening



Sabbath

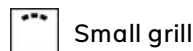
Cleaning functions



Programs / Functions auxiliary oven

No. of functions Secondary oven 4

Traditional cooking functions, cavity 2



Controls

| | | | |
|--------------------|-------|-----------------|---|
| Display technology | LCD | No. of controls | 4 |
| Control setting | Knobs | | |

Options



| | | | |
|----------------------|---------------------------------------|------------------------------|-----|
| Time-setting options | Delay start and automatic end cooking | Controls Lock / Child Safety | Yes |
| Minute minder | Yes | Showroom demo option | Yes |

Options Auxiliary Oven

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

Technical Features



| | | | |
|-------------------------------|---------|--|----------------|
| Capacity (Lt) | 68 l | Heating suspended when door is opened | Yes |
| Minimum Temperature | 30 °C | Door | Fresh Touch |
| Maximum temperature | 280 °C | Removable door | Yes |
| No. of shelves | 5 | Full glass inner door | Yes |
| No. of lights | 1 | Removable inner door | Yes |
| Light type | Halogen | Total no. of door glasses | 3 |
| Light Power | 40 W | Cooling system | Tangential |
| Light when door is opened | Yes | Cooling duct | Double |
| Lower heating element power | 1200 W | Speed Reduction | Yes |
| Upper heating element - Power | 1000 W | Cooling System | |
| | | Usable cavity space dimensions (HxWxD) | 316x444x425 mm |

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

| | |
|---------------------|--------------------|
| Temperature control | Electro-mechanical |
| Cavity material | Ever clean Enamel |

Second Oven Technical Features



| | |
|-------------------------------|---------|
| Minimum Temperature | 50 °C |
| Maximum temperature | 270 °C |
| No. of shelves | 2 |
| Tilting grill | Yes |
| No. of lights | 1 |
| Light type | Halogen |
| Light Power | 40 W |
| Bottom heating element power | 1200 W |
| Upper heating element - Power | 1000 W |

| | |
|--|----------------|
| 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 | 1 |
| Usable cavity space dimensions (HxWxD) | 169x440x443 mm |

Performance / Energy Label



| | |
|---|----------|
| Energy efficiency class | A |
| Net volume of the cavity | 70 l |
| Energy consumption per cycle in conventional mode | 0,99 kWh |
| Energy consumption in conventional mode | 3,56 MJ |
| 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 | 105,7 % |

Performance /Energy Label - Second Cavity



| | |
|---|----------|
| Energy efficiency class, second cavity | A |
| Energy efficiency class, second cavity | A |
| Energy consumption per cycle in conventional mode, second cavity | 0,74 kWh |
| Consumo di energia per ciclo in convezione naturale, seconda cavità | 2,66 MJ |

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

Accessories included

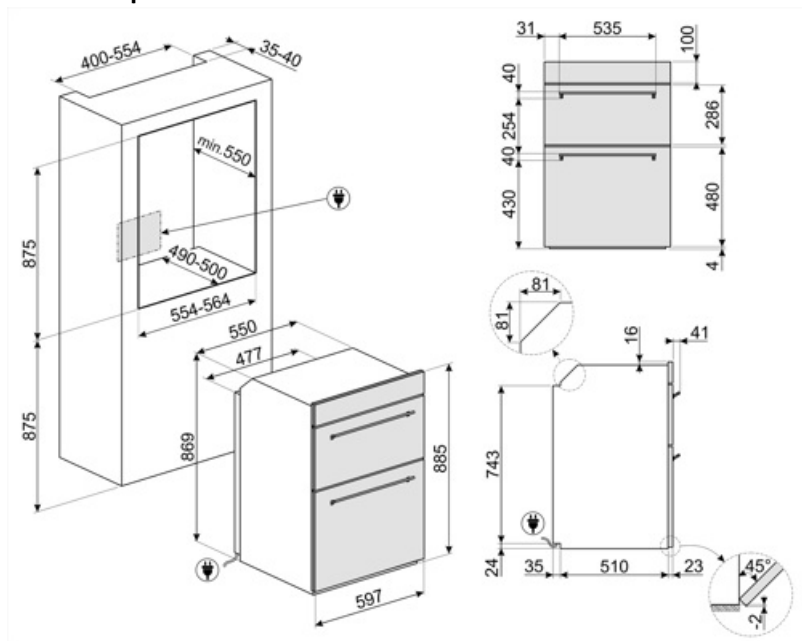
Rack with back and side stop 2
Enamelled deep tray (40mm) 2

Insert grid 2
Catalytic Panels Yes

Electrical Connection

Voltage 220-240 V
Plug Not present
Current 26 A
Nominal power 5900 W

Voltage 2 380-415 V
Frequency (Hz) 50/60 Hz
Power supply cable length 150 cm



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

| | | | |
|--|---|---|---|
|  | Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed. |  | Energy efficiency class A |
|  | Air cooling system: to ensure a safe surface temperatures. |  | Defrost by time: Manual defrost function. At the end of the set duration, the function stops. |
|  | Defrost by weight: Automatic defrost function. You choose the type of food to defrost from the available categories (MEAT - FISH - BREAD - DESSERTS). After entering the weight of the food, the oven automatically defines the time required for proper defrosting. |  | 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. |  | 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. |  | Fan assisted: Intense and homogeneous traditional cooking, also suitable for complex recipes. The fan is active and the heat comes from below and from above at the same time. Ventilated cooking ensures a faster and more homogeneous result, leaving fragrant foods outside and moister inside. Ideal for baked pasta, biscuits, roasts and cobblers. |
|  | 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. |  | Base: the heat comes only from the bottom of the cavity. The fan is not active. Ideal for sweet and savory pies, cobblers and pizzas. Designed to complete cooking and make food more crunchy. This symbol in gas ovens indicates the gas burner. |

| | |
|---|--|
|  <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> |
|  <p>Turbo: the heat comes from 3 directions: above, below and from the back of the oven. The fan is active. It allows quick cooking, even on several shelves without mixing the aromas. Ideal for large volumes or foods that require intense cooking.</p> |  <p>All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.</p> |
|  <p>The inner door glass: can be removed with a few quick movements for cleaning.</p> |  <p>Side lights: Two opposing side lights increase visibility inside the oven.</p> |
|  <p>ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.</p> |  <p>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</p> |
|  <p>SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.</p> |  <p>The oven cavity has 2 different cooking levels.</p> |
|  <p>The oven cavity has 5 different cooking levels.</p> |  <p>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.</p> |
|  <p>Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.</p> |  <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p> |
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