

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		

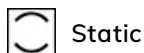
Cleaning functions



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
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Technical Features



Minimum Temperature	30 °C	Heating suspended when door is opened	Yes
Maximum temperature	280 °C	Door	Fresh Touch
No. of shelves	5	Removable door	Yes
No. of lights	1	Full glass inner door	Yes
Light type	Halogen	Removable inner door	Yes
Light Power	40 W	Total no. of door glasses	3
Light when door is opened	Yes	Cooling system	Tangential
Lower heating element power	1200 W	Cooling duct	Double
Upper heating element - Power	1000 W	Speed Reduction	Yes
Grill element - power	1700 W	Cooling System	
		Usable cavity space dimensions (HxWxD)	316x444x425 mm

Large grill - Power 2700 W
Circular heating element 2000 W
- Power

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 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 1
Usable cavity space 169x440x443 mm
dimensions (HxWxD)

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

Insert grid 2

Enamelled deep tray (40mm) 2

Catalytic Panels Yes

Electrical Connection

Plug Not present

Voltage 2 380-415 V

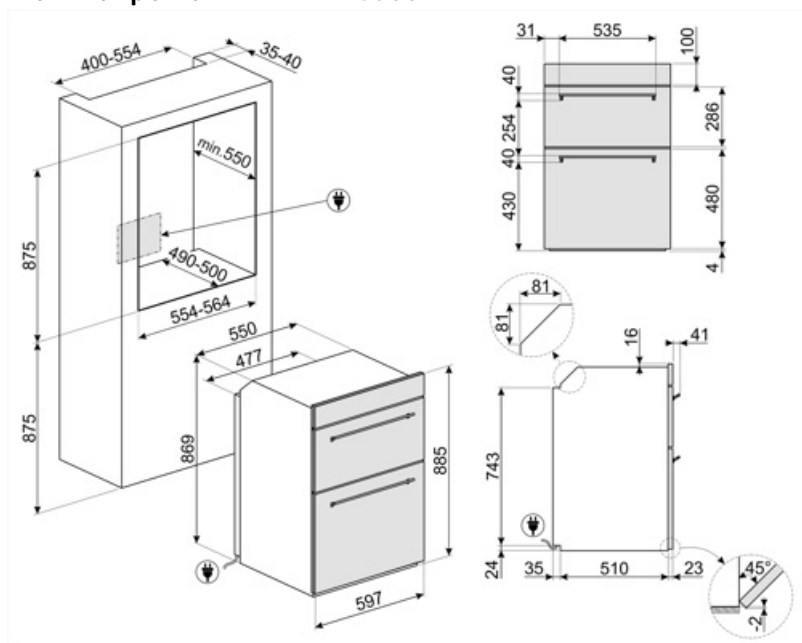
Voltage 220-240 V

Frequency (Hz) 50/60 Hz

Current 26 A

Power supply cable length 150 cm

Nominal power 5900 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

	Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.		
	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>Circulara: 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>2: The oven cavity has 2 different cooking levels.</p>
 <p>5: 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>35 lt: The capacity indicates the amount of usable space in the oven cavity in litres.</p>
 <p>41 lt: The capacity indicates the amount of usable space in the oven cavity in litres.</p>	 <p>70 lt: The capacity indicates the amount of usable space in the oven cavity in litres.</p>
 <p>79 lt: The capacity indicates the amount of usable space in the oven cavity in litres.</p>	