

DOSF6390X





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 code8017709214203



Aesthetics

Aesthetic Classica Serigraphy type Symbols

ColourStainless steelDoorWith 2 horizontal strips

Finishing Fingerproof Handle Classic

Design Flat Handle Colour Inox

MaterialStainless steelLogoEmbossedType of steelBrushedControl knobsClassicGlass TypeEclipseControls colourSteel effect

Serigraphy colour Black

Programs / Functions main oven

No. of cooking functions 9
Automatic programmes 20

Traditional cooking functions

Static Pan assisted Circulaire

Turbo Eco Eco Large grill

Fan grill (large) Base Fan assisted base

Other functions

Sabbath

Defrost by time Defrost by weight Leavening

Demost by weight



Cleaning functions



Programs / Functions auxiliary oven

No. of functions Secondary oven Traditional cooking functions, cavity 2

Static

Eco

Small grill

Large grill

Controls

Display technology LCD Control setting Knobs No. of controls

4

Options

Time-setting options

Minute minder

Delay start and automatic

Controls Lock / Child Safety

4

Yes

Yes

Fresh Touch

end cooking

Yes

Showroom demo option

Options Auxiliary Oven

Time-setting options No delay options

Technical Features















Minimum Temperature 30°C Maximum temperature 280 °C No. of shelves 5 No. of lights Light type Halogen 40 W

Light Power Light when door is Yes

opened

Lower heating element 1200 W

power

Upper heating element - 1000 W

Power

Grill element - power 1700 W Heating suspended

when door is opened

Door

Removable door Yes Full glass inner door Yes Removable inner door Yes Total no. of door glasses 3

Tangential Cooling system Cooling duct Double Speed Reduction Yes

Cooling System

Usable cavity space dimensions (HxWxD) 316x444x425 mm



Large grill - Power 2700 W Circular heating element 2000 W - Power Temperature control Cavity material

Electro-mechanical Ever clean Enamel

Second Oven Technical Features











Minimum Temperature 50 °C

Maximum temperature 270 °C

No. of shelves 2

Tiliting grill Yes

No. of lights 1

Light type Haloge

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 1

door glasses

Usable cavity space dimensions (HxWxD)

169x440x443 mm

Performance / Energy Label





Energy efficiency class A
Net volume of the cavity 70 l
Energy consumption per 0,99 kWh

cycle in conventional

mode

Energy consumption in 3,56 MJ

conventional mode

Energy consumption in

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, 105,7 %

second cavity

Performance /Energy Label - Second Cavity

2,88 MJ







Energy efficiency class, Assecond cavity

Energy efficiency class, A

second cavity

Energy consumption per 0,74 kWh

cycle in conventional mode, second cavity

Consumo di energia per 2,66 MJ

ciclo in convezione naturale, seconda cavità Net volume of the second cavity

Gross volume of second 41 l

cavity

Cavity type EN 50304

second oven

small

35 I

Accessories included



Rack with back and side 2

stop

Enamelled deep tray 2 (40mm)

Insert gird

2

Catalytic Panels Yes

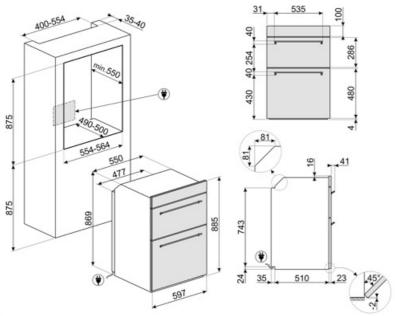
Electrical Connection

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

Voltage 2 Frequency (Hz) Power supply cable

length

380-415 V 50/60 Hz 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.



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.





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.



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.



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.



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



SABBATH: function that allows to cook food respecting Judaism's day of rest provisions.



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.



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.



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.