

# DOSP6390X



|                               |                   |
|-------------------------------|-------------------|
| Category                      | Double 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            |
| Cleaning system               | Pyrolytic         |
| EAN code                      | 8017709210656     |



## Aesthetics

|               |                 |                   |                          |
|---------------|-----------------|-------------------|--------------------------|
| Aesthetics    | Classic         | Serigraphy colour | Black                    |
| Colour        | Stainless steel | Serigraphy type   | Symbols                  |
| Finishing     | Fingerproof     | Door              | With 2 horizontal strips |
| Design        | Flat            | Handle            | Classic                  |
| Material      | Stainless steel | Handle Colour     | Stainless steel          |
| Type of steel | Brushed         | Logo              | Embossed                 |
| Glass Type    | Eclipse         |                   |                          |

## Programs / Functions

No. of cooking functions 8

Traditional cooking functions



Static



Fan assisted



Circulaire



Turbo (circulaire + bottom + upper + fan)



ECO



Large grill



Fan grill (large)






Base



Fan assisted base

## Other functions

 Defrost  Defrost by time  Defrost by weight

 Proving  Sabbath

## Cleaning functions

 Pyrolytic  Pyrolytic eco

## Programs / Functions Auxiliary Oven

No. of functions Secondary oven 4

Traditional cooking functions, cavity 2

 Static  ECO  Small grill

 Large grill

## Controls

|                           |               |                        |              |
|---------------------------|---------------|------------------------|--------------|
| <b>Display technology</b> | LCD           | <b>Control knobs</b>   | Classic      |
| <b>Control setting</b>    | Control knobs | <b>Controls colour</b> | Steel effect |
| <b>No. of controls</b>    | 4             |                        |              |

## Options



|                                       |                                       |                                     |     |
|---------------------------------------|---------------------------------------|-------------------------------------|-----|
| <b>Time-setting options</b>           | Delay start and automatic end cooking | <b>Controls Lock / Child Safety</b> | Yes |
| <b>Minute minder</b>                  | Yes                                   | <b>Showroom demo option</b>         | Yes |
| <b>Limited Power Consumption Mode</b> | Yes                                   | <b>Rapid pre-heating</b>            | Yes |

## Options Auxiliary Oven

Time-setting options No delay options

## Technical Features



|                            |             |                              |      |
|----------------------------|-------------|------------------------------|------|
| <b>Minimum Temperature</b> | 30 °C       | <b>Door</b>                  | Cool |
| <b>Maximum temperature</b> | 280 °C      | <b>Removable door</b>        | Yes  |
| <b>Shelf positions</b>     | 5           | <b>Full glass inner door</b> | Yes  |
| <b>Shelves type</b>        | Metal racks | <b>Removable inner door</b>  | Yes  |

|  |         |   |                   |
|--|---------|---|-------------------|
| <b>No. of lights</b>                         | 1       | <b>Total no. of door glasses</b>              | 4                 |
| <b>Light type</b>                            | Halogen | <b>Safety Thermostat</b>                      | Yes               |
| <b>Light power</b>                           | 40 W    | <b>Cooling system</b>                         | Tangential        |
| <b>Light when door is opened</b>             | Yes     | <b>Cooling duct</b>                           | Double            |
| <b>Lower heating element power</b>           | 1200 W  | <b>Speed Reduction Cooling System</b>         | Yes               |
| <b>Upper heating element - Power</b>         | 1000 W  | <b>Door Lock During Pyrolysis</b>             | Yes               |
| <b>Grill element - power</b>                 | 1700 W  | <b>Usable cavity space dimensions (HxWxD)</b> | 360x460x425 mm    |
| <b>Large grill - Power</b>                   | 2700 W  | <b>Temperature control</b>                    | Electronic        |
| <b>Circular heating element - Power</b>      | 2000 W  | <b>Cavity material</b>                        | Easy clean enamel |
| <b>Heating suspended when door is opened</b> | Yes     |   |                   |

## Second Oven Technical Features



|                                      |         |   |                |
|--------------------------------------|---------|---|----------------|
| <b>Minimum Temperature</b>           | 50 °C   | <b>Grill element - power</b>                  | 1700 W         |
| <b>Maximum temperature</b>           | 270 °C  | <b>Large grill - Power</b>                    | 2700 W         |
| <b>Shelf positions</b>               | 2       | <b>Removable door</b>                         | Yes            |
| <b>Tilting grill</b>                 | Yes     | <b>Full glass inner door</b>                  | Yes            |
| <b>No. of lights</b>                 | 1       | <b>Removable inner door</b>                   | Yes            |
| <b>Light type</b>                    | Halogen | <b>No. of total door glasses</b>              | 3              |
| <b>Light power</b>                   | 40 W    | <b>No. of thermoreflecting door glasses</b>   | 1              |
| <b>Bottom heating element power</b>  | 1200 W  | <b>Usable cavity space dimensions (HxWxD)</b> | 169x440x443 mm |
| <b>Upper heating element - Power</b> | 1000 W  |   |                |

## Performance / Energy Label



|  |           |  |          |
|--|-----------|--|----------|
| <b>Energy efficiency class</b>                           | A         | <b>Energy consumption per cycle in fan-forced convection</b> | 0.80 kWh |
| <b>Net volume of the cavity</b>                          | 70 litres | <b>Number of cavities</b>                                    | 2        |
| <b>Energy consumption per cycle in conventional mode</b> | 1.09 kWh  | <b>Energy efficiency index</b>                               | 95.2 %   |
| <b>Energy consumption in conventional mode</b>           | 3.92 MJ   | <b>Energy Efficiency Index, second cavity</b>                | 105.7 %  |
| <b>Energy consumption in forced air convection</b>       | 2.88 MJ   |  |          |

## Performance /Energy Label - Second Cavity



|   |   |  |           |
|---|---|--|-----------|
| <b>Energy efficiency class, second cavity</b> | A | <b>Net volume of the second cavity</b> | 35 litres |
|---|---|--|-----------|

|   |          |                                  |        |
|---|----------|----------------------------------|--------|
| Energy efficiency class, second cavity                              | A        | Gross volume of second cavity    | 41 l   |
| Energy consumption per cycle in conventional mode, second cavity    | 0.74 kWh | Cavity type EN 50304 second oven | medium |
| Consumo di energia per ciclo in convezione naturale, seconda cavità | 2.66 MJ  |                                  |        |

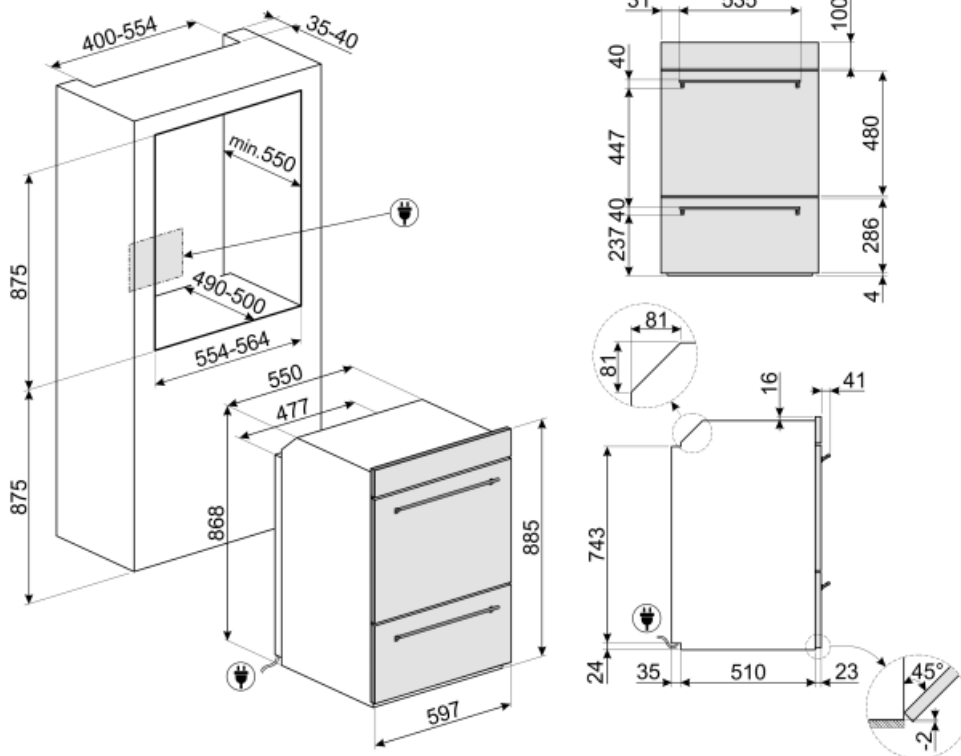
## Accessories Included



|  |   |                                      |   |
|--|---|--------------------------------------|---|
| Grill mesh                                 | 2 | Chrome shelf with back and side stop | 3 |
| Telescopic Guide rails, partial Extraction | 1 | Extra deep enamelled tray (40mm)     | 2 |

## Electrical Connection

|                   |           |                |           |
|-------------------|-----------|----------------|-----------|
| Voltage           | 220-240 V | Voltage 2 (V)  | 380-415 V |
| Current           | 25 A      | Frequency (Hz) | 50/60 Hz  |
| Nominal power (W) | 5700 W    |                |           |



## Not included accessories





















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









### GT1P-2

Partially extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 285 mm. Material: Stainless steel AISI 430 polished.

## Symbols glossary

|  |   |
|--|---|
|  <p>A: Product drying performance, measured from A+++ to D / G depending on the product family</p>   |  <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p>   |
|  <p>Air cooling system: to ensure a safe surface temperatures.</p>   |  <p>With the switch on this symbol, no heating is possible even if the thermostat is turned.</p>   |
|  <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p>   |  <p>Defrost by weight: With this function the defrosting time is determined</p>  |
|  <p>Triple glazed doors: Number of glazed doors.</p>   |  <p>Quadruple glazed: Number of glazed doors.</p>  |
|  <p>Electric</p>   |  <p>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.</p>  |
|  <p>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.</p> |  <p>Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.</p> |
|  <p>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.</p>   |  <p>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.</p>  |
|  <p>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.</p>  |  <p>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.</p>                                 |
|  <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>  |  <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p>  |
|  <p>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.</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 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.</p> |  <p>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.</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>Pyrolytic: Pyrolytic cleaning cycles can be selected as necessary to automatically clean the oven interior.</p>  |
|  <p>Pyrolytic: The Eco pyrolytic cleaning function can be selected when the oven has a lighter build up of dirt. This function has a maximum duration of 1.5 hours.</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>Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.</p>  |
|  <p>Sabbath: This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works</p>   |  <p>The oven cavity has 2 different cooking levels.</p>  |
|  <p>The oven cavity has 5 different cooking levels.</p>  |  <p>Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.</p>  |
|  <p>Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 ° C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.</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>The capacity indicates the amount of usable space in the oven cavity in litres.</p>  |  <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>  |
|  <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p>  |   |

## Benefit

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### **Electronic control**

The electronic control manages temperatures in the best possible way and promotes uniformity of heat

Allows you to maintain temperature inside the oven with the precision 2-3 ° C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.

### **Rapid pre-heating**

Pre-riscaldamento rapido

### **Sabbath function**

SABBATH