

# DOSP6390X





Category 60cm Double Ovens (Built-in Column)

Product Family
Oven
Power supply
Electric
Heat source
Heat source second cavity
Electric

Cooking method Thermo-ventilated

Cooking Method Secondary Oven Static
Cleaning system Pyrolytic

**EAN code** 8017709210656



### **Aesthetics**

AestheticsClassicSerigraphy typeSymbolsColourStainless steelDoorWith 2 horizontal strips

Finishing Fingerproof Handle Classic

DesignFlatHandle ColourStainless steelMaterialStainless steelLogoEmbossed

MaterialStainless steelLogoEmbossedType of steelBrushedControl knobsClassicGlass TypeEclipseControls colourSteel effect

Serigraphy colour Black

# **Programs / Functions**

No. of cooking functions 8

Traditional cooking functions

Static Fan assisted Ciculaire

**®** 

Turbo (circulaire + bottom + upper + ECO ECO Large grill

fan)

Fan grill (large) Base Fan assisted base

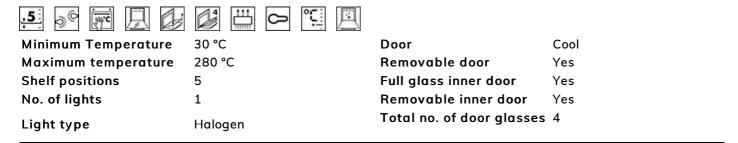


### Other functions Defrost by time Defrost by weight Defrost Sabbath Proving Cleaning functions Pyrolytic Pyrolytic eco **Programs / Functions Auxiliary Oven** No. of functions Secondary oven 4 Traditional cooking functions, cavity 2 Static ECO Small grill Large grill **Controls** Display technology LCD No. of controls 4 Control knobs Control setting **Options** Time-setting options Delay start and automatic Showroom demo option Yes end cooking Rapid pre-heating Yes Minute minder Yes Controls Lock / Child Yes Safety

# **Options Auxiliary Oven**

Time-setting options No delay options

#### **Technical Features**





Light power 40 W 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

Heating suspended when door is opened Cooling system **Tangential** Cooling duct Double **Speed Reduction** Yes Cooling System Yes

**Door Lock During** 

**Pyrolisis** 

Usable cavity space dimensions (HxWxD)

Temperature control Electronic

Cavity material Easy clean enamel

#### Second Oven Technical Features

Yes



50 °C Minimum Temperature Maximum temperature 270°C Shelf positions 2 Tiliting grill Yes No. of lights 1 Light type Halogen 40 W Light power

Bottom heating element 1200 W

power

Upper heating element - 1000 W

Power

1700 W Grill element - power 2700 W Large grill - Power 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

360x460x425 mm

## Performance / Energy Label



**Energy efficiency class** Net volume of the cavity 70 litres Energy consumption per 1,09 kWh

cycle in conventional

mode

Energy consumption in

conventional mode

Energy consumption in forced air convection

3,92 MJ

2,88 MJ

**Number of cavities** 2 Energy efficiency index 95,2 % Energy Efficiency Index, 105.7 %

Energy consumption per 0,80 kWh

second cavity

convection

cycle in fan-forced

## Performance / Energy Label - Second Cavity







Energy efficiency class, second cavity

Energy efficiency class, A second cavity

Net volume of the second cavity

35 litres

Gross volume of 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

Cavity type EN 50304 second oven

medium

# **Accessories Included**



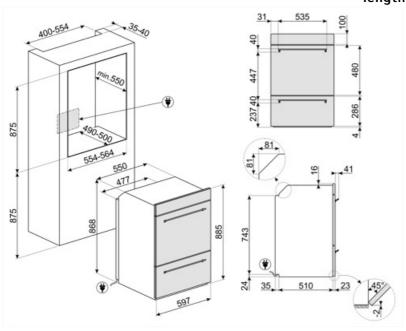
Chrome shelf with back 3 and side stop

Extra deep enamelled 2 tray (40mm)

Grill mesh 2
Telescopic Guide rails, 1
partial Extraction

### **Electrical Connection**

Voltage 220-240 V Current 25 A Nominal power (W) 5700 W Voltage 2 (V) 380-415 V Frequency (Hz) 50/60 Hz Power supply cable 150 cm length



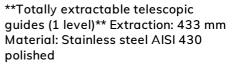


# **Compatible Accessories**

GTP

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







quantities of food.

# 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	A: Product drying performance, measured from A+++ to D / G depending on the product family	
<b>!!!</b>	Air cooling system: to ensure a safe surface temperatures.	*	With the switch on this symbol, no heating is possible even if the thermostat is turned.	
**	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	
[] <sup>3</sup>	Triple glazed doors: Number of glazed doors.	4	Quadruple glazed: 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.	(3)°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.	
$\bigcirc$	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.	
8	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	·-·	Grill element: Using of grill gives excellent results when cooking meat of medium and small	

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portions, especially when combined with a

sausages and bacon.

rotisserie (where possible). Also ideal for cooking



41 lt

79 It

The capacity indicates the amount of usable

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space in the oven cavity in litres.

space in the oven cavity in litres.

***	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.	<b>₹</b>	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.
<b>®</b>	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.		All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.
B	The inner door glass: can be removed with a few quick movements for cleaning.	Ö	Side lights: Two opposing side lights increase visibility inside the oven.
P,	Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.	P	Pyrolitic: The Eco pyrolitic 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.
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
	Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.	i	Sabbath: This function allows you to cook food whilst respecting the provisions of the Jewish day of rest.
. <u>2</u>	The oven cavity has 2 different cooking levels.	.5	The oven cavity has 5 different cooking levels.
	Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.	°C.	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.
	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.	35 It	The capacity indicates the amount of usable space in the oven cavity in litres.

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70 It

The capacity indicates the amount of usable

space in the oven cavity in litres.



### Benefit

#### **Electronic control**

Timely temperature management and heat uniformity

Allows you to precisely maintain the temperature inside the oven at 2-3 °C. This enables the preparation of temperature-sensitive meals such as cakes, souffles, and puddings.

#### Rapid pre-heating

Rapid pre-heating reduces cooking cavity heating time by up to 50%, so you can start cooking faster.