

DOSP6390X



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	Pyrolitic
EAN code	8017709210656



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	8
Traditional cooking functions	

Static	Fan assisted	Circulaire
Turbo	Eco	Large grill
Fan grill (large)	Base	Fan assisted base

Other functions

Defrost	Defrost by time	Defrost by weight
Leavening	Sabbath	

Cleaning functions



Pirólisis



Pirólisis 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 setting

Knobs

Options



Time-setting options

Delay start and automatic end cooking

Showroom demo option Yes

Minute minder

Yes

Rapid pre-heating Yes

Controls Lock / Child Safety

Yes

Options Auxiliary Oven

Time-setting options

No delay options

Technical Features



Capacity (Lt)

72 l

Minimum Temperature

30 °C

Maximum temperature

280 °C

No. of shelves

5

N. of fans

1

No. of lights

1

Light type

Halogen

Light Power

40 W

Light when door is opened

Yes

Heating suspended when door is opened Yes

Door Cool

Removable door Yes

Full glass inner door Yes

Removable inner door Yes

Total no. of door glasses 4

Cooling system Tangential

Cooling duct Double

Speed Reduction Yes

Cooling System

Lower heating element power	1200 W
Upper heating element - Power	1000 W
Grill element - power	1700 W
Large grill - Power	2700 W
Circular heating element - Power	2000 W

Door Lock During Pyrolysis	Yes
Usable cavity space dimensions (HxWxD)	360x460x425 mm
Temperature control	Electronic
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	1.09 kWh
Energy consumption in conventional mode	3.92 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

Net volume of the second cavity	35 l
Gross volume of second cavity	41 l
Cavity type EN 50304 second oven	medium

Consumo di energia per 2.66 MJ
ciclo in convezione
naturale, seconda
cavità

Accessories included



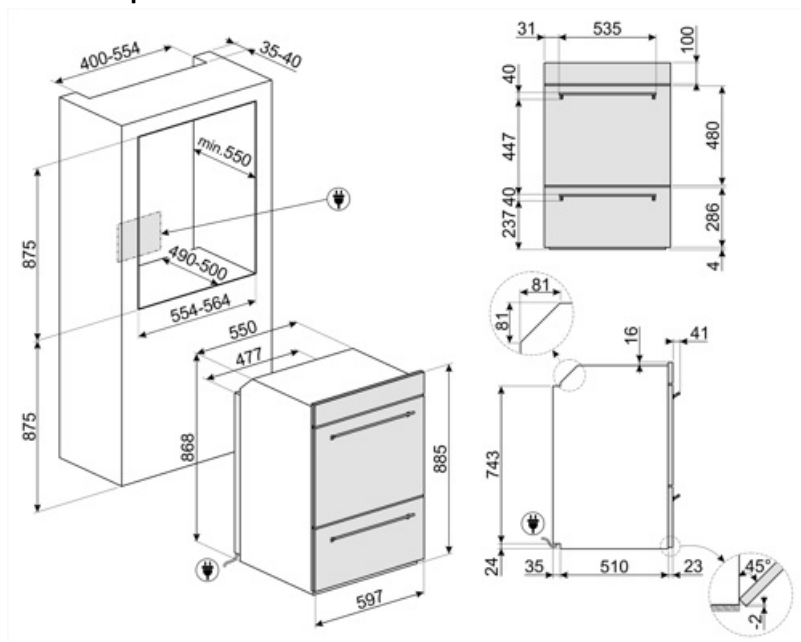
Rack with back and side 3
stop
Enamelled deep tray 2
(40mm)

Insert gird 2
Telescopic Guide rails,
partial Extraction 1

Electrical Connection

Voltage 220-240 V
Plug Not present
Current 25 A
Nominal power 5700 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.		With the switch on this symbol, no heating is possible even if the thermostat is turned.
	Triple glazed doors: Number of glazed doors.		Quadruple glazed: 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>PYROLYSIS - AUTOMATIC CLEANING FUNCTION: the oven heats up to a temperature approaching 500 ° C and chars grease and food residues into a fine ash that can be easily wiped off with a damp cloth. At such a high temperature, the door locks automatically for safety, while the temperature of the door remains controlled so it is safe to touch User adjustable function based on the level of dirt present in the oven.</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 preheating: cooking is preceded by the preheating phase which allows the cooking compartment to reach the set temperature. This option reduces the time by up to 50%.</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>



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



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.



The capacity indicates the amount of usable space in the oven cavity in litres.



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Benefit (TT)

PYROLYSIS – AUTOMATIC CLEANING FUNCTION

Easy oven cleaning with special pyrolytic function

At such a high temperature, the door locks automatically for safety, while the temperature of the door remains controlled so it is safe to touch

User adjustable function based on the level of dirt present in the oven.

Electronic control

Timely temperature management and heat uniformity

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.

Telescopic guides

Convenience in safely extracting and inserting the bowls into the oven

Rapid pre-heating

Reduction in cooking cavity heating time by up to 50%