

DOSP6390X



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|-------------------------------|-------------------|
| 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 | | |

Programme / Functions

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



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

Lower heating element power

1200 W

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

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

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 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 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
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 medium second oven

Accessories Included



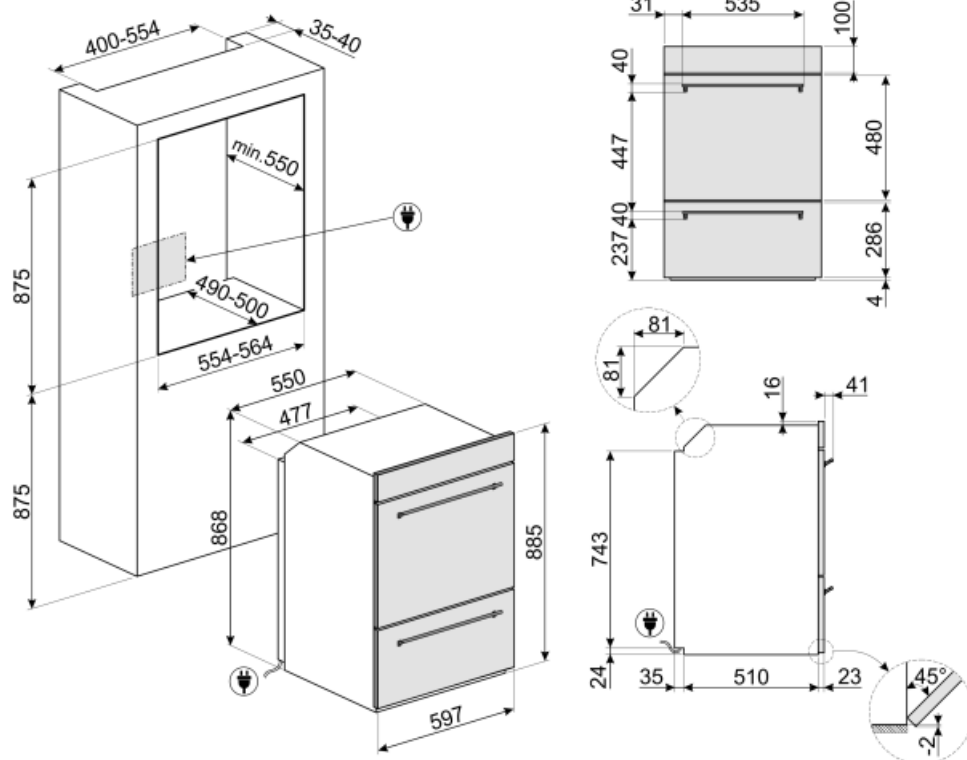
Rack with back and side stop 3
Enamelled deep tray (40mm) 2

Insert gird 2
Telescopic Guide rails, partial Extraction 1

Electrical Connection

Voltage 220-240 V
Current 25 A
Nominal power 5700 W

Voltage 2 380-415 V
Frequency (Hz) 50/60 Hz
Power supply cable length 150 cm



Not included 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 (TT)

| | | | |
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|  | 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. |
|  | With the switch on this symbol, no heating is possible even if the thermostat is turned. |  | 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. |
|  | A: Product drying performance, measured from A+++ to D / G depending on the product family |  | 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 |
|  | 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. |

| | |
|---|--|
|  <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>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.</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> |  <p>Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.</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.



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)

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.

Rapid pre-heating

Reduction in cooking cavity heating time by up to 50%