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

Pirolysis

Pirolysis eco

Programs / Functions auxiliary oven

No. of functions Secondary oven	4

Traditional cooking functions, cavity 2

Static

Eco

Small grill

Large grill

Controls

Display name	CompactScreen	**Control setting**	Knobs
Display technology	LCD	**No. of controls**	4

Options

Time-setting options	Delay start and automatic end cooking	**Showroom demo option**	Yes
		Rapid pre-heating	Yes
Minute minder	Yes		
Controls Lock / Child Safety	Yes		

Options Auxiliary Oven

Time-setting options	No delay options

Technical Features

Capacity (Lt)	70 l	**Heating suspended when door is opened**	Yes
Minimum Temperature	30 °C	**Door**	Cool
Maximum temperature	280 °C	**Removable door**	Yes
No. of shelves	5	**Full glass inner door**	Yes
N. of fans	1	**Removable inner door**	Yes
No. of lights	1	**Total no. of door glasses**	4
Light type	Halogen	**Cooling system**	Tangential
Light Power	40 W	**Cooling duct**	Double

Light when door is opened	Yes	**Speed Reduction Cooling System**	Yes
Lower heating element power	1200 W	**Door Lock During Pyrolisis**	Yes
Upper heating element - Power	1000 W	**Usable cavity space dimensions (HxWxD)**	360x460x425 mm
Grill element - power	1700 W	**Temperature control**	Electronic
Large grill - Power	2700 W	**Cavity material**	Ever clean Enamel
Circular heating element - Power	2000 W		

Second Oven Technical Features



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

Performance / Energy Label



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

Performance /Energy Label - Second Cavity



Energy efficiency class, second cavity	A	**Net volume of the second cavity**	35 l
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

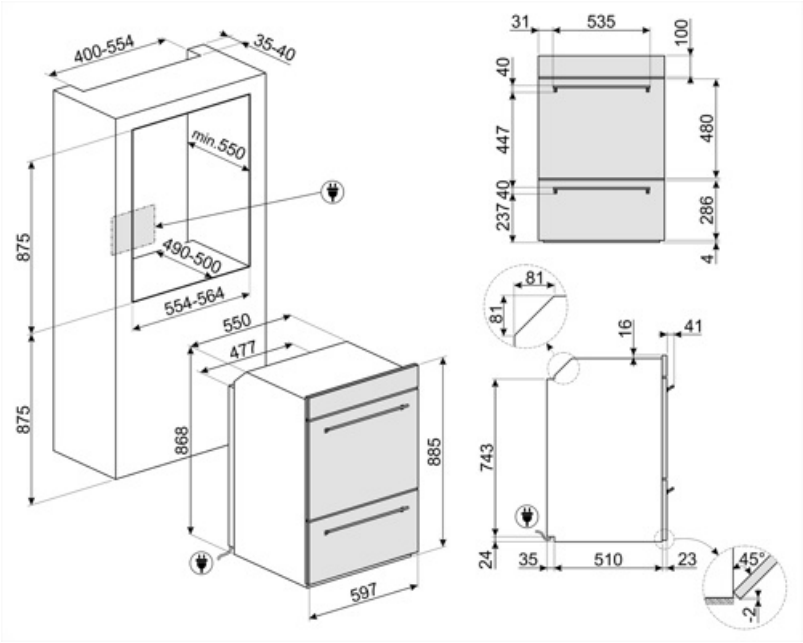
Consumo di energia per ciclo in convezione naturale, seconda cavità	2.66 MJ

Accessories included

Rack with back and side stop	3	**Insert gird**	2
Enamelled deep tray (40mm)	2	**Telescopic Guide rails, partial Extraction**	1

Electrical Connection

Voltage	220-240 V	**Voltage 2**	380-415 V
Plug	Not present	**Frequency (Hz)**	50/60 Hz
Current	25 A	**Power supply cable length**	150 cm
Nominal power	5700 W		



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



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.



Triple glazed doors: Number of glazed doors.



Electric



Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.



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.



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.



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



With the switch on this symbol, no heating is possible even if the thermostat is turned.



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.



Quadruple glazed: Number of glazed doors.



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: 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.



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.

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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.

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.

The inner door glass: can be removed with a few quick movements for cleaning.

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.

ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.

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%.

The oven cavity has 2 different cooking levels.

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.

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.

All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.

Side lights: Two opposing side lights increase visibility inside the oven.

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.

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 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.

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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With a simple and intuitive interface, the COMPACTscreen provides a pleasant user experience, thanks to the interaction with the knobs.

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.

Removable internal glass

Easy cleaning of the oven door thanks to the removable glass

Telescopic guides

Convenience in safely extracting and inserting the bowls into the oven

Ever Clean enamel

Facilitated cavity cleaning due to special pyrolytic 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.

Rapid pre-heating

Reduction in cooking cavity heating time by up to 50%