

DOSPA6395X



Category	Double in column
Product Family	Oven
Power supply	Electric
Heat source	ELECTRICITY
Heat source second cavity	ELECTRICITY
Cooking method	Thermoseal
Cooking Method Secondary Oven	Static
Cleaning system	Pyrolitic
EAN code	8017709207786



Aesthetics






Aesthetic	Classic	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

No. of cooking functions	10
Automatic programmes	50
Customisable recipes	10
Traditional cooking functions	

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

Other functions

 Defrost by time	 Defrost by weight	 Proving
 Plate rack/warmer	 Sabbath	





Cleaning functions

 Pirólisis	 Pirólisis eco
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Programs / Functions Auxiliary Oven

No. of functions Secondary oven 4




Traditional cooking functions, cavity 2

 Static	 Eco	 Small grill
 Large grill		

Controls

Display technology	TFT	Display languages	Italiano, English (UK), Français (FR), Nederlands, Español (ES), Português (PT), Svenska, Русский, Deutsch (DE), Dansk, English (AU)
Control setting	Knobs		
No. of display languages	11	No. of controls	4











Options

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

Options Auxiliary Oven

Time-setting options	No delay options
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Technical Features

         	
Minimum Temperature	30 °C

Maximum temperature	280 °C	Heating suspended when door is opened	Yes
No. of shelves	5		
N. of fans	1	Door	Cool
No. of lights	1	Removable door	Yes
Light type	Halogen	Full glass inner door	Yes
Light Power	40 W	Removable inner door	Yes
Light when door is opened	Yes	Total no. of door glasses	4
Lower heating element power	1200 W	Cooling system	Tangential
Upper heating element - Power	1000 W	Cooling duct	Double
Grill element - power	1700 W	Speed Reduction Cooling System	Yes
Large grill - Power	2700 W	Door Lock During Pyrolysis	Yes
Circular heating element - Power	2000 W	Usable cavity space dimensions (HxWxD)	360x460x425 mm
		Temperature control	Electronic
		Cavity material	Ever clean Enamel

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
Tilting 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

Number of cavities	2
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Performance /Energy Label - Second Cavity



Gross volume of second cavity	41 l
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Accessories Included



Rack with back stop	1
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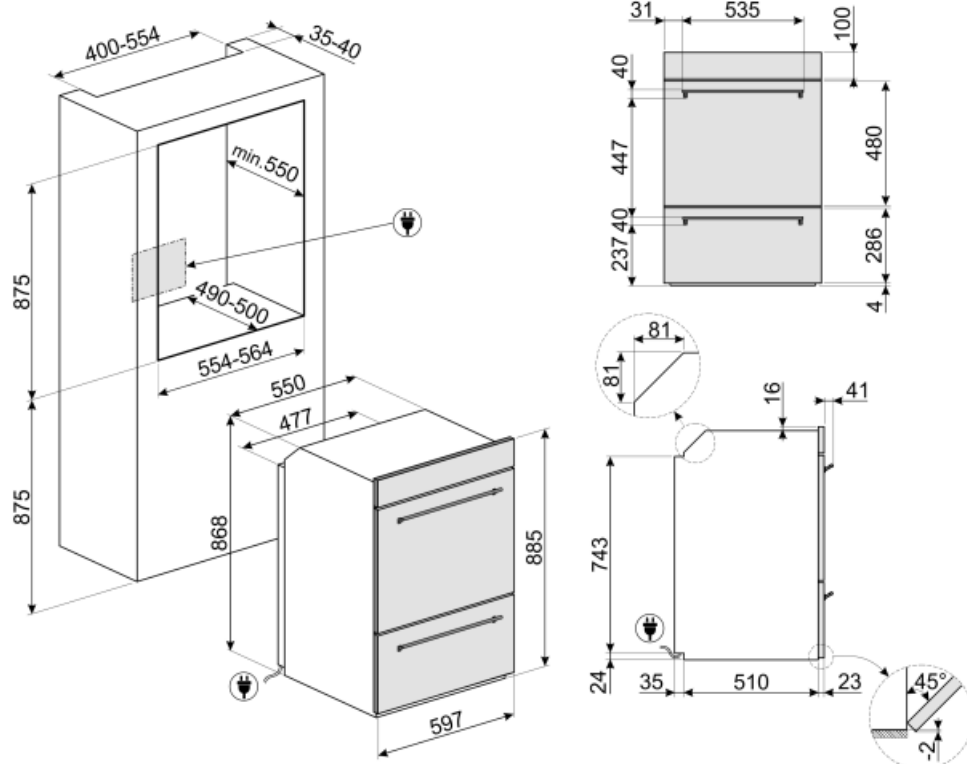
Rack with back and side stop 2
Enamelled tray (20mm) 1

Enamelled deep tray (40mm) 2
Insert grid 2
Telescopic Guide rails, partial Extraction 1



















Electrical Connection





















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

Voltage 2 (V) 380-415 V
Frequency (Hz) 50/60 Hz



Symbols glossary (TT)

	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.
	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
	Triple glazed doors: Number of glazed doors.		Quadruple glazed: Number of glazed doors.
	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.
	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.		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.
	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.		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.		Circulaire + grill: Circulaire with upper element or grill: Similar to fan with upper element with the added cooking speed of circulaire, ideal for dishes with a crispy topping. When used with the grill the food will brown more quickly.
	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: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.
	ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.		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>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>Warming up: An option for dish warming and keeping the prepared meals hot.</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>Smart Cooking System: for the perfect cooking it is simply necessary choosing the kind and the weight of food and the cooking temperature: any other setting will be established automatically.</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>

Benefit (TT)

Smartcooking

150 automatic recipes for perfect results

Smart cooking offers a staggering 150 automatic recipes with pre-set parameters. Once you have chosen your dish from the menu, select the weight and the oven will automatically calculate the optimum cooking parameters for you, ensuring outstanding results without the guess work.

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

Reduction in cooking cavity heating time by up to 50%