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	
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

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	**Smart cooking**	Yes
		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	**Heating suspended when door is opened**	Yes
Maximum temperature	280 °C	**Door**	Cool
No. of shelves	5	**Removable door**	Yes

N. of fans	1	**Full glass inner door**	Yes
No. of lights	1	**Removable inner door**	Yes
Light type	Halogen	**Total no. of door glasses**	4
Light Power	40 W	**Cooling system**	Tangential
Light when door is opened	Yes	**Cooling duct**	Double
Lower heating element power	1200 W	**Speed Reduction Cooling System**	Yes
Upper heating element - Power	1000 W	**Door Lock During Pyrolisis**	Yes
Grill element - power	1700 W	**Usable cavity space dimensions (HxWxD)**	360x460x425 mm
Large grill - Power	2700 W	**Temperature control**	Electronic
Circular heating element - Power	2000 W	**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
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

Number of cavities	2

Performance /Energy Label - Second Cavity



Gross volume of second cavity	41 l

Accessories Included

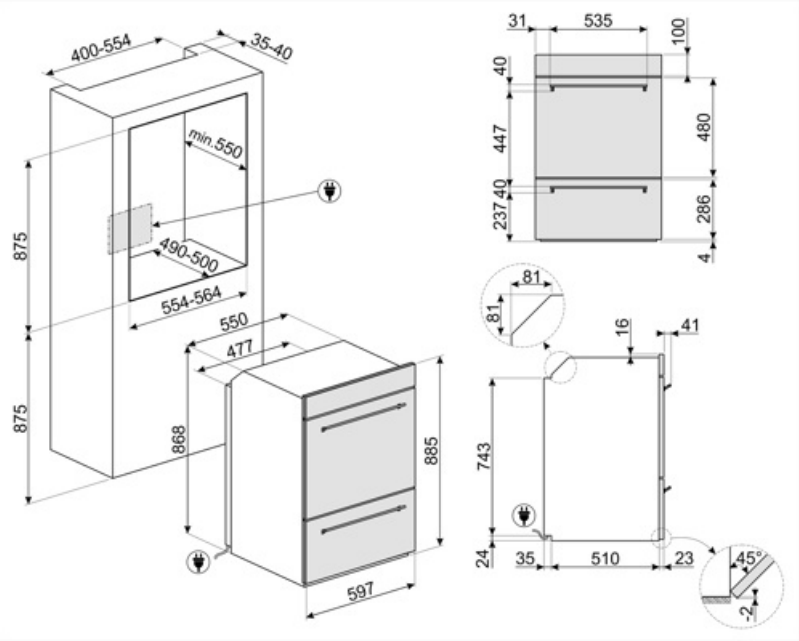


Rack with back stop	1	**Enamelled deep tray (40mm)**	2
Rack with back and side stop	2	**Insert gird**	2
Enamelled tray (20mm)	1		

Telescopic Guide rails, partial Extraction	1

Electrical Connection

Voltage	220-240 V	**Voltage 2 (V)**	380-415 V
Current	25 A	**Frequency (Hz)**	50/60 Hz
Nominal power	5700 W		



Symbols glossary



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



Defrost by time: with this function the time of thawing of foods are determined automatically.



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.



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.



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.



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.



Air cooling system: to ensure a safe surface temperatures.



Defrost by weight: With this function the defrosting time is determined



Quadruple glazed: Number of glazed doors.



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.



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.



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: 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.



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.

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.

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.

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

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

Pyrolitic: Pyrolitic cleaning cycles can be selected as necessary to automatically clean the oven interior.

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.

Warming up: An option for dish warming and keeping the prepared meals hot.

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.

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

The oven cavity has 2 different cooking levels.

The oven cavity has 5 different cooking levels.

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.

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

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.

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

Smalto Ever Clean

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%