

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

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 | 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

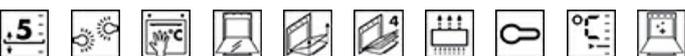


| | | | |
|-------------------------------------|---------------------------------------|-----------------------------|-----|
| Time-setting options | Delay start and automatic end cooking | Smart cooking | Yes |
| Minute minder | Yes | Showroom demo option | Yes |
| Controls Lock / Child Safety | Yes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

Options Auxiliary Oven

Time-setting options No delay options

Technical Features



Minimum Temperature 30 °C

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

Performance /Energy Label - Second Cavity



Gross volume of second cavity 41 l

Accessories Included



Rack with back stop 1

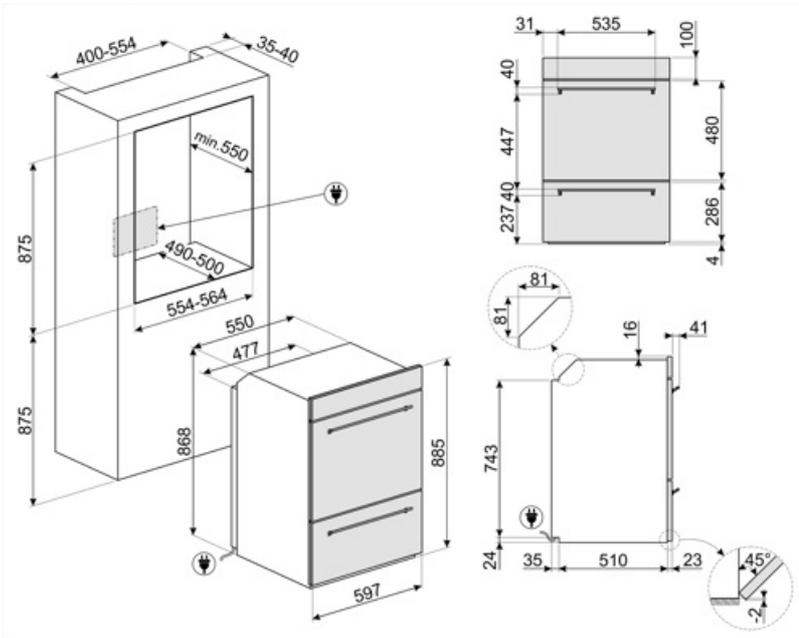
Rack with back and side stop 2
 Enamelled tray (20mm) 1

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

| | |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  <p>Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.</p> |  <p>Air cooling system: to ensure a safe surface temperatures.</p> |
|  <p>Defrost by time: with this function the time of thawing of foods are determined automatically.</p> |  <p>Defrost by weight: With this function the defrosting time is determined</p> |
|  <p>Triple glazed doors: Number of glazed doors.</p> |  <p>Quadruple glazed: Number of glazed doors.</p> |
|  <p>Electric</p> |  <p>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.</p> |
|  <p>Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.</p> |  <p>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.</p> |
|  <p>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.</p> |  <p>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.</p> |
|  <p>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.</p> |  <p>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.</p> |
|  <p>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.</p> |  <p>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.</p> |
|  <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p> |  <p>ECO: The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.</p> |
|  <p>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> |  <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> |  <p>The capacity indicates the amount of usable space in the oven cavity in litres.</p> |

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%

Touch guide

Intuitive display makes every function easy to read, use, and understand with one touch.