DUSF400B



Category	60cm Double Ovens (Under-Counter)
Product Family	Oven
Power supply	Electric
Heat source	Electric
Heat source second cavity	Electric
Cooking method	Thermo-ventilated
Cooking Method Secondary Oven	Static
Cleaning system	Ever Clean enamel
EAN code	8017709339630

Aesthetics

Aesthetics	Cucina	**Serigraphy type**	Symbols
Colour	Black	**Door**	Full glass
Design	Flat	**Handle**	Squared Selection
Component finish	Stainless steel	**Handle Colour**	Steel effect
Material	Stainless steel	**Logo**	Silk screen
Type of steel	Brushed	**Control knobs**	Cucina restyling
Glass Type	Clear1	**Controls colour**	Steel effect
Serigraphy colour	Black		

Programs / Functions

No. of cooking functions 4

Traditional cooking functions

Ciculaire

ECO

Large grill

Fan grill (large)

Programs / Functions Auxiliary Oven

No. of functions Secondary oven 4

Traditional cooking functions, cavity 2

 Static

 ECO

 Small grill

 Large grill

Controls



Display name	DigiScreen	**Control setting**	Knobs & touch buttons
Display technology	LED	**No. of controls**	4

Options



Time-setting options	Delay start and automatic end cooking	**Timer**	1
		Rapid pre-heating	Yes
Minute minder	Yes		

Options Auxiliary Oven

Time-setting options	No delay options

Technical Features



Capacity (Lt)	61 l	**Door opening type**	Standard opening
Cavity	Altro	**Door**	Temperate door
Minimum Temperature	50 °C	**Removable door**	Yes
Maximum temperature	250 °C	**Full glass inner door**	Yes
Shelf positions	4	**Removable inner door**	Yes
No. of lights	1	**Total no. of door glasses**	3
Light type	Halogen	**Cooling system**	Tangential
User-replaceable light	Yes	**Cooling duct**	Single
Light power	40 W	**Speed Reduction Cooling System**	Yes
Grill element - power	1800 W		
Circular heating element - Power	2700 W	**Usable cavity space dimensions (HxWxD)**	316x460x412 mm
Heating suspended when door is opened	Yes	**Temperature control**	Electro-mechanical
		Cavity material	Easy clean enamel

Second Oven Technical Features

Minimum Temperature	80 °C
Maximum temperature	250 °C
Shelf positions	2
Tiliting grill	Yes
No. of lights	1
Light type	Halogen
Light power	40 W
Bottom heating element power	1200 W
Upper heating element - Power	1000 W
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	61 litres
Energy consumption in forced air convection	2,77 MJ
Energy consumption per cycle in fan-forced convection	0,77 kWh
Number of cavities	2
Energy efficiency index	95,1 %
Energy Efficiency Index, second cavity	120 %

Performance /Energy Label - Second Cavity

Energy efficiency class, second cavity	B
Energy efficiency class, second cavity	B
Energy consumption per cycle in conventional mode, second cavity	0,84 kWh
Consumo di energia per ciclo in convezione naturale, seconda cavità	3,02 MJ
Net volume of the second cavity	35 litres
Gross volume of second cavity	41 l
Cavity type EN 50304 second oven	small

Accessories Included

Chrome shelf	2
Extra deep enamelled tray (40mm)	2
Grill mesh	2

Electrical Connection

Voltage	220-240 V
Plug	No
Voltage 2 (V)	380-415 V

Current	21 A	**Current**	21 A
Nominal power (W)	4800 W	**Frequency (Hz)**	50/60 Hz

Compatible Accessories



GTP

Partially extractable telescopic guides (1 level) Extraction: 300 mm Material: Stainless steel AISI 430 polished



GTT

Totally extractable telescopic guides (1 level) Extraction: 433 mm Material: Stainless steel AISI 430 polished

Symbols glossary



A: Product drying performance, measured from A+++ to D / G depending on the product family



B: Product energy rating, measured from A+++ to D / G depending on the product family.



Electric



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.



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.



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.



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



Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.



The oven cavity has 4 different cooking levels.



The capacity indicates the amount of usable space in the oven cavity in litres.



Air cooling system: to ensure a safe surface temperatures.



Triple glazed doors: 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.



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.



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.



The oven cavity has 2 different cooking levels.



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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The touch timer display or DigiScreen guarantees simple functionality. They display the time, set programmed cooking and the minute minder timer.



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Benefit

Removable internal glass

Easy cleaning of the oven door thanks to the removable glass

Ever Clean Enamel Interior

Cleaning made easy thanks to the special antacid lining

Ever Clean enamel is electrostatically applied from corner to corner and edge to edge to prevent cracking and cracking over time.
It is an acid-resistant enamel that, in addition to being aesthetically pleasing, promotes greater cleaning of the oven walls due to its lower porosity.
To ensure uniform depth and strength, it is baked at temperatures above 850 ° C and slowly polymerized at a scientifically determined rate.
Ever Clean enamel creates an impeccable finish both inside the oven and on the trays, making the oven surfaces incredibly easy to maintain over time by reducing fat adhesion during cooking.

Rapid pre-heating

Rapid pre-heating reduces cooking cavity heating time by up to 50%, so you can start cooking faster.