

# DUSF400B



Category 60cm Double Ovens (Under-Counter)

Product Family

Power supply

Heat source

Heat source second cavity

Electric

Cooking method Thermo-ventilated

Cooking Method Secondary Oven Static

EAN code 8017709339630



#### **Aesthetics**

AestheticsCucinaSerigraphy typeSymbolsColourBlackDoorFull glass

Design Flat Handle Squared Selection

Component finish Stainless steel **Handle Colour** Steel effect Material Stainless steel Logo Silk screen Brushed Control knobs Type of steel Cucina restyling Clear1 Controls colour Steel effect Glass Type

Serigraphy colour Black

# **Programs / Functions**

No. of cooking functions

Traditional cooking functions

Ciculaire

ECO ECO

Large grill



Fan grill (large)

# **Programs / Functions Auxiliary Oven**

No. of functions Secondary oven

SMEG SPA 28/11/2025

4



Traditional cooking functions, cavity 2

Static

ECO

Small grill

Large grill

**Controls** 

DIGI

DigiScreen Control setting Knobs & touch buttons Display name

**LED** No. of controls Display technology

**Options** 

Time-setting options

Delay start and automatic

end cooking

Minute minder Yes Timer 1

Yes Rapid pre-heating

**Options Auxiliary Oven** 

Time-setting options No delay options

**Technical Features** 











Minimum Temperature Maximum temperature Shelf positions 4 No. of lights

Light type User-replaceable light Yes Light power 40 W Grill element - power

Circular heating element 2700 W

- Power

Heating suspended when door is opened

Door opening type

50 °C

250°C

1 Halogen 1800 W

Yes

Standard opening

Door

Yes Removable door Full glass inner door Yes Removable inner door Yes

Total no. of door glasses 3 Cooling system Cooling duct Speed Reduction

Cooling System

Usable cavity space dimensions (HxWxD)

Temperature control

Electro-mechanical

316x460x412 mm

Temperate door

**Tangential** 

Single

Yes

Cavity material Easy clean enamel

Second Oven Technical Features

















Minimum Temperature 80°C

250°C

Shelf positions Tiliting grill Yes

Maximum temperature

No. of lights

Light type Halogen 40 W Light power

Bottom heating element 1200 W

power

Upper heating element - 1000 W

Power

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

door glasses

Usable cavity space 169x440x443 mm

dimensions (HxWxD)

No. of thermoreflecting

## Performance / Energy Label





**Energy efficiency class** 

Net volume of the cavity 61 litres Energy consumption in 2,77 MJ

forced air convection

Energy consumption per 0,77 kWh

cycle in fan-forced

convection

**Number of cavities** Energy efficiency index 95,1% Energy Efficiency Index, 120 %

second cavity

# Performance / Energy Label - Second Cavity







Energy efficiency class, second cavity

Energy efficiency class,

second cavity

Energy consumption per 0,84 kWh

cycle in conventional mode, second cavity

Consumo di energia per 3,02 MI

ciclo in convezione naturale, seconda

cavità

Net volume of the second cavity

Gross volume of second 41 I

cavity

Cavity type EN 50304

second oven

small

2

35 litres

#### Accessories Included

Chrome shelf

Extra deep enamelled tray (40mm)

2 2 Grill mesh

#### **Electrical Connection**

Voltage 220-240 V Current 21 A

Voltage 2 (V) Current

380-415 V

21 A



Nominal power (W)

4800 W

Frequency (Hz)

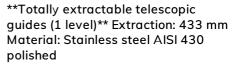
50/60 Hz



# **Compatible Accessories**

GTP

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





### Symbols glossary

<	Α	A'-

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



Air cooling system: to ensure a safe surface temperatures.



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



Triple glazed doors: Number of glazed doors.



Electric



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



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.



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: 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.



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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.



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.



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.



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



The oven cavity has 2 different cooking levels.



The oven cavity has 4 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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## **Benefit**

#### Rapid pre-heating

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