

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
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
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Traditional cooking functions, cavity 2

 Static

 ECO

 Small grill

 Large grill

Controls



Display name DigiScreen
Display technology LED

Control setting
No. of controls

Knobs & touch buttons
4

Options



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

Options Auxiliary Oven

Time-setting options No delay options

Technical Features



Capacity (Lt)	63 l	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	Yes
Grill element - power	1800 W	Cooling System	
Circular heating element - Power	2700 W	Usable cavity space dimensions (HxWxD)	316x460x412 mm
Heating suspended when door is opened	Yes	Temperature control	Electro-mechanical
Door opening type	Standard opening	Cavity material	Easy clean enamel

Second Oven Technical Features



Minimum Temperature	80 °C	Grill element - power	1700 W
Maximum temperature	250 °C	Large grill - Power	2700 W
Shelf positions	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



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 small second oven

Accessories Included

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

Electrical Connection

Voltage	220-240 V	Voltage 2 (V)	380-415 V
Plug	No	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	A: Product drying performance, measured from A+++ to D / G depending on the product family	 Air cooling system: to ensure a safe surface temperatures.
 B	B: Product energy rating, measured from A+++ to D / G depending on the product family.	 Triple glazed doors: 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.
 C	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	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.	 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.
 35lt	The capacity indicates the amount of usable space in the oven cavity in litres.	 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.



Benefit

Rapid pre-heating

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