DUSF6300X



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	8017709273590

Aesthetics

Aesthetics	Classic	**Serigraphy type**	Symbols
Colour	Stainless steel	**Door**	With 2 horizontal strips
Finishing	Fingerproof	**Handle**	Classic
Design	Flat	**Handle Colour**	Stainless steel
Material	Stainless steel	**Logo**	Silk screen
Type of steel	Brushed	**Control knobs**	Classic
Glass Type	Eclipse	**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
Minute minder	Yes		

Options Auxiliary Oven

Time-setting options	No delay options

Technical Features



Capacity (Lt)	61 l	**Heating suspended when door is opened**	Yes
Minimum Temperature	50 °C	**Door opening type**	Standard opening
Maximum temperature	250 °C	**Door**	Fresh Touch
Shelf positions	4	**Removable door**	Yes
No. of lights	1	**Full glass inner door**	Yes
Light type	Halogen	**Removable inner door**	Yes
User-replaceable light	Yes	**Total no. of door glasses**	3
Light power	40 W	**Cooling system**	Tangential
Light when door is opened	Yes	**Cooling duct**	Double
Upper heating element - Power	1000 W	**Speed Reduction Cooling System**	Yes
Grill element - power	1700 W	**Usable cavity space dimensions (HxWxD)**	316x460x412 mm
Large grill - Power	2700 W	**Temperature control**	Electro-mechanical
Circular heating element - Power	2700 W	**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	3	**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	**Number of cavities**	2
Net volume of the cavity	61 litres	**Energy efficiency index**	95,1 %
Energy consumption in forced air convection	2,77 MJ	**Energy Efficiency Index, second cavity**	120 %
Energy consumption per cycle in fan-forced convection	0,77 kWh		

Performance /Energy Label - Second Cavity



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

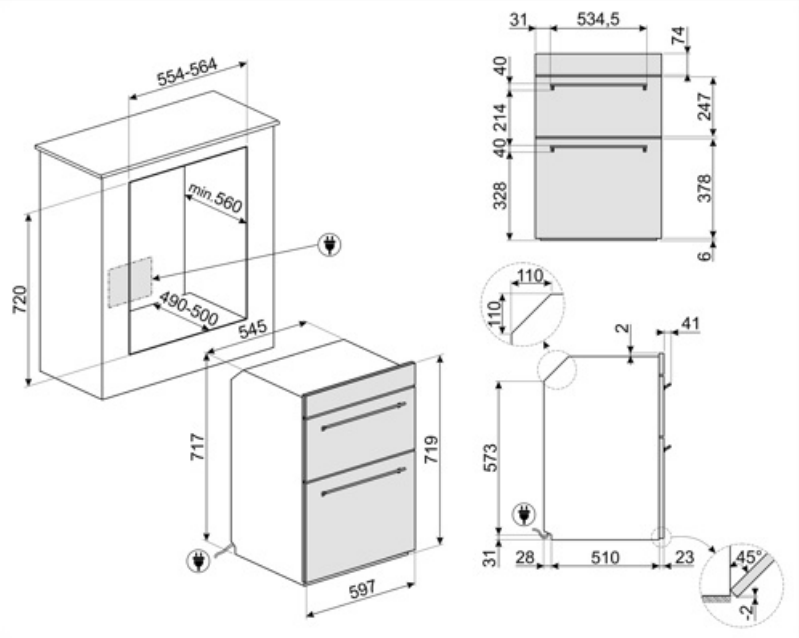
Accessories Included

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	**Frequency (Hz)**	50/60 Hz
Nominal power (W)	4800 W	**Power supply cable length**	150 cm



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



Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new.



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.



The oven cavity has 3 different cooking levels.



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.



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.



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 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.



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.



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



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

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.