

DUSF6300X



| | |
|--------------------------------------|----------------------|
| Category | Double under-counter |
| Product Family | Oven |
| Power supply | Electric |
| Heat source | ELECTRICITY |
| Heat source second cavity | ELECTRICITY |
| Cooking method | Thermo-ventilated |
| Cooking Method Secondary Oven | Static |
| Cleaning system | Ever Clean enamel |
| EAN code | 8017709273590 |

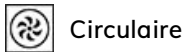


Aesthetics

| | | | |
|--------------------------|-----------------|------------------------|--------------------------|
| Aesthetic | Classica | Serigraphy type | Symbols |
| Colour | Stainless steel | Door | With 2 horizontal strips |
| Finishing | Fingerproof | Handle | Classic |
| Design | Flat | Handle Colour | Inox |
| 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 main oven

No. of cooking functions 4
Traditional cooking functions



Circulaire



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

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|-----------------------------|------------------|
| 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 |
| No. of shelves | 4 | Removable door | Yes |
| N. of fans | 1 | Full glass inner door | Yes |
| No. of lights | 1 | Removable inner door | Yes |
| Light type | Halogen | Total no. of door glasses | 3 |
| User-replaceable light | Yes | Cooling system | Tangential |
| Light Power | 40 W | Cooling duct | Double |
| Light when door is opened | Yes | Speed Reduction Cooling System | Yes |
| Upper heating element - Power | 1000 W | Usable cavity space dimensions (HxWxD) | 316x460x412 mm |
| Grill element - power | 1700 W | Temperature control | Electro-mechanical |
| Large grill - Power | 2700 W | Cavity material | Ever clean Enamel |
| Circular heating element - Power | 2700 W | | |

Second Oven Technical Features



| | |
|-------------------------------|---------|
| Minimum Temperature | 80 °C |
| Maximum temperature | 250 °C |
| No. of shelves | 3 |
| Tilting 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 l |
| 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 |

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| Net volume of the second cavity | 35 l |
| Gross volume of second cavity | 41 l |
| Cavity type EN 50304 second oven | small |

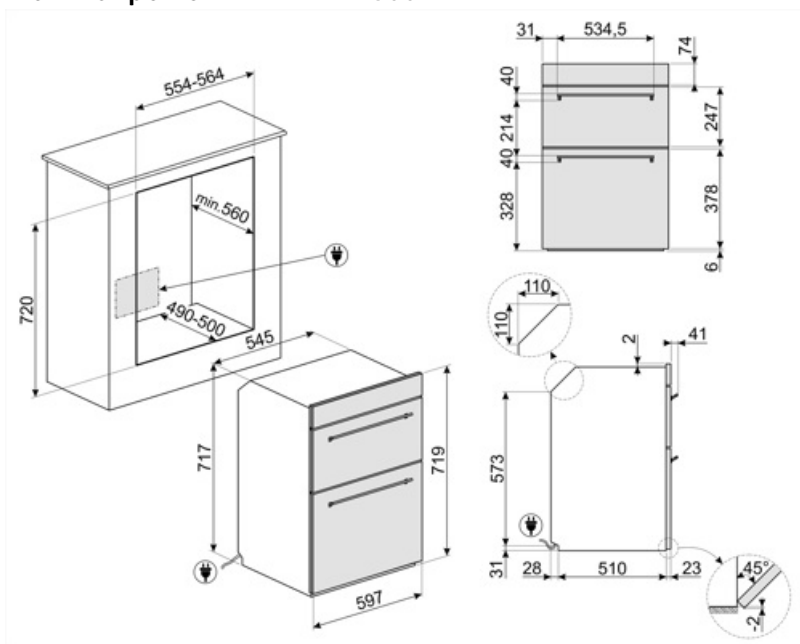
Accessories included

| | | | |
|----------------------------|---|-------------|---|
| Rack with back stop | 2 | Insert gird | 2 |
| Enamelled deep tray (40mm) | 2 | | |

Electrical Connection

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|---------|-----------|-----------|-----------|
| Voltage | 220-240 V | Voltage 2 | 380-415 V |
|---------|-----------|-----------|-----------|

| | | | |
|----------------------|-------------|----------------------------------|----------|
| Plug | Not present | Frequency (Hz) | 50/60 Hz |
| Current | 21 A | Power supply cable length | 150 cm |
| Nominal power | 4800 W | | |



Compatible Accessories

GTP

Partially extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.





























GTT

Totally extractable telescopic guides (1 level), suitable for traditional ovens. Made in stainless steel, they guarantee stability and facilitate the smooth extraction of the trays.



Symbols glossary

| | |
|---|---|
|  Energy efficiency class A |  B: Product energy rating, measured from A+++ to D / G depending on the product family. |
|  Air cooling system: to ensure a safe surface temperatures. |  Triple glazed doors: Number of glazed doors. |
|  Electric |  Ever Clean 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. |
|  Fingerprint proof stainless steel: Fingerprint proof stainless steel keeps stainless steel looking as good as new. |  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. |
|  Static: Traditional cooking suitable for the preparation of one dish at a time. The fan is not active and the heat comes from below and from above at the same time. Static cooking is slower and more delicate, ideal in order to get well cooked and dry dishes even inside. Ideal for cooking all types of roasts, fatty meats, bread, filled cakes. |  Circulaire: it is the perfect function for cooking all types of dishes in a more delicate way. The heat comes from the back of the oven and is distributed quickly and evenly. The fan is active. It is also ideal for cooking on multiple levels without mixing smells and flavors. |
|  ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment. |  ECO: low energy consumption cooking: this function is particularly suitable for cooking on a single shelf with low energy consumption. It is recommended for all types of food except those that can generate a lot of moisture (for example vegetables). To achieve maximum energy savings and reduce time, it is recommended to put the food in the oven without preheating the cooking compartment. |
|  Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes. |  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. |

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|  | Fan grill: very intense heat coming only from above from a double heating element. The fan is active. It allows the optimal grilling of thickest meats. Ideal for large cuts of meat. |  | 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. |
|  | The oven cavity has 3 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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|  | The capacity indicates the amount of usable space in the oven cavity in litres. |  | 4.3 inch display with LED technology, usability with knobs + 3 touch keys |

Benefit (TT)

Removable internal glass

Easy cleaning of the oven door thanks to the removable glass

Ever Clean enamel

Facilitated cavity cleaning due to special pyrolytic enamel

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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.

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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.