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

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	**Grill element - power**	1700 W
Maximum temperature	250 °C	**Large grill - Power**	2700 W
No. of shelves	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 l	**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 l
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		

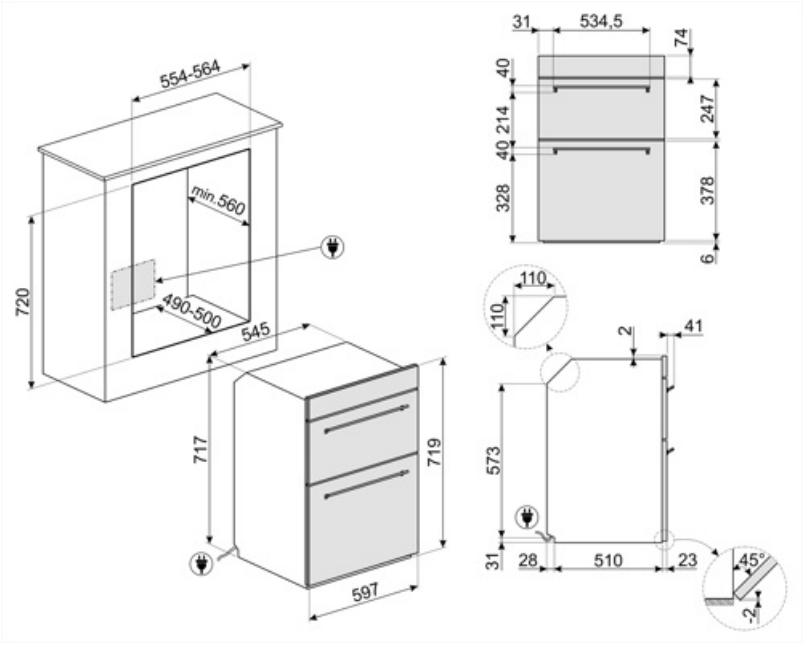
Accessories included

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

Electrical Connection

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

4.3 inch display with LED technology, usability with knobs + 3 touch keys

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

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.

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: 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.

Air cooling system: to ensure a safe surface temperatures.

Triple glazed doors: Number of glazed doors.

Electric

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

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.

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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.

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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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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