

DUSF6300X





Category Double under-counter

Product Family
Oven
Power supply
Heat source
Heat source second cavity
Cooking method

Oven
ELECTRICITY
ELECTRICITY
Thermo-ventilated

Cooking Method Secondary Oven Static

Cleaning system Ever Clean enamel EAN code 8017709273590



Aesthetics

Aesthetic Classica Serigraphy type Symbols

ColourStainless steelDoorWith 2 horizontal stripsFinishingFingerproofHandleClassic

Design Flat Handle Colour Inox

MaterialStainless steelLogoSilk screenType of steelBrushedControl knobsClassicGlass TypeEclipseControls colourSteel effect

Serigraphy colour Black

Traditional cooking functions

Programs / Functions main oven

No. of cooking functions

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Circulaire

Fan grill (large)



Eco



Large grill



No. of functions Secondary oven

SMEG SPA 12/13/2025

4



Traditional cooking functions, cavity 2

Static

ECO Eco

Small grill

1

Large grill

Controls

DIGI

Display name DigiScreen Control setting Knobs & touch buttons

Display technology LED No. of controls 4

Options

Time-setting options Delay start and automatic Timer

end cooking

Minute minder Yes

Options Auxiliary Oven

Time-setting options No delay options

Technical Features

Minimum Temperature 50 °C Heating suspended Yes Maximum temperature 250 °C when door is opened No. of shelves 4 Door opening type Star

No. of shelves 4 Door opening type Standard opening N. of fans 1 Door Fresh Touch

No. of lights1Removable doorYesLight typeHalogenFull glass inner doorYesUser-replaceable lightYesRemovable inner doorYes

Light Power 40 W Total no. of door glasses 3
Light when door is Yes Cooling system Tangential

opened Cooling duct Double
Upper heating element - 1000 W Speed Reduction Yes

Power Cooling System

Grill element - power 1700 W Usable cavity space 316x460x412 mm Large grill - Power 2700 W dimensions (HxWxD)

Circular heating element 2700 W Temperature control Electro-mechanical - Power Cavity material Ever clean Enamel

Second Oven Technical Features















80°C Minimum Temperature Maximum temperature 250 °C No. of shelves 3 Tiliting grill Yes No. of lights 1

Light type Halogen **Light Power** 40 W 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 No. of thermoreflecting

door glasses

Usable cavity space dimensions (HxWxD) 169x440x443 mm

Performance / Energy Label





Energy efficiency class Net volume of the cavity 61 l **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 MJ

ciclo in convezione naturale, seconda

cavità

Net volume of the 35 I second cavity

Gross volume of second 41 I

cavity

Cavity type EN 50304

second oven

small

Accessories included

Rack with back stop 2 Enamelled deep tray 2

(40mm)

Insert gird

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



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.



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



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.



Air cooling system: to ensure a safe surface temperatures.



Triple glazed doors: Number of glazed doors.



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



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.

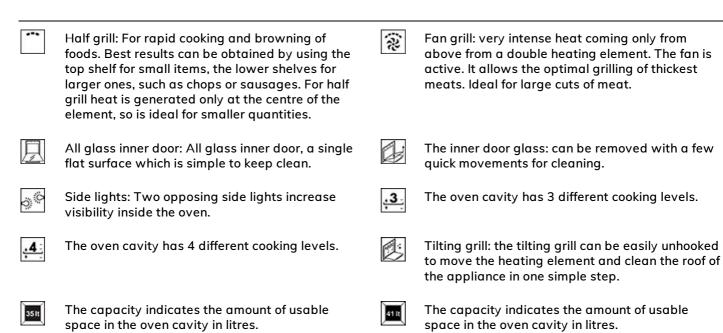


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Grill: Very intense heat coming only from above from a double heating element. The fan is not active. Provides excellent grilling and gratinating results. Used at the end of cooking, it gives a uniform browning to dishes.





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

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