

DOSF6390X



Category	Double in column
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	8017709214203



Aesthetics

Aesthetics	Classic	Serigraphy colour	Black
Colour	Stainless steel	Serigraphy type	Symbols
Finishing	Fingerproof	Door	With 2 horizontal strips
Design	Flat	Handle	Classic
Material	Stainless steel	Handle Colour	Stainless steel
Type of steel	Brushed	Logo	Embossed
Glass Type	Eclipse		

Programme / Functions

No. of cooking functions	9
Automatic programmes	20
Traditional cooking functions	



Static



Fan assisted



Circulaire



Turbo (circulaire + bottom + upper + fan)



ECO



Large grill



Fan grill (large)



Base



Fan assisted base

Other functions



Defrost by time



Defrost by weight



Proving



Sabbath

Cleaning functions



Vapor Clean

Programs / Functions Auxiliary Oven

No. of functions Secondary oven 4

Traditional cooking functions, cavity 2



Static



ECO



Small grill



Large grill

Controls

Display technology

LCD

Control setting

Control knobs

No. of controls

4

Control knobs

Controls colour

Classic

Steel effect

Options



Time-setting options

Delay start and automatic end cooking

Minute minder

Yes

Limited Power

Yes

Consumption Mode

Controls Lock / Child Safety

Yes

Showroom demo option

Yes

Options Auxiliary Oven

Time-setting options

No delay options

Technical Features



Temperature control

Electro-mechanical

Minimum Temperature

50 °C

Maximum temperature

250 °C

Cavity material

Easy clean enamel

Large grill - Power

2700 W

Circular heating element

2000 W

- Power

Door

Fresh Touch

Removable door

Yes

Shelf positions	5	Full glass inner door	Yes
Shelves type	Metal racks	Removable inner door	Yes
No. of lights	1	Total no. of door glasses	3
Light type	Halogen	Safety Thermostat	Yes
Light power	40 W	Heating suspended when door is opened	Yes
Light when door is opened	Yes	Cooling system	Tangential
Lower heating element power	1200 W	Cooling duct	Double
Upper heating element - Power	1000 W	Speed Reduction Cooling System	Yes
Grill element - power	1700 W	Usable cavity space dimensions (HxWxD)	316x444x425 mm

Second Oven Technical Features



Minimum Temperature	50 °C	Grill element - power	1700 W
Maximum temperature	270 °C	Large grill - Power	2700 W
Shelf positions	2	Removable door	Yes
Tilting 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	Energy consumption per cycle in fan-forced convection	0.80 KWh
Net volume of the cavity	70 litres	Number of cavities	2
Energy consumption per cycle in conventional mode	0.99 KWh	Energy efficiency index	95.2 %
GAS - Energy consumption in conventional mode	3.56 MJ	Energy Efficiency Index, second cavity	105.7 %
GAS - Energy consumption in forced air convection	2.88 MJ		

Performance /Energy Label - Second Cavity



Energy efficiency class, second cavity	A	Net volume of the second cavity	35 litres
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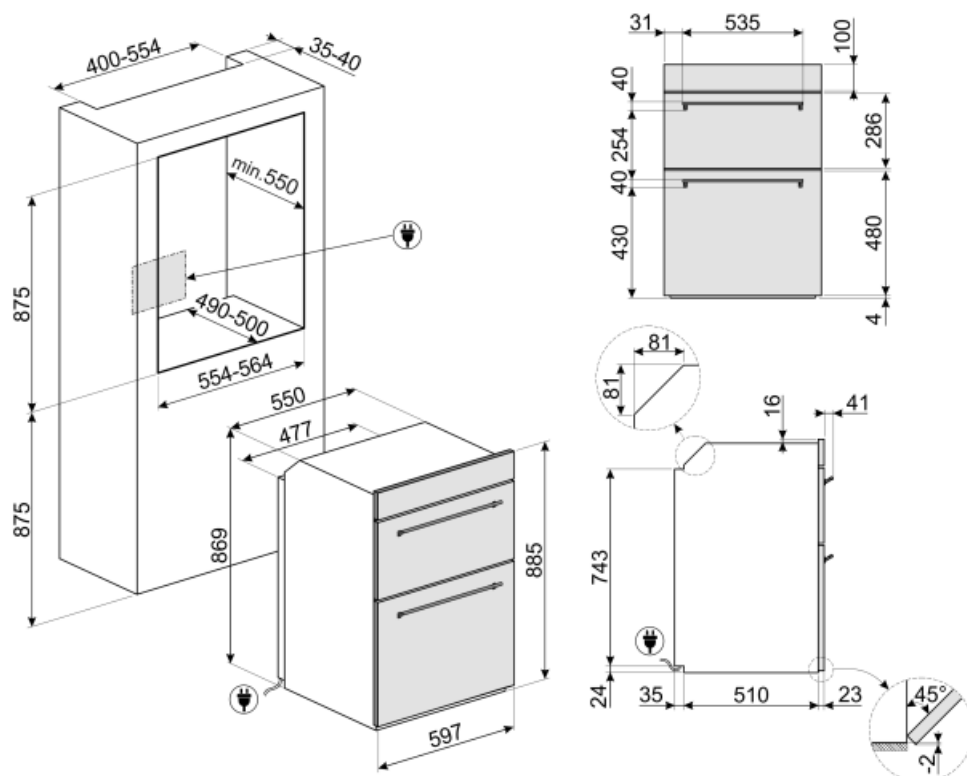
Energy efficiency class, second cavity	A	Gross volume of second cavity	41 l
Energy consumption per cycle in conventional mode, second cavity	0.74 kWh	Cavity type EN 50304 second oven	small
GAS - Energy consumption in conventional mode, second cavity	2.66 MJ		

Accessories Included

Grill mesh	2	Extra deep enamelled tray (40mm)	2
Chrome shelf with back and side stop	2	Catalytic Panels	Yes

Electrical Connection

Voltage	220-240 V	Voltage 2 (V)	380-415 V
Current	26 A	Frequency (Hz)	50/60 Hz
Nominal power (W)	5900 W		



Not included accessories



GT1T-2

Totally extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 418.5 mm. Material: Stainless steel AISI 430 polished.



GT1P-2

Partially extractable telescopic guides (1 level) for ovens with metal frames. Length: 355.5 mm, extraction: 285 mm. Material: Stainless steel AISI 430 polished.



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		Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.
	Air cooling system: to ensure a safe surface temperatures.		Defrost by time: with this function the time of thawing of foods are determined automatically.
	Defrost by weight: With this function the defrosting time is determined		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.
	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.		Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.
	Fan with upper and lower elements: The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.		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.
	Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.		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.		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.		Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.
	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.		ECO-logic: option allows you to restrict the power limit of the appliance real energy saving.
	Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted		Sabbath: This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts. The oven works
	The oven cavity has 2 different cooking levels.		The oven cavity has 5 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.		Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.
	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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