

DUSF6300X New product

Available soon

classic

60cm "Classic" Multifunction Double Under Counter Oven, Stainless Steel & Eclipse Glass
Energy rating AB

EAN13: 8017709273590



Lower Main Oven

- 4 functions

'Eclipse glass' - an innovative black glass which appears black when the oven is off, yet transparent when the oven is turned on, offering enhanced visibility into the oven cavity

- Touch timer display clock
- End of cooking acoustic alarm
- Air cooling system
- Closed door grilling
- Triple glazed removable cooler door
- Removable inner door glasses
- Easy clean enamel interior
- 4 cooking levels
- Oven gross capacity: 68 litres
- Oven net capacity: 61 litres
- Usable cavity space dimensions (HxWxD): 316x460x412mm



Upper Auxiliary Oven

- 4 functions

'Eclipse glass' - an innovative black glass which appears black when the oven is off, yet transparent when the oven is turned on, offering enhanced visibility into the oven cavity

- Air cooling system
- Closed door grilling
- Triple glazed removable cooler door
- Removable inner door glasses
- Easy clean enamel interior
- 3 cooking levels
- Metal side supports
- Oven gross capacity: 41 litres
- Oven net capacity: 35 litres
- Usable cavity space dimensions (HxWxD): 169x440x443mm

Nominal power: 4.80 kW

- Supply can vary depending on usage, please consult a qualified electrician for ampere requirement













Standard accessories:
2 x Extra deep trays (40mm deep)
2 x Grill mesh
2 x Chrome shelves

NB: Due to the restricted space remaining beneath the work surface above this oven unit, care must be taken when



selecting a hob to ensure it will fit

Functions

				Main oven
				
				Auxiliary oven

Options

- **GT1T-2** - Pair of fully extractable telescopic guides
- **PRTX** - Pizza stone with handles
- **PALPZ** - Folding Pizza Shovel
- **GT1P-2** - Pair of partially extractable telescopic guides



Main 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.



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.



ECO:

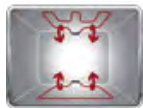
The combination of the grill, fan (if present) and lower element is particularly suitable for cooking small quantities of food.



Grill element:

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.

Auxiliary oven



Upper and lower element only:

A traditional cooking method best suited for single items located in the centre of the oven. The top of the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



ECO:

The combination of the grill, fan (if present) and lower element is particularly suitable for cooking small quantities of food.



Grill element:

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.



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.

DUSF6300X

classic

double oven
60 cm
stainless steel
energy rating A+B
electric

