

DOSP6390X

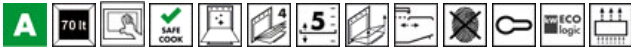
classic

60cm "Classic" Multifunction Double Oven with Pyrolytic cleaning in the main oven, Ststeel & Dark glass
Energy Rating AA

ONLY AVAILABLE FROM SELECTED DEALERS

EAN13: 8017709210656

Upper main oven:



- 10 functions Inc Circulaire element with upper & lower element
- Other functions: Defrost, Defrost by time, Defrost by weight, Rising, Sabbath
- LCD display
- Air cooling system
- Closed door grilling
- Quadruple glazed door
- Pyrolytic cleaning
- Removable inner door glass
- Energy saving option - Ecologic
- Child safety lock
- 5 cooking levels, Metal side supports
- Easy clean enamel interior
- Oven capacity: gross - 79 litres, net - 70 litres

Lower auxiliary oven



- 4 functions Inc upper & lower element
- Air cooling system
- Closed door grilling
- Removable inner door glass
- 2 cooking levels
- Easy clean enamel interior
- Oven capacity: gross - 41 litres, net – 35 litres

Standard accessories:

Telescopic shelf set with partial extraction
2 x extra deep trays (40mm deep)
3 x Chrome shelves
2 x Grill mesh

- Nominal power: 5.70 kW
- Power supply required: dedicated circuit fused at 30 Amp, or a 32 Amp power circuit breaker

Functions



Options



- **GT1T-1** - Pair fully extractable telescopic shelves
- **PRTX** - Pizza stone with handles
- **PALPZ** - Folding Pizza Shovel
- **GT1P-1** - Pair partially extractable telescopic shelves

Smeg (UK) Limited
3 Milton Park, Abingdon
Oxon OX14 4RN
Tel. +44 (0)844 557 9907
Fax +44 (0)844 557 9337



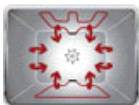
Circulaire with upper and lower elements:

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.



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 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 of the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



CIRCOGAS / FAN WITH LOWER ELEMENT:

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 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.



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.



ECO:

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



Pyrolytic:

Pyrolytic cleaning at 500°C destroys all the dirt deposits inside the oven. The process can be set from 1.5 hours to 3 hours, depending on the degree of dirt build up.



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The Eco pyrolytic cleaning function can be selected when the oven has a lighter build up of dirt. This function has a maximum duration of 1.5 hours.

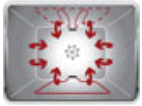


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ECO

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**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.

