

DOSPA38X

smeg pyrolytic double oven, Classic design



NEW SMEG THERMOSEAL

This uniquely insulated and sealed oven creates the most desirable and stable environment for the cooking of food. Splatter and food trauma is minimised when cooked in a thermosealed oven; cooking times may be reduced due to the more even temperature maintained within the oven during cooking. Most importantly, it cares for the food like no other oven.

The addition of a Venturi humidity control system assists to establish the optimum cooking environment.

EVER-CLEAN ENAMELLING

Smeg's enamelling process is unique, creating a silky-smooth finish on oven interiors and baking trays. A combination of formulae, coating application and firing processes creates a truly superior result. The enamel finish is pyrolytic quality and is used on all models, both standard and pyrolytic, in the range.











COOL DOOR

The new oven doors are all at least triple glazed; pyrolytic model ovens have four layers of glazing. Each layer of glass has a thermo-reflective inner face to limit the absorption and eventual transference of heat to the outside surface. Each inner layer is separated by an air gap through which the tangential fan channels forced air through each layer of glass — resulting in the oven door maintaining a safe low temperature, cool enough to touch and cooler kitchen environment.





EAN 8017709176143

finish	satin stainless steel, fingerprint proof	
size	884mmH x 597mmW x 545mmD + 22mm door	
installation	flush fitment, wallmount	
fully automatic	delay start and automatic end cooking, end cooking acoustic alarm, minute minder	
cleaning	2 x pyrolytic cleaning functions (main oven)	
electrical connection	hardwired, single phase	
electricity supply	220-240V, 50-60 Hz	
maximum current	23 amps	
	MAIN OVEN	AUXILIARY OVEN
capacity	79 litre	42 litre
cooking levels	five	three
multifunction	eight functions	four functions
doors	removable, quadruple glazed	removable, triple glazed
temperature	50-250°C	50-270°C
cleaning	Ever-Clean enamel	Ever Clean enamel roof liner
lighting	automatic, one side-mounted 40 watt, halogen	automatic, one side-mounted 40 watt, halogen
furniture	2 x 20mm chrome shelves 2 x chrome grill insert 1 x 20mm enamel baking tray 2 x 40mm enamel baking tray 1 x pair partial telescopic racks	
warranty	two years parts and labour	

MAIN OVEN

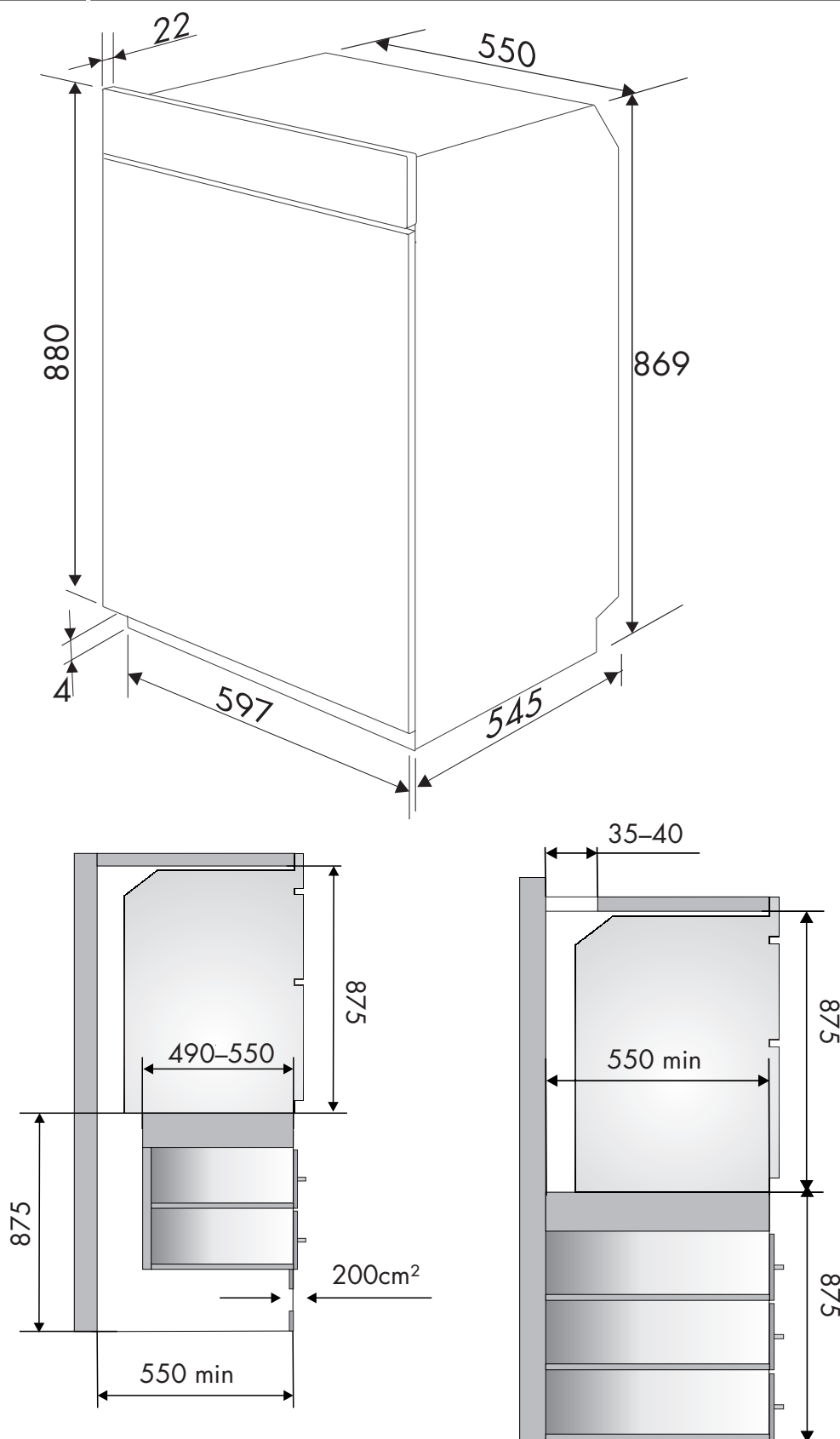
				
bakers function	fan assisted	convection	fan forced	supercook
				
ECO	fan grill	static grill	pyro	ECO pyro

AUXILIARY OVEN

			
ECO	half static grill	static grill	convection

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PLEASE NOTE: drawings are not to scale. They are to assist only.