

## DOSPA38X

### classic

Smeg 60cm Classic thermoseal  
multifunction pyrolytic double oven  
Energy Rating A

EAN13: 8017709176143

satin stainless steel, fingerprint proof

884mmH x 597mmW x 567mmD

flush or wallmount installation

LCD panel

manual or programmable cooking

minute minder

#### main oven

8 functions + 2 pyrolytic cleaning

79 litre capacity

five cooking levels

recessed floor for optional pizza stone

Smeg Ever-Clean enamel

1 x 40W halogen lighting

#### auxiliary oven

4 functions

42 litre capacity

three cooking levels

recessed floor for optional pizza stone

Smeg Ever-Clean enamel

1 x 40W halogen lighting

#### Standard inclusions

Smeg Ever-Clean enamel -

2 x 40mmH baking tray

1 x removable roof liner

2 x chrome grill insert

2 x chrome shelves

1 x pair partial telescopic racks

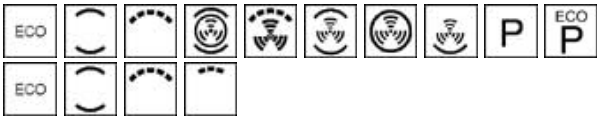
#### warranty

two years parts and labour



## Functions

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Smeg Australia  
2 Baker ST, Banksmeadow  
NSW 2019  
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**ECO (fan + perimeter roof element):**

Using the grill and lower heating element in combination is particularly suitable for cooking on a single shelf only, as it provides low energy consumption.


**Convection (perimeter roof element+ floor element):**

A gentle heat for long slow cooking of fruit cakes, casseroles & slow roasts. Single level cook using the middle zone of the oven to achieve perfect results.


**Static Grill (perimeter roof element + inner roof element) :**

Radiant heat is directed straight onto the top of your food. Use this function for toast, cheese melts, focaccia etc. Turn to this function toward the end of cooking if the food requires additional top browning. Oven door must be closed while grilling.


**Supercook (fan+perimeter roof element+floor element+circular rear element):**

Faster preheating. Perfect for roasting; after the meat is removed from the oven to rest, turn the temperature up to 220°C for the best roast potatoes.


**Fan Grill (fan+perimeter roof element+inner roof element):**

High power full width grilling producing succulent grilled meat, chicken or fish, while at the same time baking vegetables & dessert below. Also great for chips. With this function both top elements are being used. The oven door must be closed while grilling.


**Fan Assisted (fan+perimeter roof element+floor element):**

Excellent general cooking function for roasts, cakes and desserts. Provides very even cooking throughout the middle zones of the oven. The highest and lowest levels will provide additional top or bottom browning and crisping.


**Fan Forced (fan + circular rear element):**

This versatile function is ideal for baking and roasting large quantities of food. It allows you to use every shelf position, including the oven floor, because the heat source is from the back of the oven.


**Bakers Function (fan only + floor element):**

Sensational for dishes with a pastry base. Produce wonderfully crisped pies, tarts and quiches, every time.

**P** **Pyrolytic Cleaning (fan+circular rear element+perimeter roof element+floor element):**  
From ninety minutes to a maximum of three hours for heavily soiled oven, this function sends the oven interior up to 500°C, carbonising food residue to a fine ash. The door automatically locks for safety.

**ECO P** **Eco Pyrolytic (fan+circular rear element+perimeter roof element+floor element):**  
This 90 minute, preset function sends the oven interior up to 500°C, carbonising food residue to a fine ash. It is a great choice for cleaning a slightly soiled oven. The door automatically locks for safety.


**ECO (fan + perimeter roof element):**

Using the grill and lower heating element in combination is particularly suitable for cooking on a single shelf only, as it provides low energy consumption.



**Convection (perimeter roof element+ floor element):**

A gentle heat for long slow cooking of fruit cakes, casseroles & slow roasts. Single level cook using the middle zone of the oven to achieve perfect results.

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**Static Grill (perimeter roof element + inner roof element) :**

Radiant heat is directed straight onto the top of your food. Use this function for toast, cheese melts, focaccia etc. Turn to this function toward the end of cooking if the food requires additional top browning. Oven door must be closed while grilling.

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**Half Static Grill (inner roof element):**

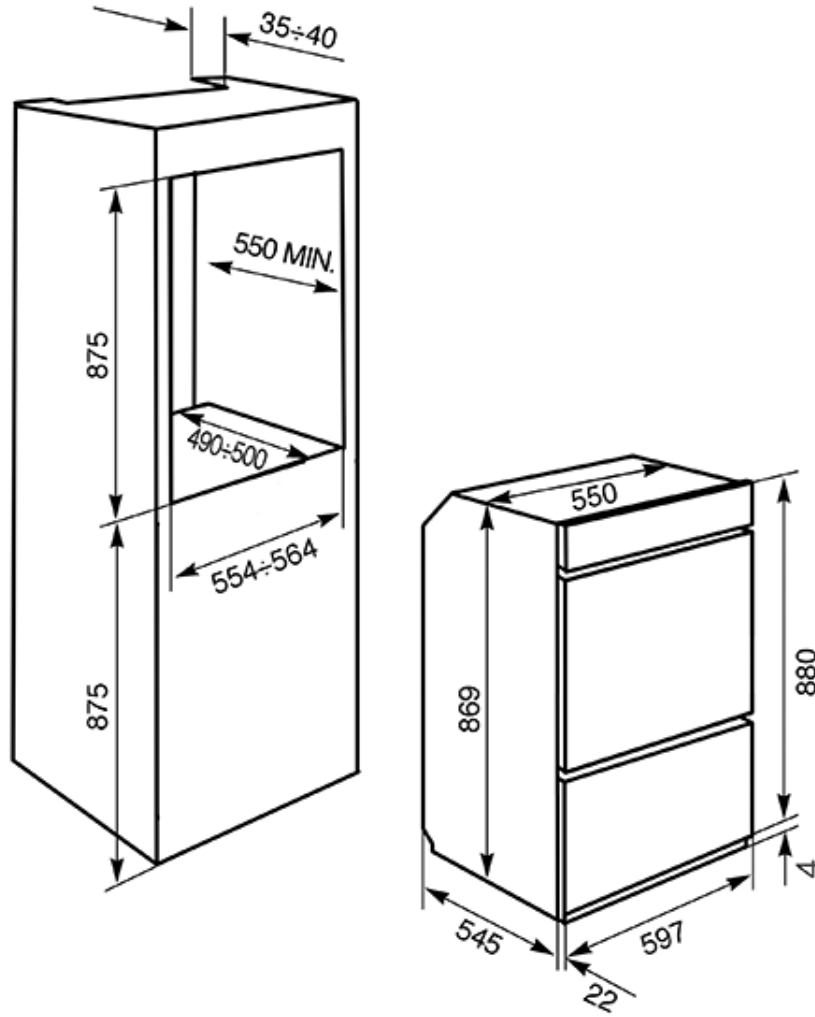
All the benefits of static Grill but for small quantities of food. Place food front to back, down the centre of the tray. Oven door must be closed while grilling.

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double oven  
60 cm  
stainless steel  
pyrolytic



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