

BBQE12X

| | |
|-------------------------|------------------------|
| Family | Barbecue |
| Power supply | Electric |
| Dimensions | 120 cm |
| Built-in type | Support |
| Worktop Cut-Out (X x Y) | 1110-1115 x 505-510 mm |



Aesthetics

| | |
|---------------------------|-----------------------|
| Aesthetic | Universale |
| Colour | Stainless steel |
| Finishing | Brushed |
| External material | AISI 316 |
| Internal material | AISI 304 |
| Logo position | Control panel |
| Type of logo | Silk screen |
| Control knob position | Lateral |
| No. of controls | 3 |
| Backlighted control knobs | Yes |
| Backlighted knobs color | Red |
| Handle | Smeg Classica, sloped |

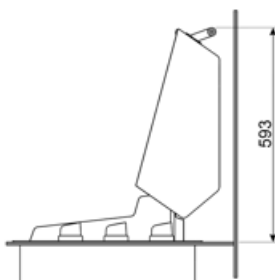
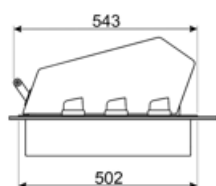
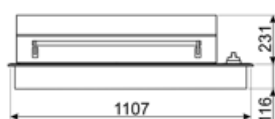
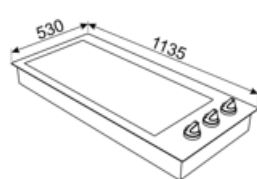
Technical Features

| | | | | |
|------------------------------------|---------------------------------|--------------------------|------------|--|
| Total no. of cook zones | | 3 | | |
| Right - Grill plate | | - 1.5 kW | | |
| Central - Grill plate | | - 1.5 kW | | |
| Left - Teppanyaki griddle | | - 1.5 kW | | |
| Total cooking area | 3345 cm² | Keep-warming rack | Yes | |
| Number of power levels | 10 | Keep-warming area | 807.76 cm² | |
| Max. temperature with open lid | 280 °C | Tilting heating elements | Yes | |
| Max. temperature inside the cavity | 300 °C | Removable lid | Yes | |
| Cooking grills material | Cast iron with porcelain enamel | Heat Master system | Yes | |
| | | Ingress Protection code | IPX4 | |

Analog thermometer Yes

Electrical Connection

| | | | |
|----------------------------------|-------------|---------------------------|-------------------------|
| Plug | Not present | Electric cable | Installed, Single phase |
| Electrical connection rating (W) | 4500 W | Power supply cable length | 176 cm |
| Current | 20 A | Frequency | 50/60 Hz |
| Voltage | 220-240 V | Terminal block | 6 poles |
| Voltage 2 (V) | 380-415 V | | |



Benefit (TT)

Flexibility

Truly personalized grilling experience, thanks to customizable grill setup to meet every need

Temperature probe

Precise cooking control, thanks to a dedicated temperature probe for each grill

Full Electric Power

Fast and easy grilling thanks to full electric power offering quick heat-up times and simple plug-and-play operation

Grills with shaped underside

More safety and less smoke and flames, thanks to grills that hide the heating element underneath

Easy cleaning

Easy cleaning thanks to an AISI 304 stainless steel basin with welded edges for liquid sealing and removable components

Premium stainless steel

Unmatched durability and style thanks to premium AISI 316 stainless steel – built to withstand the elements and deliver exceptional performance, year after year

10 Power Levels

Perfect results for every dish, thanks to 10 power levels that adapt to different food and cooking styles