

# BBQE60X

FamilyBarbecuePower supplyElectricDimensions60 cmBuilt-in typeSupport

Worktop Cut-Out (X x Y) 517-522 x 505-510 mm



## **Aesthetics**

Universale **Aesthetic** Stainless steel Colour Brushed **Finishing External material AISI 316** Internal material **AISI 304** Logo position Control panel Silk screen Type of logo Control knob position Lateral No. of controls 1 **Backlighted control knobs** Yes

Handle Smeg Classica, sloped

### **Technical Features**

Backlighted knobs color

Total no. of cook zones 1

Grill plate - 1.5 kW

Total cooking area 1115 cm² Number of power levels 10 Max. temperature with 280 °C

open lid

Max. temperature inside 300 °C

the cavity

Cooking grills material Cast iron with porcelain

enamel

Analog thermometer Yes
Tilting heating elements Yes
Removable lid Yes
Heat Master system Yes
Ingress Protection code IPX4

## **Electrical Connection**

SMEG SPA 12/9/2025

Red



Plug Electrical connection rating (W) Current Voltage (F;E) Schuko 1500 W

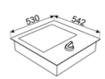
7 A 220-240 V Electric cable Power supply cable length Frequency

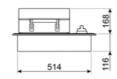
Terminal block

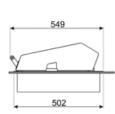
Installed, Single phase

142 cm

50/60 Hz 6 poles









SMEG SPA 12/9/2025



## 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

SMEG SPA 12/9/2025