smeg

BBQE90X

Famille	Spéciaux
Alimentation	Electrique
Dimensions	90 cm
Type d'encastrement	A poser
Worktop Cut-Out (X x Y)	811-816 x 505-510 mm

Esthétique

Esthétique	Universel
Couleur	Inox
Finition	Brossé
External material	AISI 316
Matériau interne	AISI 304
Position du logo	Control panel
Logo	Sérigraphié
Position des commandes	Latéral
Nombre de manettes	2
Manettes rétro-éclairées	Oui
Couleur des boutons rétro-éclairés	Rouge
Poignée	Smeg Classica, sloped

Technologie

Nombre total de foyers 2

Droit - Barbecue - 1.5 kW

Gauche - Teppan yaki - 1.5 kW

Total cooking area	2230 cm²	**Keep-warming area**	538.20 cm²
Number of power levels	10	**Tilting heating elements**	Oui
Matériel pour grilles de cuisson	Cast iron with porcelain enamel	**Couvercle amovible**	Oui
Thermomètre analogique	Oui	**Heat Master system**	Oui
		Ingress Protection code	IPX4
Supports de réchauffage	Oui		

Raccordement électrique

Type de prise	(F;E) Schuko	**Type de câble d'alimentation installé**	Oui, monophasé
Puissance nominale	3000 W	**Longueur du câble d'alimentation**	142 cm
Intensité	13 A	**Fréquence**	50/60 Hz
Tension	220-240 V	**Borne de raccordement**	6 poles

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