SMEG goes beyond the traditional grill with the new MultiGrill, designed for creative cooking and effortless entertaining

Iconic Italian brand SMEG is pleased to introduce the new MultiGrill MGF01, a versatile countertop appliance designed to unlock more ways to cook, create and share. Going far beyond the traditional grill, the new MultiGrill brings together three cooking configurations, interchangeable plates and precision temperature control in one design-led appliance, making everything from quick weekday meals to relaxed entertaining easier.



Designed to grill, sear, toast and more, the MultiGrill can tackle everything from crisp paninis and juicy burgers to delicate fish, vegetables and waffles. Three cooking configurations allow it to adapt to different ingredients and occasions: **contact mode** provides fast, even cooking from both sides; **oven mode** offers five adjustable height settings for more delicate ingredients; while **BBQ mode** opens the grill completely, doubling the cooking surface for larger meals and entertaining.

Each plate can be independently adjusted between **60°C and 230°C**, allowing different ingredients to be cooked simultaneously at their ideal temperatures. A dedicated **Sear function** provides an intense burst of heat for browning and caramelisation, while three customisable preset programmes for **paninis, waffles and burgers** take the guesswork out of everyday favourites.

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Interchangeable plates expand the possibilities further. Supplied with **one grill plate, one smooth griddle plate and two waffle plates**, the MultiGrill moves easily from breakfast to dinner, whether preparing eggs and waffles in the morning, toasted sandwiches for lunch or grilled meat and vegetables in the evening.

Heating elements are integrated directly into the plates to provide consistent heat distribution across the cooking surface, while a **ceramic non-stick coating made without PFAS** helps food release easily. The removable plates are also dishwasher safe, with an integrated fat-collecting drawer helping to make cleaning straightforward.

An intuitive LCD display puts temperatures, timings and programmes within easy reach, while My SMEG Assistant, accessed through a QR code, offers additional guidance and inspiration for getting more from the appliance.

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As expected from SMEG, performance is matched by considered design. With distinctive curves and refined detailing, the MultiGrill brings SMEG's recognisable 50s Style aesthetic to countertop cooking. Available in Black and Cream, it is designed to sit proudly on display while coordinating with the brand's wider small appliance collection.

From weekday meals to weekend brunches and entertaining, the MultiGrill brings multiple cooking techniques together in one compact appliance, offering greater freedom to experiment without filling the kitchen with separate gadgets.

The **SMEG MGF01 MultiGrill will be available from 15th October and will retail for £299.95 / €349.95**

Additional plates, **MGGP01**, will be available separately for **£79.95 / €89.95**.

For further information, high-res images, and review sample requests, please contact **smeg@littleredrooster.co.uk.**

About SMEG

SMEG, founded in 1948, stands for "Smalterie Metallurgiche Emiliane Guastalla," is a proudly Italian company now in its third generation of the Bertazzoni family. Renowned for responsible production of products that combine technology and style, SMEG manufactures high performance large and small appliances, sinks, taps and cookware for the home, as well as professional equipment for the catering, hospitality, laboratory, and medical sectors.

Over time, SMEG has established itself as a symbol of high aesthetic around the world, and each product is made with a unique attention to research and development. Each new appliance is not just a product, but a creation, arisen from a deep study of design, ergonomics, and function. SMEG's internal design studio, which carries out painstaking research into aesthetics and style, has the support of internationally renowned designers such as Guido Canali, Mario Bellini, the Piano Design studio, Marc Newson, Giancarlo Candeago, Matteo Bazzicalupo and Raffaella Mangiarotti, Dolce & Gabbana.

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For more information including stockists, please visit SMEG UK's brand website https://www.smeguk.com/online store https://shop.smeguk.com/ and physical London Flagship Store located at 14 Regent Street, St James's, SW1Y 4PH. SMEG can also be found on LinkedIn (SmegUK Ltd), Facebook (SmegUKOffical), Instagram (@smeg_uk) and Pinterest (smeguk). For trade enquiries, please call +44 (0)344 5570070 or email sales@smeguk.com.

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