

SMF01CRAU

Category	Food preparation
Product family	Stand mixer
Type	Stand Mixer Standard
EAN code	8017709196929



Aesthetics

Aesthetics	50's Style	Bowl material	Stainless steel
Colour	Cream	Frontal cover colour	Silver
Finishing	Gloss	Frontal cover material	Plastic
Body material	Die-cast aluminium	Cable colour	Grey
Base colour	Silver	Type of logo	Applied
Base material	Zinc-alloy		

Controls

Type of controls	Lever	Lever material	Stainless steel
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Program / Functions

Speeds	10	Smooth start function	Yes
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Technical Features

Action	Planetarium	Head tilt up mode	Button
Speed control	Electronic	Accessory port for optionals	Frontal
Motor type	Direct drive	Bowl capacity	4,8 L
Motor power	800 W	Bowl handle	Yes
Safety lock when the head is tilted up	Yes	Anti-slip feet	Yes
Motor overload protection	Yes	Cable colour	Grey

Capacity

Max egg whites	12	Max bread/pizza/pasta dough	1.3 Kg
Min. egg whites	3	Egg pasta dough	500 g total dough with 3 eggs (average egg size: 53-63 g)
Max cake dough	2.8Kg	Whipped cream max	1 l
Batters for desserts	2,6 Kg	Whipped Cream min	100 ml

Accessories Included

Wire whisk	Yes	Dough hook material	Aluminium
Wire whisk material	Stainless steel	Bowl	Yes
Flat beater material	Aluminium	Pouring shield	Yes
Dough hook	Yes	Pouring shield material	Plastic

Electrical Connection

Plug	(I) Australia	Frequency (Hz)	50 Hz
Power	800 W	Power supply cable length	1 m
Voltage	220-240 V		

Logistic Information

Product width	405mm	Packaged depth	255 mm
Product depth	221mm	Height (mm) packed	460 mm
Product height	378mm/ (490mm when head is up)	Packed product width (in)	16.34 "
Product dimensions	378 (490 with head up) x 402 x 221 mm	Packed product depth (in)	10.04 "
Giftbox width	405mm	Packed product height (in)	18.11 "
Giftbox depth	245 mm	Net weight (kg)	9,100 kg
Gift box height	445mm	Gross weight (kg)	11,100 kg
Packed width	415 mm		

Compatible Accessories



SMB401

4.8L polished stainless steel bowl with ergonomic handle. Dishwasher safe.



SMDH01

Aluminum dough hook to combine and mix leavened doughs, such as those for pasta and pizza, in the best possible way.



SMFB01

Aluminum flat beater to combine dense mixtures such as those for cakes, frosting, biscuits, and purées.



SMIC01

Ice Cream accessory for the production of ice cream, sorbet and frozen yoghurt. Cold accumulating double wall cooling container. Production up to 1,1 Lt (1.2 Qt / 37 oz) of ice cream, sorbet and frozen yoghurt in about 20/30 minutes. Included: mixing spatula with magnetized adapter, centering ring, transparent lid and ice cream spatula. Ice cream maker accessory ONLY suitable for SMEG stand mixers with stainless steel bowl SMB401. Suitable for SMF01/02/03.



SMMG01

Alluminum alloy body, ferrule and cochlea. Included accessories: 3 stainless steel discs for mincing (coarse Ø 8 mm, medium Ø 4,2 mm, fine Ø 3 mm), plastic Sausages and Kebbe accessory, a silicon disc for cleaning and a pestel to introduce better the ingredients.



SMPC01

Pasta roller, tagliolini cutter and fettuccine cutter. Chrome steel body. Chrome steel.



SMPR01

Chrome steel body Anodized aluminium alloy rolls 10 setting to adjust dough thickness (from 4,8 mm at n.0 setting to 0,6 mm at n. 9 setting). Max dough width: 140 mm. Not dishwasher safe. Small brush for cleaning included



SMPS01

The pouring shield prevents splashes coming out and, at the same time, its spout simplifies the addition of ingredients during mixing. Plastic Body not dishwasher safe.



MSG01

Grater accessory body and plastic pestle. Security handle to facilitate removal/insertion of the cylinder in the body. Stainless steel lock/unlock system to help changing cylinders. Included accessories are 4 drums for slicing and grating: 1. medium slicer 2. fine slicer 3. coarse grater 4. medium grater. Not dishwasher safe.



SMWW02

Alluminum body whisk and Stainless steel wire whisk to whip up egg whites, yolks, cream, and make custards and sauces. Not dishwasher safe.

Benefit

Ten speed levels to best adapt the different dough consistencies, to always ensure excellent results

Smooth Start system, for a perfect blending efficiency of ingredients and less spots

Powerful motor and planetary rotational motion to guarantee a perfect mixing of the ingredients

From the ice-cream maker to the pasta set, a big range of optional accessories available separately

Optimus versatility thanks to the three included accessories wire whisk, flat beater and dough hook