

SMF01CREU

Product family
EAN code

Stand mixer
8017709196905



Aesthetics

Body material	Die-cast aluminium	Frontal cover colour	Silver
Base colour	Silver	Frontal cover material	Plastic
Base material	Zinc-alloy	Cable colour	Grey
Bowl material	Stainless steel	Type of logo	Applied

Controls

Type of controls	Lever	Lever material	Stainless steel
------------------	-------	----------------	-----------------

Technical Features

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

Capacity

Max egg whites	12	Max bread/pizza/pasta dough	1.3 Kg
Min. egg whites	3		

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

Accessories Included

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

Electrical Connection

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

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)	9,500 kg
Gift box height	445mm	Gross weight (kg)	12,100 kg
Packed width	415 mm		

Not included 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.



SMIC02

Ice cream maker accessory Suitable for Ice cream, sorbet and frozen yoghurt. This accessory has cold accumulating double wall cooling system. 1.1 Lt/ 1.2 Qt / 37 oz stainless steel internal container contains ingredients up to 700 gr / 1 lb. Transparent lid included. Ice Cream Maker accessories fit ONLY on SMEG stand mixer with stainless steel bowl SMB401.



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 pestle 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.

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

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

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