

# SMF01PGEU

Product family

Stand mixer

EAN code

8017709214807



## 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
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## 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		

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

## Accessories Included

<b>Wire whisk</b>	Yes	<b>Dough hook material</b>	Aluminium
<b>Wire whisk material</b>	Stainless steel	<b>Bowl</b>	Yes
<b>Flat beater</b>	Yes	<b>Pouring shield</b>	Yes
<b>Flat beater material</b>	Aluminium	<b>Pouring shield material</b>	Plastic
<b>Dough hook</b>	Yes		

## Electrical Connection

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

## Logistic Information

<b>Product width</b>	405mm	<b>Packaged depth</b>	255 mm
<b>Product depth</b>	221mm	<b>Height (mm) packed</b>	460 mm
<b>Product height</b>	378mm/ (490mm when head is up)	<b>Packed product width (in)</b>	16.34 "
<b>Product dimensions</b>	378 (490 with head up) x 402 x 221 mm	<b>Packed product depth (in)</b>	10.04 "
<b>Giftbox width</b>	405mm	<b>Packed product height (in)</b>	18.11 "
<b>Giftbox depth</b>	245 mm	<b>Net weight (kg)</b>	9,500 kg
<b>Gift box height</b>	445mm	<b>Gross weight (kg)</b>	12,100 kg
<b>Packed width</b>	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.



### 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.

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## Benefit

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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