

SMF02PGUS

Category Product family Type EAN code Food preparation Stand mixer Stand Mixer Standard 8017709269470



Aesthetics

Aesthetic Colour Finishing Body material	50's Style Pastel green Glossy Die-cast aluminium	Base color Base material Bowl material	Silver Alluminio pressofuso Stainless steel
Controls			
Type of controls	Lever	Lever material	Stainless steel
Programs / Func	tions		
Speeds	10	Smooth start function	Yes
Technical Featur	es		
Action Speed control	Planetarium Electronic	Motor overload protection	Yes
Motor type	Direct drive	Accessory port for optionals	Frontal
Motor power	600 W Yes	Bowl capacity	4,8 L/ 5 Qt
Safety lock when the head is tilted up	165	Bowl handle	Yes
		Anti-slip feet	Yes

Capacity



Max egg whites	12	Bread/pizza dough	4 lbs dough (max 2.6 lbs flour)
Min. egg whites	2		,
Max pre-prepared cake batters	4 lb 7 oz	Egg pasta dough	1 lb 2 oz total dough with 3 eggs (average egg size:
Batters for desserts	5 lbs 12 oz		1.9-2.2 oz)
		Whipped cream max	1
		Whipped Cream min	3.4 oz

Accessories Included

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

Electrical Connection

Plug	(A) USA e Messico	Frequency (Hz)	60 Hz
Power	600 W	Power supply cable	39"
Voltage	120 V	length	

Logistic Information

Product width	16"	Product dimensions	378 (490 with head up) x
Product depth Product height	221mm 378/ (490mm when head is up)	Net weight (kg)	402 x 221 mm 19 lbs



Not included accessories

SMPS01

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

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 inox bowl SMB401.



SMB401

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

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



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 Sousages and Kebbe accessoriy, a silicon disc for cleaning and a pestel to introduce better the ingredients.



SMDH01

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

SMWW02

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

SMGB01

4.8 L glass bowl with ergonomic handle. Dishwasher safe.

SMFB01

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

SMSG01

Grater accessory body and plastic pestle. Security handle to facilitate removal/insertion of the cylinder in the body. Stainless steel ock/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. Gratery accessory dimensions:H 220mm x W 150mm Cylinders dimensions:H 149mm x W 90.6mm





SMPC01



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



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.



Benefit (TT)

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