

SMF02RDEU

| | |
|----------------|----------------------|
| Category | Food Preparation |
| Product family | Stand mixer |
| Type | Stand Mixer Standard |
| EAN code | 8017709269197 |



Aesthetics

| | | | |
|----------------------|----------------------|-------------------------------|-----------------|
| Aesthetic | 50's Style | Bowl material | Stainless steel |
| Colour | Red | Frontal cover colour | Silver |
| Finishing | Glossy | Frontal cover material | Plastic |
| Body material | Die-cast aluminium | Cable colour | Grey |
| Base color | Silver | Type of logo | Applied |
| Base material | Alluminio pressofuso | | |

Controls

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

Programs / Functions

| | | | |
|---------------|----|------------------------------|-----|
| Speeds | 10 | Smooth start function | Yes |
|---------------|----|------------------------------|-----|

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 | Bread/pizza dough | 1.8 kg total dough (max 1.2 kg flour) |
| Min. egg whites | 2 | Egg pasta dough | (max. 300 g flour/ min. 55% hydration) |
| Max pre-prepared cake batters | 2.0 Kg | Whipped cream max | 1 l |
| Batters for desserts | 2,6 Kg (max 1 Kg flour) | Whipped Cream min | 100 ml |

Accessories Included

| | | | |
|------------------------------------|-----------------|--------------------------------|-----------|
| Wire whisk | Yes | Dough hook material | Aluminium |
| Wire whisk material | Stainless steel | Dishwasher safe bowl | Yes |
| Flat beater dishwasher safe | Yes | Pouring shield | Yes |
| Flat beater material | Aluminium | Pouring shield material | Plastic |
| Dough hook | Yes | | |

Electrical Connection

| | | | |
|----------------|--------------|----------------------------------|----------|
| Plug | (F;E) Schuko | Frequency (Hz) | 50/60 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 | 378/ (490mm when head is up) | Width (in) packed | 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) | 9,180 kg |
| Gift box height | 445mm | Gross weight (kg) | 11,200 kg |
| Packaged width | 415 mm | | |

Compatible Accessories



SMB401

4.8L polished stainless steel bowl with ergonomic handle. Dishwasher safe. Suitable for SMF01/02/03/13 models.



SMFB01

Aluminum flat beater to combine dense mixtures such as those for cakes, frosting, biscuits, and purées. Suitable for SMF01/02/03/13 models.



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 or SMB404.



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.



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



SMMSG01

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. Grater accessory dimensions: H 220mm x W 150mm Cylinders dimensions: H 149mm x W 90.6mm



SMDH01

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



SMGB01

4.8 L glass bowl with ergonomic handle. Dishwasher safe. Suitable for SMF02/03/13 models.



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 accessory fits ONLY on SMEG stand mixer with stainless steel bowl SMB401 or SMB404.



SMPC01

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



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.



SMWW02

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

Alternative products



SMF02CREU

Cream

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

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