

SMF02RDUS

Category	Food preparation
Product family	Stand mixer
Type	Standard stand mixer
EAN code	8017709269494



Aesthetic

Aesthetics	Retro-style	Base color	Silver
Color	Red	Base material	Die-cast aluminum
Finishing	Glossy	Bowl material	Stainless steel
Body material	Die-cast aluminum		

Controls

Controls type	Lever	Lever material	Stainless steel
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Technical Features

Action	Planetary	Port for optional accessories	Frontal
Speed control	Electronic	Bowl capacity	4,8 L/ 5 Qt
Motor type	Direct drive	Bowl handle	Yes
Motor power	600 W	Anti-slip base	Yes
Safety lock when the head is up	Yes	Power cord color	Gray
Overload motor protection	Yes		

Capacity

Max egg whites	12	Maximum bread / pizza/ pasta dough	4 lbs dough (max 2.6 lbs flour)
Min. egg whites	2		



Maximum cake dough quantity	4 lb 7 oz	Egg pasta dough	1 lb 2 oz total dough with 3 eggs (average egg size: 1.9-2.2 oz)
Maximum dough for desserts	5 lbs, 12 oz	Whipped cream maximum capacity	34 oz
		Minimum whipped cream quantity	3.4 oz

Accessories Included

Wire whisk	Yes	Dishwasher-safe dough hook	Yes
Wire whisk material	Stainless steel	Dough hook material	Aluminum
Flat beater	Yes	Bowl	Yes
Flat beater dishwasher safe	Yes	Pouring shield	Yes
Flat beater material	Aluminum	Pouring shield material	Plastic

Electrical Connection

Plug	(A) USA & Mexico	Frequency	60 Hz
Power	600 W	Power cord length	39"
Voltage	120 V		

Logistic Information

Width	16"	Dimensions	14 7/8" (19" with head up) x 16" x 8 3/4"
Depth	8 3/4"	Net weight	19 lbs
Height	14 7/8"/ (19" when head is up)		

Not included accessories

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.

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



Aluminum 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.

SMDH01



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

SMWW02



Aluminum 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 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.

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