

SMF02SVUS

Category	Food preparation
Product family	Stand mixer
Type	Standard stand mixer
EAN code	8017709269517



Aesthetic

Aesthetics	Retro-style	Base color	Silver
Color	Silver	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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Program / Functions

Speed levels	10	Smooth-start function	Yes
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Technical Features

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

Capacity



Max egg whites	12	Maximum bread / pizza/ pasta dough	4 lbs dough (max 2.6 lbs flour)
Min. egg whites	2	Egg pasta dough	1 lb 2 oz total dough with 3 eggs (average egg size: 1.9-2.2 oz)
Maximum cake dough quantity	4 lb 7 oz	Whipped cream maximum capacity	34 oz
Maximum dough for desserts	5 lbs, 12 oz	Minimum whipped cream quantity	3.4 oz

## Accessories Included

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

## 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	21 lbs
Height	14 7/8"/ (19" when head is up)		

## Compatible Accessories



### SMB401

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



### 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.



### SMDH01

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



### 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.



### 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 accessoriy, 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

Aluminum 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 (TT)

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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

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