

SMF03DGAU

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|----------------|------------------------|
| Product family | Stand mixer |
| Type | Stand Mixer Full Color |
| EAN code | 8017709274856 |



Aesthetics

| | | | |
|------------------------------------|----------------------|-------------------------------|----------------------|
| Aesthetic | 50's Style | Base color | Decorato / Speciale |
| Serie | Sicily is my love | Base material | Alluminio pressofuso |
| Colour | Decorated / Special | Bowl material | Stainless steel |
| Finishing | Glossy | Frontal cover colour | Chrome |
| Decoration / Special colour | Sicily is my love | Frontal cover material | Plastic |
| Collaborations | Smeg & Dolce&Gabbana | Cable colour | Grey |
| Body material | Die-cast aluminium | Type of logo | Applied |

Controls

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

Program / Functions

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

Technical Features

| | | | |
|---|---------------|-------------------------------------|---------|
| Action | Plantarium | Head tilt up mode | Button |
| Speed control | Electronic | Accessory port for optionals | Frontal |
| Motor type | Direct motion | 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 |

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| Motor overload protection | Yes |
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|--------------|------|
| Cable colour | Grey |
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Capacity

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| Max egg whites | 12 |
| Min. egg whites | 3 |
| Max pre-prepared cake batters | 2.0 Kg |
| Batters for desserts | 2,6 Kg |

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|-------------------|---|
| Bread/pizza dough | 1.8 kg total dough (max 1.2 kg flour) |
| Egg pasta dough | 500 g total dough with 3 eggs (average egg size: 53-63 g) |
| Whipped cream max | 1 l |
| Whipped Cream min | 100 ml |

Accessories Included

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|----------------------------|------------------------------------|
| Wire whisk | Yes |
| Wire whisk material | Stainless steel |
| Flex edges beater | Yes |
| Flex edges beater material | Stainless steel with silicon parts |
| Flat beater material | Aluminium |

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|-------------------------|-----------|
| Dough hook | Yes |
| Dough hook material | Aluminium |
| Bowl | Yes |
| Pouring shield | Yes |
| Pouring shield material | Plastic |

Electrical Connection

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|---------|---------------|
| Plug | (I) Australia |
| Power | 800 W |
| Voltage | 220-240 V |

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|---------------------------|-------|
| Frequency (Hz) | 50 Hz |
| Power supply cable length | 1 m |

Logistic Information

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|--------------------|---------------------------------------|
| Product width | 405 mm |
| Product depth | 221mm |
| Product height | 378mm/ (490mm when head is up) |
| Product dimensions | 378 (490 with head up) x 402 x 221 mm |
| Giftbox width | 405mm |
| Giftbox depth | 245 mm |
| Gift box height | 445mm |
| Packaged width | 415 mm |

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|----------------------------|-----------|
| Packaged depth | 255 mm |
| Height (mm) packed | 460 mm |
| Width (in) packed | 16.34 " |
| Packed product depth (in) | 10.04 " |
| Packed product height (in) | 18.11 " |
| Net weight (kg) | 9,800 kg |
| Gross weight (kg) | 11,600 kg |

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.



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.



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.



SMDH01

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



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.



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



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.

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 four included accessories: wire whisk, flat beater, flex edges beater and dough hook