

# SMF13WHEU

Category	Food Preparation
Product family	Stand mixer
Type	Stand Mixer Full Color
EAN code	8017709272395



## Aesthetics

Aesthetic	50's Style	Bowl material	Vetro
Colour	White	Frontal cover colour	Chrome
Finishing	Glossy	Frontal cover material	Plastic
Body material	Die-cast aluminium	Cable colour	Grey
Base color	Bianco	Type of logo	Applied
Base material	Alluminio pressofuso		

## Controls

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

## 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)
----------------	----	-------------------	---------------------------------------

<b>Min. egg whites</b>	2	<b>Egg pasta dough</b>	500 g total dough with 3 eggs (average egg size: 53-63 g)
<b>Max pre-prepared cake batters</b>	2.0 Kg	<b>Whipped cream max</b>	1 l
<b>Batters for desserts</b>	2,6 Kg	<b>Whipped Cream min</b>	100 ml

## Accessories Included

<b>Wire whisk</b>	Yes	<b>Flat beater material</b>	Aluminium
<b>Flex edges beater</b>	Yes	<b>Dough hook</b>	Yes
<b>Wire whisk material</b>	Stainless steel	<b>Dough hook material</b>	Aluminium
<b>Flex edges beater material</b>	Stainless steel with silicon parts	<b>Bowl</b>	Yes
<b>Flat beater</b>	Yes		

## Electrical Connection

<b>Plug</b>	(F;E) Schuko	<b>Frequency (Hz)</b>	50/60 Hz
<b>Power</b>	800 W	<b>Power supply cable length</b>	1 m
<b>Voltage</b>	220-240 V		

## Logistic Information

<b>Product width</b>	405mm	<b>Packaged depth</b>	340 mm
<b>Product depth</b>	221mm	<b>Height (mm) packed</b>	460 mm
<b>Product height</b>	378/ (490mm when head is up)	<b>Width (in) packed</b>	18.11 "
<b>Product dimensions</b>	378 (490 with head up) x 402 x 221 mm	<b>Packed product depth (in)</b>	13.39 "
<b>Giftbox width</b>	405mm	<b>Packed product height (in)</b>	18.11 "
<b>Giftbox depth</b>	245 mm	<b>Net weight (kg)</b>	11,000 kg
<b>Gift box height</b>	445mm	<b>Gross weight (kg)</b>	13,400 kg
<b>Packaged width</b>	460 mm		

## Not included 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.



### SMGB01

4.8 L glass bowl with ergonomic handle. Dishwasher safe.



### SMPC01

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



### SMDH01

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



### SMFB02

Stainless steel beater with flexible silicone edges. Useful for mixing doughs and soft batters.



### 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 accessory, a silicon disc for cleaning and a pestle 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

### SMWW02

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



### 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

---

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

From the ice-cream maker to the pasta set, a big range of optional accessories available separately