

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
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Program / Functions

Speeds	10	Smooth start function	Yes
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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	Flat beater material	Aluminium
Wire whisk material	Stainless steel	Dough hook	Yes
Flex edges beater	Yes	Dough hook material	Aluminium
Flex edges beater material	Stainless steel with silicon parts	Dishwasher safe bowl	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		

Standby consumption

Power off activation time	1 min.	Product off power	0.5 W
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Logistic Information

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



SMGB01

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



SMPC01

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



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. 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.



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 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



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