

Dear Customer,

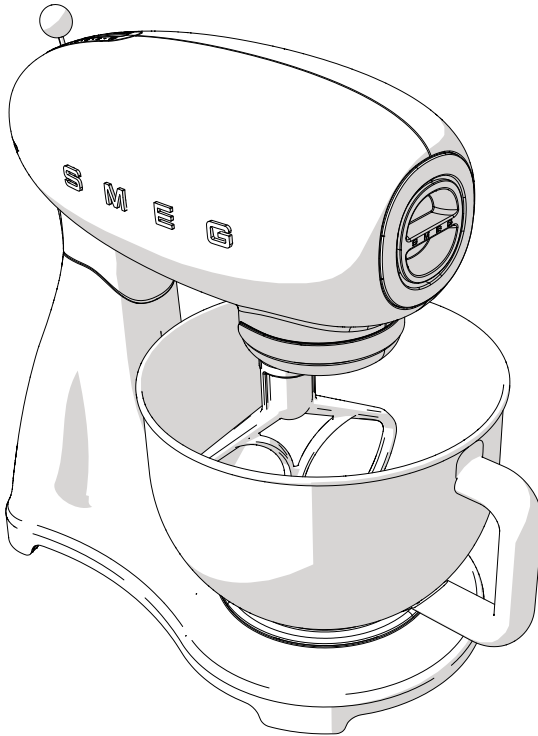
Thank you for buying a Smeg 50's Style Stand Mixer.

By choosing one of our products, you have selected an appliance which combines iconic style with innovative technical design and attention to detail.

This appliance coordinates perfectly with other Smeg products, or works equally great as a standalone statement piece in your kitchen.

We hope you enjoy using your new appliance!

For further information about the product please visit: [www.smeg50style.com](http://www.smeg50style.com) or [www.smeg.com](http://www.smeg.com)



Model SMF02 - SMF03 - SMF13  
Stand Mixer

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We advise you to read this manual carefully, it contains all the instructions for maintaining the appliance's aesthetic and functional qualities.

For further information on the product: [www.smeg.com](http://www.smeg.com)



# Instructions

## 1 Instructions

### 1.1 Introduction

Key information for the user:

#### Instructions



General information on this user manual, on safety and final disposal.

#### Description



Description of the appliance and its accessories.

#### Use



Information on the use of the appliance and its accessories, advice on preparing recipes with the appliance.

#### Cleaning and care



Information for correct cleaning and care of the appliance.



Safety instructions



Information



Advice

### 1.2 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and within the user's reach for the whole working life of the appliance.

### 1.3 Intended use

- The appliance is designed exclusively for home use.
- Do not use the appliance for anything other than the intended use.
- Use the appliance indoors.
- The stand mixer can be used to mix, whip, whisk and knead solid and liquid ingredients to speed up various preparations and recipes. With the addition of optional accessories, it is able to roll out and cut pasta into different shapes.
- The appliance is not designed to operate with external timers or with remote-control systems.
- This appliance may not be used by people (including children) of reduced physical, sensory and mental capacity, or lacking in experience in the use of electrical appliances, unless they are supervised or instructed by adults who are responsible for their safety.



## 1.4 General safety instructions

Follow all safety instructions in order to be able to use the appliance safely.

- Read this user manual carefully before using the appliance.
- Switch off the appliance immediately after use.
- Do not leave the appliance unattended while it is operating.
- Disconnect the appliance from the power socket as soon as you have finished using it and before cleaning it.
- Do not immerse the appliance, the power cord or the plug in water or any other liquid.
- Do not use the appliance when the power cord or the plug is damaged or when the appliance has been dropped or is damaged in any manner.
- The cable is short to prevent accidents. Do not use an extension cord.
- Ensure the cord does not come into contact with sharp edges.
- Do not pull on the cord to unplug it from the power socket.
- Do not place the appliance above or near lit hob burners or electric rings, inside an oven or near other heat sources.
- Do not try to repair the appliance yourself or without the assistance of a qualified technician.
- In the event of a fault, repairs should only be carried out by a qualified engineer.
- Do not modify the appliance.
- Never try to put out a fire or flames with water: turn off the appliance and remove the plug from the socket and smother the flames with a fire blanket or other appropriate cover.
- Keep the appliance out of children's reach.



## Instructions

### For this appliance

- Unplug the appliance from the power socket before changing the accessories or approaching moving parts.
- Do not insert, remove or replace standard accessories with the safety lock disengaged (motor head lowered).
- Do not touch moving parts while the appliance is operating. Keep hands, hair, clothing, spatulas and any other objects away from the mixer's standard and optional accessories to avoid personal injury or damage to the machine.
- Do not remove accessories while the mixer is operating.
- Check that the bowl is correctly positioned and locked into its base before you start using the appliance with its accessories.
- Do not release or remove the bowl while the appliance is operating.
- Do not exceed the bowl's maximum capacity.
- Let the appliance cool down before cleaning.
- Only use original standard and optional accessories provided by the manufacturer. The use of non-original components, standard and optional accessories could lead to personal injury or damage to the appliance.
- Do not place objects on top of the appliance.
- Do not use harsh detergents or sharp objects to wash or remove residue from the bowl, standard and optional accessories.
- Keep a close eye on children and ensure they do not play with the appliance.



## 1.5 Manufacturer liability

The manufacturer shall not be held responsible for personal injuries or property damage caused by:

- Any use of the appliance other than the one it was designed for
- Not having read the user manual
- Tampering with any part of the appliance
- Use of non-original spare parts
- Not following the safety instructions.

## 1.6 Identification plate

The identification plate bears the technical data, serial number and brand name of the appliance. Do not remove the identification plate for any reason.

## 1.7 Disposal



This appliance must be disposed of separately from other waste (Directive 2012/19/EU). The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

- **Old appliances do not belong in household waste!** To comply with current legislation, old appliances, having reached the end of their useful lives, should be taken to a disposal facility where they can be sorted. In this way, any valuable material contained in the old appliances can be recycled, helping to protect the environment. The relevant local authorities or their waste disposal operators can provide further information.

Our appliances are packaged in non-polluting and recyclable materials.

- Deliver the packing materials to the appropriate recycling centre.



### Plastic packaging Danger of suffocation

- Do not leave the packaging or any part of it unattended.
- Do not let children play with the plastic bags.



### Electrical power Danger of electrocution

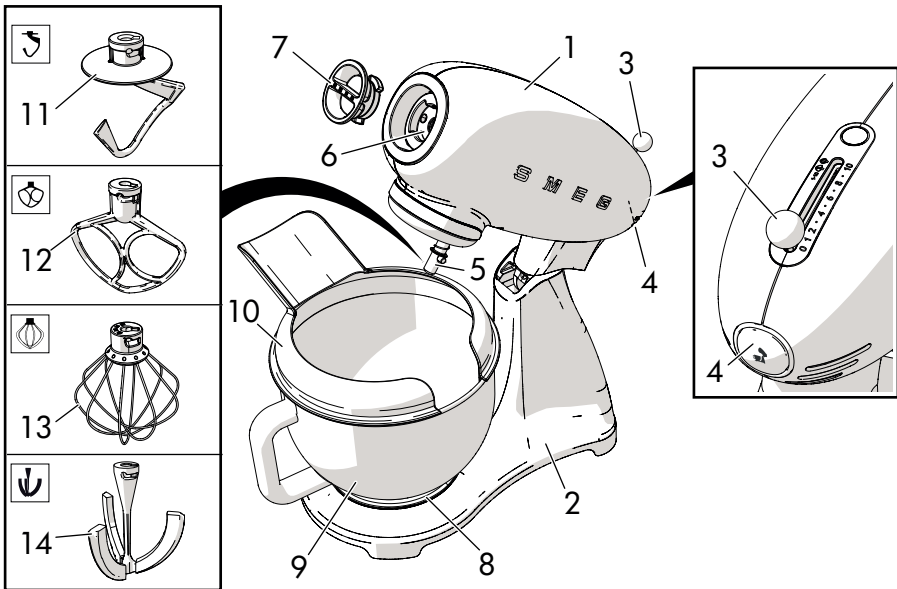
- Disconnect the mains power supply.
- Unplug the appliance.



# Description

## 2 Description

### 2.1 Product description



#### Model SMF02 - SMF03 - SMF13 - Stand Mixer

- |   |                      |
|---|----------------------|
| 1 Motor head                                    | 8 Bowl base          |
| 2 Body  | 9 Bowl**             |
| 3 Power and speed selector                      | 10 Pouring shield*   |
| 4 Head raising/lowering release button          | 11 Dough hook        |
| 5 Lower attachment for standard accessories     | 12 Flat beater       |
| 6 Front attachment hub for optional accessories | 13 Wire whisk        |
| 7 Front hub cover                               | 14 Flex edge beater* |

\* Standard only on certain models. Also available as an optional accessory.

\*\*The bowl design and material may vary according to the model of stand mixer.



## 2.2 Description of parts

### Motor head (1)

Upper part of the appliance, responsible for rotating the standard and optional accessories.

### Power and speed selector (3)

Lever for speed selection.

The '0' position of the lever corresponds to the OFF position (appliance off).

To start the appliance, position the lever on one of the 10 available speeds (positions 1-10), depending on the type of mixing required.

See "3.5 Speed setting suggestions" for more details and suggestions.

### Head raising/lowering release button (4)

Button which releases the motor head to position it in one of its two possible configurations (raised or lowered position).

### Lower attachment for standard accessories (5)

Attachment for inserting standard accessories. Holds the accessory solidly in position during planetary movement.

### Front attachment hub for optional accessories (6)

Attachment for connecting optional accessories.

It is protected by a removable cover.

### Bowl base (8)

Base with slots in which to insert the bowl and which then lock it in position.

### Bowl\*\* (9)

Bowl capacity 4.8 litres.

Ideal for holding both large and small quantities of ingredients.

The handle simplifies insertion and removal.

\*\*The bowl design and material may be different depending on model of mixer.

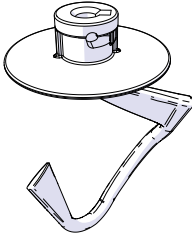




## Description

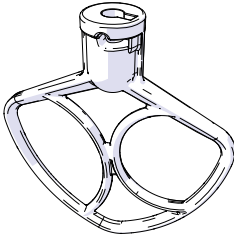
### 2.3 Standard accessories

#### Aluminium dough hook



For slowly combining, mixing and kneading leavened dough type mixtures including bread, pasta, pizza, etc.

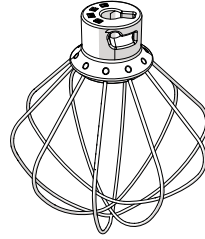
#### Aluminium flat beater



For combining, mixing, and starting all mixing procedures.

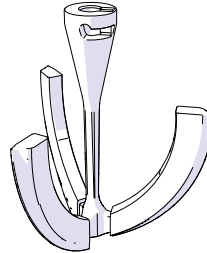
For preparing cake batters and pastries, biscuits, icing, etc. and for other, thicker batters and mixes

#### Stainless-steel wire whisk



For beating, mixing, whisking, whipping ingredients such as butter, eggs, cream, etc. Also ideal for preparing creams, custards, sauces, etc.

#### Flex edge beater\*



Stainless steel beater with flexible silicone edges.

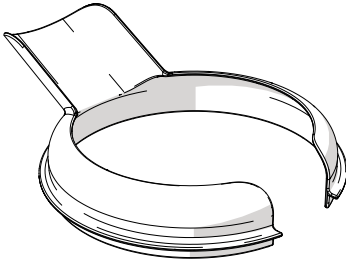
Useful for mixing doughs and soft batters.

The removable edges guarantee even consistency throughout the process.

\*Standard only on certain models. Also available as an optional accessory.



## Pouring shield\*



For protecting against splattering and to facilitate the addition of ingredients when in use.

Only suitable for use with the stainless steel bowl\*.



The standard and optional accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.

\*Standard only on certain models. Also available as an optional accessory.



## 3 Use



### Danger of electrocution

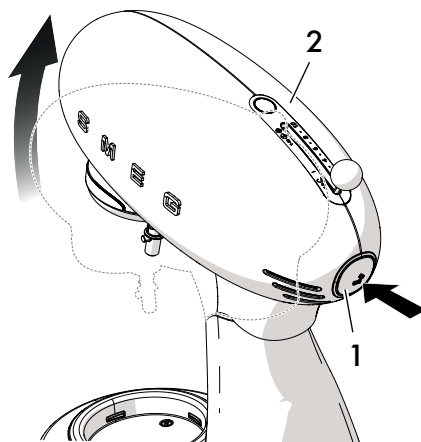
- Plug into an earthed three-pin socket.
- Do not tamper with or remove the earth pin.
- Do not use an adapter.
- Do not use an extension cord.
- Failure to follow these instructions could result in death, fire, or electrical shock.

### 3.1 Before first use

1. Remove any protective films or other packaging from the outside or inside of the appliance, including standard accessories.
2. Remove any labels (apart from the technical data plate) from the appliance, its components and standard accessories.
3. Remove and wash the bowl and accessories (see "4 Cleaning and care").
4. Clean the body and head of the appliance with a damp cloth.
5. Dry the components thoroughly and place them in their working positions.

### 3.2 Using the stand mixer

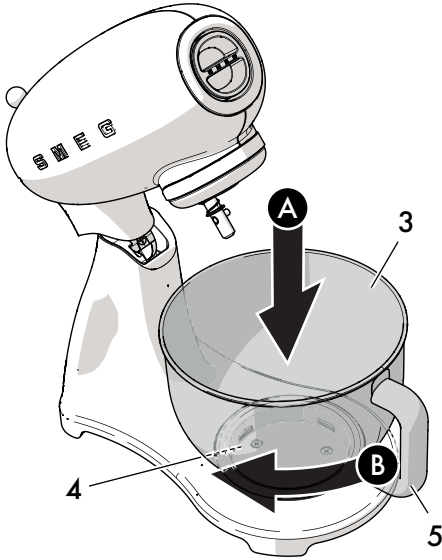
1. Place the mixer on a flat, stable and dry surface.
2. Press the release button (1).
3. Hold down the button and raise the head (2), accompanying its movement with your hand.



It is possible for the motor head to move slightly when mixing or kneading dense mixtures or large quantities. This should be considered normal and will not compromise the operation or long lifetime of the appliance.



4. Insert the bowl (3) in its base (4).  
Grasp the bowl by its handle (5) and turn the bowl (3) clockwise until it locks into place.



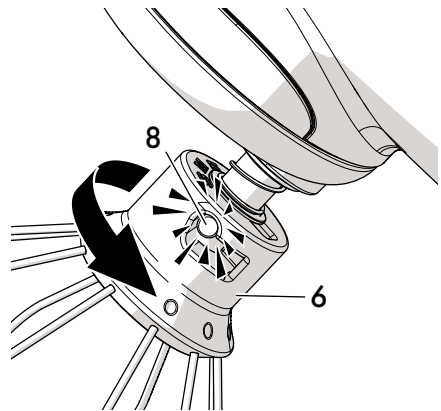
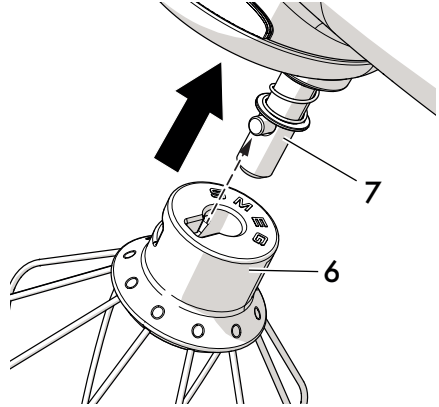
5. Select the accessory required based on the type of mixing to be performed.



**Moving parts**  
**Danger of personal injury**

- Do not operate the mixer with the accessory without having locked the bowl in position.

6. Insert the accessory (6) in the lower attachment (7) and push it upwards. Keep pressing the accessory upwards and turn it anticlockwise until the pin (8) locks fully into place.

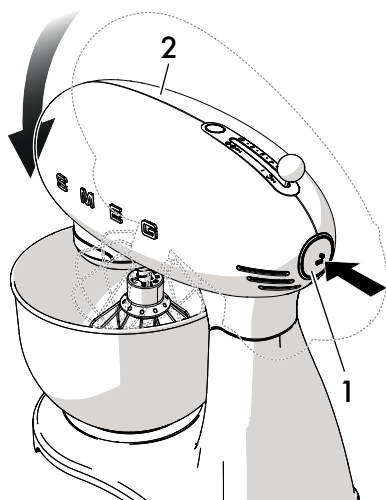


Ensure that the accessory is correctly locked into place in the attachment.

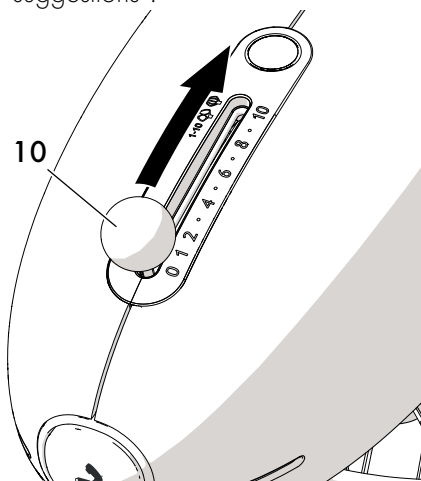


## Use

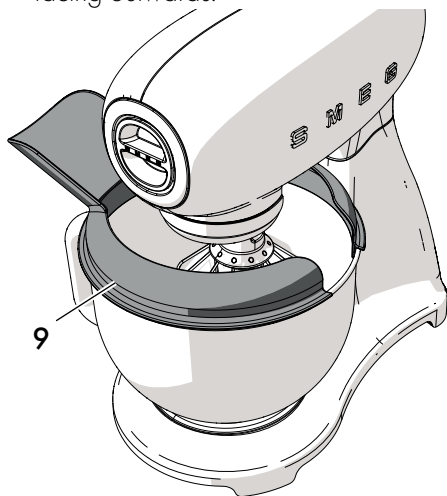
7. Add the ingredients to the bowl.
8. To close, bring the motor head down by pressing the release button (1) and then tilt the motor head (2) slightly backwards until it releases.
9. Keep the button pressed down and lower the head (2), accompanying its movement with your hand.



11. Check that the speed selector (10) is positioned on '0' (OFF).
12. Insert the plug into the power socket.
13. Select the required speed (from 1 to 10) using the selector (10) to start the appliance and begin mixing the ingredients. See "Speed setting suggestions".



10. Position the pouring shield (9) on the bowl if required, with the opening facing outwards.



### Warning!

- For greater safety, each time that power is cut to the motor, for example by raising the motor head or unplugging the appliance at the socket, it is first necessary to return the speed selector to zero in order to restart the mixer.



In order to stop the appliance and raise the head to change the accessory or remove the bowl, move the speed selector to '0' (OFF).



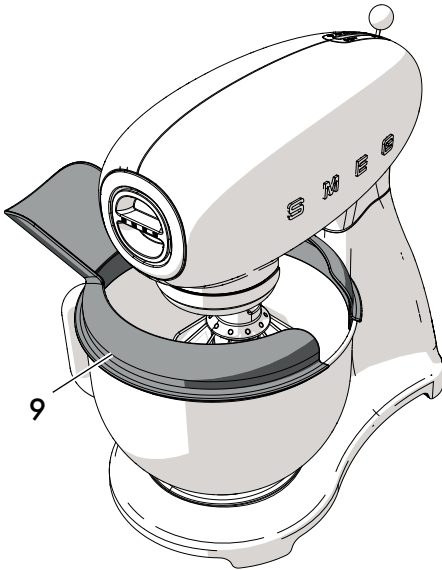
Moving parts

**Danger of personal injury and damage to the appliance**

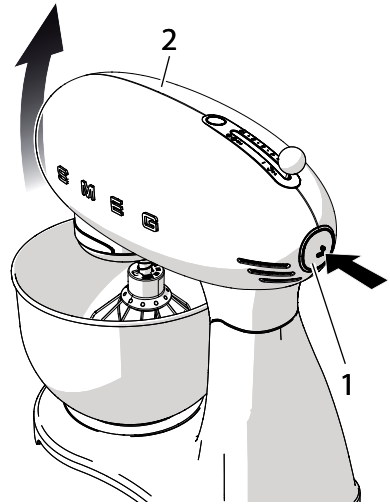
- Do not touch the accessories while the appliance is moving.
- Do not operate the mixer with the accessory inserted and the bowl empty.

**When you have finished using the mixer:**

1. Position the speed selector (10) on '0' (OFF) and remove the plug from the socket.
2. Remove the pouring shield, if it is on the bowl (9).



3. Press the release button (1) to raise the head (2).

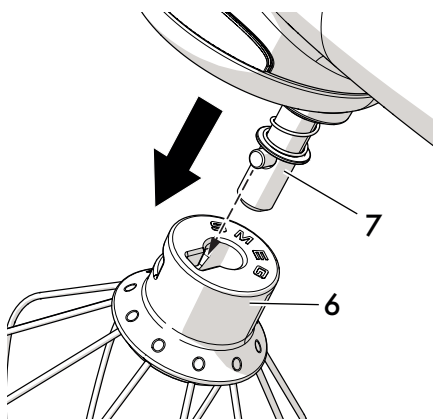
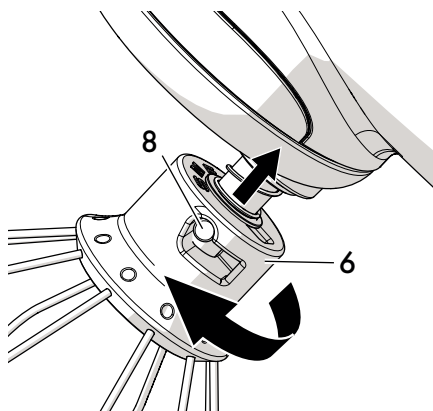




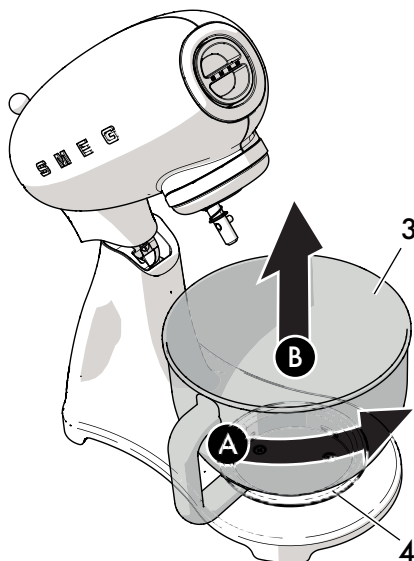
## Use

4. Push the accessory (6) upwards slightly and turn it clockwise to unlock it from the pin (8).

Extract the accessory (6) from the lower attachment (7).



5. Remove the bowl (3) from its base (4) by turning it anticlockwise to release it.



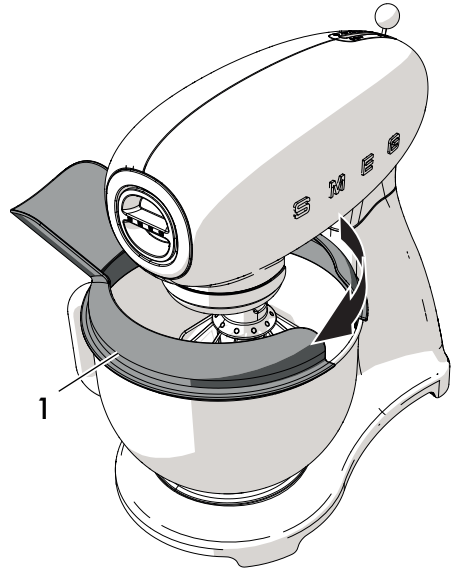
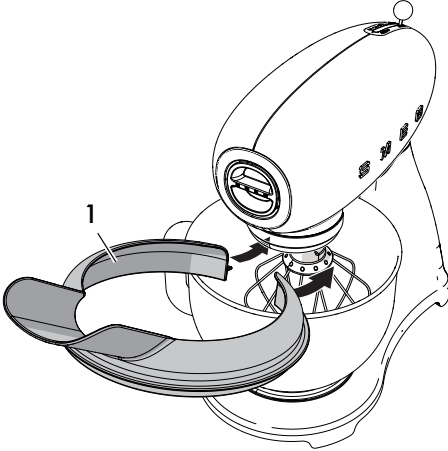


### 3.3 Using the pouring shield

1. Fit the pouring shield (1) to the upper lip of the stainless steel bowl\* after inserting the bowl in its base and the accessory in the lower attachment and lowering the head into the operating position.

2. Fit the pouring shield with the opening (1) facing outwards in order to add ingredients to the bowl without stopping the stand mixer.

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Moving parts

**Risk of damage to the cover**

- Remove the pouring shield to raise or lower the head with the accessory fixed to the lower attachment.

\*Standard only on certain models. Also available as an optional accessory.





## 3.4 Functions

### Safety lock system

The appliance has a safety system which automatically shuts off the appliance when the motor head is raised.



You should nevertheless always place the speed selector in the 0 (OFF) position before pressing the button to move the motor head.

### Smooth Start Function

The Smooth Start function starts the appliance up with a reduced initial speed, regardless of the speed set with the selector.

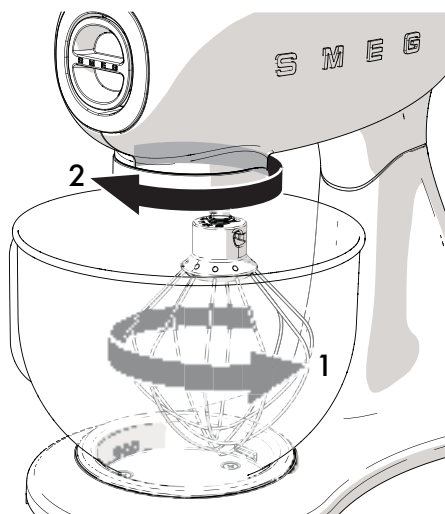
The speed progressively increases until the set speed is reached.

This avoids damage to the appliance and the accessories, and ensures ingredients are not thrown from the bowl.

### Planetary movement

The planetary movement is generated by rotation (1) of the accessory around its axis in the opposite direction to the rotary movement (2) of the mixer.

This movement maximises coverage of the entire bowl with consistent results for all mixtures.



### Hot appliance

- Following prolonged use, the upper part of the motor head may heat up. This is not, however, normally indicative of a malfunction.

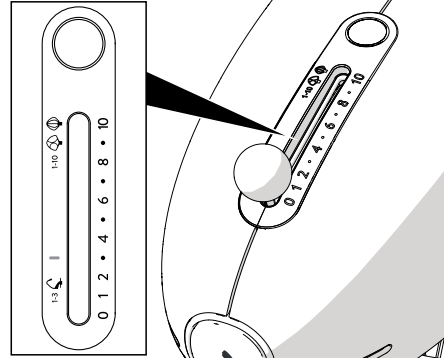


### 3.5 Speed setting suggestions



The speed selector shows the most appropriate accessory to use with the selected speed.

The speeds indicated in the table are approximate and can vary depending on the recipe and the interaction of the different ingredients used.




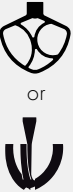


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Speed setting	Function	Accessory
LOW 1 - 3	<b>COMBINE</b> Combining ingredients.	
LOW 1 - 3	<b>KNEAD</b> Kneading - preparing leavened doughs (bread, pizza, egg pasta etc.), see "Bread/pizza dough and egg pasta dough".	
MEDIUM 4 - 7	<b>MIXING</b> Mixing and beating dense batters. Beating eggs and butter, cake mixes such as fruit cake.	
HIGH 8 - 10	<b>WHIPPING AND WHISKING</b> Whisking light or dense batters. whipping cream, egg whites or sauces.	



## Use

Table of recommended accessory, recommended speeds and maximum capacities

Accessory	Preparation	Speed	Time	Min/max capacity
	Egg whites	8 -10	2-3 min	2 - 12 <sup>(1)</sup>
	Cream	8-10	2-3 min	100 ml/1000 ml
 or 	Prepared cake batters	1 - 7	3-4 min	2 kg total batter
	Pastry	1 - 7	3-4 min	2.6 kg total batter
	Bread/pizza dough	1 - 3	4 min	1.8 kg total dough (max 1.2 kg flour)
	Egg pasta dough	1 - 3	5-7 min	500 g total dough with 3 eggs

<sup>(1)</sup> Average egg size: 53-63 g



The table should be taken as a guideline only.

The speed and capacity depend on the accessory used, the quantity of mixture in the bowl and the ingredients used.



## General advice

- Never exceed the maximum speed and capacity indicated in the table in order to prevent damage to the appliance.
- Turn on the appliance at a low speed until all the ingredients are mixed, then increase the speed on the basis of the required operation.
- When adding ingredients, always pour them onto the edge of the bowl and not directly onto the moving accessory.
- Reduce the speed when you add dry or liquid ingredients to stop them splattering. Increase the speed again when they have been mixed.
- Use the pouring shield\* on the bowl for liquid mixtures or when adding dry ingredients to avoid getting objects in the vicinity of the stand mixer dirty or being hit by splattered liquids or powder.
- Keep the bowl and accessories clean, and attach them to the appliance only when they are perfectly dry.
- Clean the head and body of the mixer carefully using a damp cloth if they are dirty.

## Tips for whisking egg whites

- For the best results, use egg whites at room temperature.
- Before whisking the egg whites, ensure that the accessory and bowl are not damp or greasy and that they have no trace of yolk on them.
- To prevent splattering, gradually increase the speed up to the recommended speed, then whisk until you achieve the required stiffness.
- The stand mixer allows very rapid whisking of egg whites. Pay close attention to the process to avoid over-whisking the egg whites, which would result in separation.

## Tips for whipping cream

- For the best results, use cold whipping or double cream straight out of the fridge.
- To prevent splattering, gradually increase the speed up to the recommended speed, then whip until you achieve the required consistency.
- When whisking a quantity equivalent to one litre of liquid cream, start at a speed of **7-8** for the first minute, or at least until it starts thickening. Then increase the speed to **10** for the remaining time.

\*Standard only on certain models. Also available as an optional accessory.



## Use

### Recommendations for recipes using eggs

- For the best results, use eggs at room temperature.
- When working with stiff pasta doughs, do not exceed the quantity of 3 medium eggs, adding small quantities of water if necessary.

### Recommendations for kneading

- Make sure that the proportion of liquids in doughs is sufficient (at least 50-60% of the quantity of flour, by weight). Doughs which are too dry and therefore stiff can overload the motor.
- If the appliance is struggling, switch it off, divide the dough into two pieces and knead them separately.

### Bread/pizza dough and egg pasta dough

- Start the appliance at speed **1** until the ingredients are incorporated, then increase to speed **3**.
- In order to allow the ingredients to best amalgamate, we recommend adding the liquid ingredients to the bowl at the start.
- **Egg pasta, bread, pizza:** only knead using the **dough hook**. Use the flat beater only to start the kneading procedure.

**DO NOT** use the flex edge beater\*.

### Prepared cake batters

- For up to 1 kg of batter: start up the appliance at a low speed until the ingredients start to come together, then gradually increase the speed up to **7** for the remaining time.
- For up to 2 kg of batter: start up the appliance at speed **1** until the ingredients start to come together, then gradually increase the speed up to **3-4** for the remaining time.

### Pastry

- Cold ingredients should always be used when making pastry, particularly short pastes, unless the recipe states otherwise.
- When preparing cakes, initially beat butter at room temperature with sugar, then add the eggs and finally the flour.



It is possible for the motor head to move slightly when mixing or kneading dense mixtures or large quantities. This should be considered normal and will not compromise the operation or long lifetime of the appliance.

\*Standard only on certain models. Also available as an optional accessory.



## 4 Cleaning and care

### 4.1 Instructions



#### Improper use Danger of electrocution

- Switch off and unplug the appliance before cleaning the mixer and its standard and optional accessories.



#### Improper use Risk of damage to surfaces

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes (e.g. anodised, nickel- or chrome-plated).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and pan scourers).
- Do not use rough or abrasive materials or sharp metal scrapers.

### 4.2 Ordinary daily cleaning

To keep the surfaces of the appliance in good condition, clean them with a damp cloth after use.

Wipe over thoroughly and dry with a soft cloth or microfibre cloth.



Splattered liquids or batters should be removed immediately using a soft, damp, cotton cloth.

The pouring shield\* and the wire whisk can be washed by hand using a neutral detergent and a soft sponge.

The dough hook, the flat beater and the stainless steel bowl\* can be washed in a dishwasher.

The glass bowl\* can be washed by hand with warm water and a neutral detergent or in a dishwasher using a low temperature program (maximum 50°C).

The ring nut at the base of the bowl can be removed and washed separately.

The flex edge beater\* can be washed in a dishwasher.

To facilitate cleaning, the silicone edges can be removed and washed in the dishwasher.

\*Standard only on certain models. Also available as an optional accessory.



## Cleaning and care

### 4.3 What to do if...

Problem	Possible cause	Solution
The motor will not start	The motor has overheated.	Disconnect the mixer from the power and leave the motor to cool.
	The plug is not properly inserted in the power socket.	Insert the plug into the power socket. Do not use adaptors or extensions. Check that the house main breaker is on.
	The cable is defective.	Have the cable replaced at an Authorised Service Centre.
	Lack of power.	Check that the house main breaker is on.
	The head has been raised during operation.	The safety lock system has operated. Move the speed selector to 0 (OFF), press and hold down the button on the rear to release the head and lower it.

# Cleaning and care



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Problem	Possible cause	Solution
<b>The mixer vibrates</b>	The mixer is not resting on a stable surface.	Place the mixer on a flat, stable surface.
	The anti-slip rubber feet are worn.	Have them replaced at an Authorised Service Centre.
	The speed has been set too high or the load is excessive.	Set a lower speed and ensure the bowl has not been overfilled.
<b>The accessories hit the sides of the bowl</b>	The bowl has not been correctly locked into its base.	Check that the bowl is correctly locked into its base.
	The lower attachment has come loose over time.	Have the mixer checked and adjusted at an Authorised Service Centre.
	The accessory or the bowl is not correctly locked into position.	Move the speed selector to 0, press the button on the rear of the appliance to raise the head and check that the accessory is correctly locked into position in the lower attachment and the bowl is correctly locked into position on the base.



# Cleaning and care



Problem	Possible cause	Solution
The accessory is struggling to turn inside the bowl	The dough mixture is too thick and is stopping the accessory from turning.	Add water or other liquid to loosen the dough mixture.
	The bowl is too full.	Remove half the bowl's contents and work it separately.

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If the problem has not been resolved or in the event of another type of fault, contact your local technical support centre.

