

S M E G



STAND MIXER
OPTIONAL ACCESSORIES

S M E G

.....
Your ideal

ALLY IN THE KITCHEN

.....

A *cake* to share with your friends; the aroma of homemade *bread*; *meatballs* prepared to your own secret recipe; fresh *pasta* that will amaze your guests: if you like to be creative in the kitchen, prepare to fall in love with the **Smeg 50's Style Stand Mixer**. **Curving lines** and **vibrant colours** that reflect your inventive spirit and passion for cooking, but also your appreciation of **beautiful objects** and **Italian design**.



.....
Functionality and Style

THE PERFECT MIX
.....

Every detail has been thought through carefully to produce a product that is **robust, durable** and **efficient**, just the way you like it. The 800 W motor and 10 speed settings make it the perfect mixer for a variety of recipes. The *Smooth Start* function means it starts up gently and gradually, while the **planetary rotary action** mixes your batter or dough to perfection. Nothing has been left to chance. With an ergonomic design that makes it **pleasant to use** and easy to clean, it's more than just a pretty face.

1 PLANETARY ACTION

The optimised planetary action guarantees a **smooth, perfectly amalgamated mixture**.

2 FRONT ATTACHMENT PORT

The Smeg stand mixer offers countless possibilities, including the use of accessories to **roll and cut fresh pasta**.

3 VARIABLE SPEED CONTROL

10 speed settings and the Smooth Start system offer the versatility you need for the different stages of your recipe.

4 STAINLESS-STEEL BOWL

The handy **4.8 l** stainless-steel bowl, with its ergonomic handle, lets you indulge your creative side with all your favourite recipes.

ROBUST
durable
EFFICIENT



5 METAL BODY

The mixer's robust metal body **reduces vibration to a minimum**, allowing you to work calmly and peacefully.

Standard ACCESSORIES



ANTI-SPLASH POURING SHIELD

The **pouring shield** stops the ingredients spraying out of the bowl, while the specially designed spout makes it easy to **add ingredients** during mixing.



FLAT BEATER

The flat beater is perfect for blending **heavier mixtures**, such as cake batter, icing, biscuit dough and mashed vegetables, giving perfect results, every time.



WIRE WHISK

The wire whisk is perfect for **beating** egg whites, egg yolks, cream and sauces.



DOUGH HOOK

Use the dough hook for **kneaded doughs**. Ideal for making your own bread, pizza and pasta.

BLEND

MIX

knead

BEAT

whisk



.....
Optional
ACCESSORIES
.....



PASTA ROLLER

For rolling out sheets of pasta up to **140 mm** in width, with a convenient dial offering 10 different settings for the gap between the rollers.



SPAGHETTI

This accessory turns your fresh pasta into round strings of spaghetti **2 mm** in diameter.



FETTUCCINE

6 mm wide fettuccine are a must for any pasta enthusiast.



TAGLIOLINI

Feed in a sheet of fresh pasta for easy **1.5 mm** tagliolini ribbons

.....
Optional
ACCESSORIES
.....



PASTA ROLLER AND CUTTER SET

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



RAVIOLI MAKER

Thanks to its two rollers, it's even easier to prepare your own fresh ravioli in the comfort of your home. Chrome steel body.



MULTI-FOOD GRINDER

3 discs for mincing, a silicon disc for cleaning. Body in aluminium alloy.



SLICER AND GRATER

4 drums for slicing and grating. Body in plastic, drums in stainless steel.

.....
Colour
RANGE
.....

*Curving
shapes*
AND
RETRO
COLOURS



SILVER
SMF01SVEU



PINK
SMF01PKEU



CREAM
SMF01CREU



BLACK
SMF01BLEU



RED
SMF01RDEU



**PASTEL
BLUE**
SMF01PBEU



**PASTEL
GREEN**
SMF01PGEU

.....
SPECIAL
like
YOUR DAY
.....





BEEF TARTARE

Ingredients

Tartare: 600g of lean beef (like sirloin) – 2 anchovy fillets – 10 capers – 25 g of green onion – 8/10 drops of tabasco – juice of 1 lemon – 1 generous tablespoon of Worcester sauce – extravirgin olive oil – salt&pepper – 20 g of pickled cucumbers

Tomatoes confit: 300 g of cherry tomatoes – 2 garlic cloves – dried oregano – thyme – 2 spoons of sugar – salt&pepper



30 minutes

Cherry Tomatoes Confit

To prepare your tomatoes confit, begin by washing and drying the tomatoes. Halve them and put them, without overlapping, on a baking tray covered with parchment paper. Sprinkle with sugar and a mixture of garlic and thyme. Add salt and pepper to taste. Preheat the oven at 150° and bake the tomatoes for 60 minutes. Once ready, remove the tray from the oven and sprinkle the tomatoes with more oregano and olive oil.



1



2



3



4

1. Finely chop capers, green onion, anchovies and pickled cucumbers. Add Worcester sauce, tabasco and mix. Divide the beef into big chunks and place it on the multi-food grinder tray.

2. Ground the beef with the accessory, using the coarse disc, helping yourself with the food pusher.

3. Gather the ground beef and pass it again through the grinder, using the medium mincing disc.

4. Combine the aromatic mixture and ground beef. Make sure to mix it well. Season with oil, pepper, salt and lemon juice.


Garnish with tomatoes confit and thyme.



TAGLIATELLE WITH VEGETABLE SAUCE

Ingredients

300 g of tagliatelle – 1 garlic clove – 1 tablespoon of capers
– 2 green onions – 1 big carrot – 4 slices of red pepper –
2 tomatoes – 2 zucchini – basil – 80 g of aged Pecorino
cheese – vegetable broth – extravirgin olive oil – salt

 25 minutes

*A great sauce for all
kinds of pasta*

Tagliatelle are a great match, but this vegetable sauce pairs well with all kinds of pasta: macaroni, penne and mezze penne to name a few. To add a special touch to your sauce, cover the pasta with a layer of bechamel, put it in the oven until the top starts browning and then activate the grill function for the last few minutes. It will be a delight for all of your guests.



1



2



3



4

1. Wash, clean and dry the vegetables. Slice the carrot with the slicer and grater accessory, using the slicing drum.
2. Gather the slices obtained.
3. Grate the green onions, garlic, zucchini, tomatoes, basil and pepper in the accessory using the coarse grater drum.
4. Help yourself with the dedicated food pusher when grating the vegetables. Cook the carrot in 3 tablespoons of olive oil and vegetable broth. Add the grated vegetables and capers. Cook for few minutes and adjust the salt.

Cook the pasta, drain when "al dente" and mix with the sauce.

Serve with grated Pecorino cheese on top and garnish with basil.



BRAISED BEEF RAVIOLI WITH BRANDY VEGETABLE SAUCE

Ingredients

Egg pasta: 185g of wheat flour – 25g of durum wheat semolina – 2 eggs – water, if needed - **Braised beef:** 300g of lean beef (like rump)

Marinade: 250ml of full-bodied red wine – 250g of finely minced vegetables (celery, carrot and onion) – ½ clove – rosemary – 2 leaves of laurel – flour - **Also:** ½ slice of bread, soaked in milk and squeezed – 40g of grated Parmesan cheese - **Sauce:** 80g of onion, 30g of celery, 30g of carrot - 1 zucchini (only the green skin) – 20g of fresh cream, vegetable broth – thyme – Brandy – grated Parmesan cheese – oil, salt and pepper



90 minutes

Braised beef

The braised beef filling will give a special touch to your ravioli. Pay great attention when cooking the beef.

Braising is a cooking method which uses slow heat over a long time. For this reason, a casserole dish with high edges and a cover should be used: it will prevent the cooking liquids from evaporating quickly.



1



2



3



4

1. Mince the vegetables in the slicer and grater accessory, using the coarse grater. Let the beef marinate over night together with the grated vegetables, spices and wine. Dry and flour the beef. Brown in oil and butter together with the grated vegetables while adjusting salt and pepper. Once browned, add wine to the beef, cover and cook on low heat for 3 hours.

2. Once cooked, drain the beef and let it cool. Cut it in chunks then use the multi-food grinder accessory with the fine disc to ground the beef. Season with grated cheese and bread soaked in milk. Blend 200g of vegetables with 150g of cooking liquid then add to the beef.

3. Prepare the pasta dough and let it cool for 30 minutes in the refrigerator. Roll the dough in 14,5cm-long strips, medium thickness, and fold in half. Insert the folded end of the strip between the rollers and rotate the handle a quarter to insert the pasta dough. Separate the two ends of the strip and put each on the extremity of the rollers.

4. Insert the hopper on the dough. Distribute the braised meat filling by using the dedicated spoon. Turn the handle and make sure that the ravioli come out of the accessory easily. Let the ravioli strips dry on a clean cloth sprinkled with flour. Once dry, proceed to separate the ravioli.

Sauce: Mince the vegetables with the slicer and grater accessory, then brown in oil. Simmer with Brandy until reduced, flavor with thyme, salt, pepper and cook adding a little of broth at a time. Add the cream and remove from the heat. Cook the ravioli in salt water, drain when "al dente" and combine with the vegetable sauce. Dust with Parmesan cheese and garnish with thyme leaves.



SPINACH AND RICOTTA RAVIOLI

Ingredients

200g of frozen spinach and chard - 260g of sheep's milk ricotta -
1 egg yolk - 60g of Parmesan cheese - nutmeg - salt

Sauce: butter, sage, sliced almonds (toasted) - Parmesan cheese

Ricotta and herbs filling

Put the frozen spinach and chard in a pan with a knob of butter and a pinch of salt to season. Drain and chop finely.

Blend the spinach mixture with the egg yolk, ricotta, grated Parmesan cheese, a pinch of salt and nutmeg.



50/60 minutes



1



2



3



4

1. Prepare the pasta dough and the filling made of spinach, chard, ricotta and Parmesan cheese.
2. Obtain a dough of medium thickness and as wide as the ravioli maker accessory. Fold the dough in two and lay it on the ravioli maker accessory. Rotate the handle of a quarter and insert the dough. Separate the two ends of the dough and place each on the extremities of the rollers.
3. Insert the hopper on the dough. Divide evenly the ricotta filling with the dedicated spoon.
4. Slowly rotate the handle and verify that the ravioli come out of the accessory easily. Collect the ravioli strips and let them dry on a clean cloth dusted with flour.
5. Gently separate the ravioli and cook them in abundant salt water. Drain and mix in a pan with melted butter and sage. Sprinkle with slices of toasted almonds and dust to taste with Parmesan cheese before serving.



SMEFO1

Smeg 50's Style

STAND MIXER

- **Technical Data**
- 50's Retro Style Range
- Body in enamelled die-cast aluminium
- Zinc-alloy base
- Power 800 W
- 4.8 l polished stainless-steel bowl with ergonomic handle
- Planetary rotation action
- 10 speed settings with Smooth Start function
- Max speed 240 rpm
- Electronic speed control
- Direct drive motor
- Automatic safety lock when head section is raised
- Motor overload protection
- Frontal port for optional accessories
- Anti-slip feet
- Net weight 7.9 kg
- Dimensions HxLxW
- 378 (490 with head raised) x 402 x 221 mm



Capacity

Flour (standard)
max 1 kg

No. of egg whites
max 12/ min 3

Cake mix
max 2.8 kg

Bread/pizza/pasta dough
max 1.3 kg

Optional Accessories

- **SMPR01**
Stainless-steel pasta roller
- **SMFC01**
Stainless-steel fettuccine cutter accessory
- **SMSC01**
Stainless-steel spaghetti cutter accessory
- **SMTC01**
Stainless-steel tagliolini cutter accessory
- **SMPC01**
Stainless-steel pasta roller and pasta cutter set (fettuccine and tagliolini)

Accessories included

- **SMWW01**
Stainless-steel wire whisk
- **SMFB01**
Aluminium flat beater
- **SMDH01**
Aluminium dough hook
- **SMP501**
Anti-splash shield

- **SMRM01**
Ravioli maker
- **SMMG01**
Multi-food grinder
- **SMSG01**
Slicer and grater

THE WHOLE FAMILY TOGETHER



Toaster 2x2



Toaster 2x4



Variable Temperature Kettle



Kettle



Blender



Slow Juicer



Coffee Machine



Citrus Juicer



Smeg S.p.A

Via Leonardo da Vinci, 4 42016
Guastalla (RE) ITALY

Tel. 0522 8211 - Fax 0522 821451

smeg.com - smeg50style.com

