

S M E G



STAND MIXER

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.



WIRE WHISK

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



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.



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.



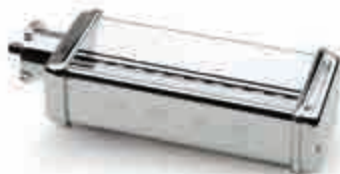
FETTUCCINE

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



SPAGHETTI

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



TAGLIOLINI

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

CANNELLONI

LASAGNE *ravioli*

tortellini

FETTUCCINE



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



SILVER

SMF01SVEU

*Curving
shapes*
AND
RETRO
COLOURS



PASTEL GREEN

SMF01PGEU



CREAM

SMF01CREU



PINK

SMF01PKEU



RED

SMF01RDEU



PASTEL BLUE

SMF01PBEU



BLACK

SMF01BLEU



.....
SPECIAL
like your
DAY TOGETHER
.....



SHORTCRUST PASTRY

Ingredients

Flour	300 g
Butter, in cubes	180 g
Sugar	100 g
Egg	1
Lemon	1



low speed



45 minutes



Flat beater

The flat beater makes it possible to prepare firmer mixtures. It is ideal for mixing shortcrust pastry and biscuit dough, mashing potatoes, beating eggs into a choux pastry mix, making icing or even blending ingredients together for meatballs.



1

Use the flat beater at speed 1 for about a minute to work the flour, sugar and butter together until the mixture resembles breadcrumbs.



2

Add the egg and the grated zest from the lemon, then finish mixing at speed 2.



3

Keep mixing until you have a smooth, uniform dough.



4

Wrap the dough in cling film and place in the fridge for 30 minutes before the next stage. Take the dough out of the fridge and soften it up with your hands, then roll out to a thickness of 4 mm. Cut out biscuit shapes using a pastry cutter and bake at 180°C for 13-15 minutes.



at lunch

HOMEMADE EGG FETTUCCINE

Ingredients

Flour 300 g
Eggs 3
Water 3-4 tbsp
(as required)



low speed



50 minutes



Pasta sheets



Fettuccine

Plus tagliolini and spaghetti cutters for other recipes that will amaze your guests!



1

Using the dough hook, knead the eggs and flour together at speed 1.



2

Work the ingredients until you have a smooth, uniform dough (add a little water if required). Remove the dough from the bowl, cover it with cling film and leave in the fridge for 30 minutes before the next stage.



3

Roll the dough into sheets using the pasta roller accessory, dusting with flour as required. Start at thickness setting 0, before moving to setting 1.



4

Leave the pasta sheets to rest for 10-15 minutes, then run them through the fettuccine cutter one by one, dusting with plenty of flour as you go. Leave your fettuccine to dry a little before cooking.



for a tasty snack

MAYONNAISE

Ingredients

Egg Yolks 8
Seed oil 250 g
Juice of half a lemon
White wine vinegar 1 tsp
Salt


high speed

15 minutes

Wire whisk



Whether you are whisking cream or egg whites, or beating eggs for sponge, the key to successful baking is having the right mixer fitted with a wire whisk. Also perfect for whipping up a batch of homemade mayonnaise to serve with a savoury treat.



1

Beat the egg yolks using the wire whisk at speed 8, adding a pinch of salt and the vinegar as you go.



2

Using the pouring shield, drizzle in the oil very slowly. Make sure the mix has time to absorb the oil as it is added.



3

Once you have added half the oil, turn the speed down to 6 and continue until all the oil has been incorporated. Next, add the lemon juice a little at a time.



4

Using a spatula, transfer the mixture into a bowl and keep in the fridge until needed.



PIZZA

Ingredients

Italian type "0" flour 350 g
Extra-virgin olive oil 3 tbsp
Brewer's yeast 15 g
Water 200 ml
Salt 2 pinches



low speed



35 minutes



1

Dissolve the yeast in 50 ml of lukewarm water and add to the bowl along with the flour and oil. Turn the mixer on at speed 2 and let the dough hook get to work.



2

Gradually add the remaining water, then the salt.



3

Work the ingredients in the mixer for 2-3 minutes until you have a soft, elastic dough. Shape the dough into a ball and leave it covered to rise for 40-50 minutes, or until it has doubled in size.



4

Divide the dough in two pieces and stretch each one out to make a pizza base. Place each pizza base on an oiled baking tray and leave to prove for about 20 minutes. Add your choice of toppings and bake at 200°C for 10-15 minutes.

Dough hook



And what about bread and other kneaded doughs? The dough hook is all you need to make tasty bread, brioches, pizza, focaccia and babà. Delicious treats sprinkled with a pinch of your own personality.



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

Accessories included

-  **SMWW01**
Stainless-steel wire whisk
-  **SMFB01**
Aluminium flat beater
-  **SMDH01**
Aluminium dough hook
-  **SMPS01**
Anti-splash shield

Optional Accessories

-  **SMPC01**
Stainless-steel pasta roller and pasta cutter set (fettuccine and tagliolini)
-  **SMSC01**
Stainless-steel spaghetti cutter accessory
-  **SMPR01**
Stainless-steel pasta roller
-  **SMFC01**
Stainless-steel fettuccine cutter accessory
-  **SMTC01**
Stainless-steel tagliolini cutter accessory
-  **SMRM01**
Ravioli maker
-  **SMMG01**
Multi-food grinder
-  **SMSG01**
Slicer and grater

.....
 THE WHOLE FAMILY
 TOGETHER

Knead together sinuous lines and vintage colours, *toast* them with a little cutting-edge technology and *blend* high performance with originality. Finally, *bail* it all together for the perfect mix.

That's the recipe behind the SMEG range of small appliances: proof that a great personality can also express itself in the smallest, most everyday objects like **a toaster, a kettle, a blender** or **a mixer**.

More than tools, these are **timeless icons** that will transform your living space and win your hearts as soon as you lay eyes on them.



TOAST

blend

KNEAD

HEAT

- Toaster 2x2
- -
 -
 -
 -
 -
 -
 -

- Variable Temperature Kettle
- -
 -
 -
 -
 -
 -

- Blender
- -
 -
 -
 -
 -

- Toaster 2x4
- -
 -
 -
 -
 -
 -
 -

- Kettle
- -
 -
 -
 -
 -
 -

- Slow Juicer
- -
 -
 -

- Coffee Machine
- -
 -
 -

- Citrus Juicer
- -
 -
 -
 -
 -

Smeg S.p.A

Via Leonardo da Vinci, 4 42016

Guastalla (RE) ITALY

Tel. +39 0522 8211 - Fax + 39 0522 821451

smeg.com - smeg50style.com

