

Smeg SMF01CREU

Smeg SMF01CREU Planetary Stand Mixer Instruction Manual

Model: SMF01CREU

1. IMPORTANT SAFETY INSTRUCTIONS

Please read these instructions carefully before using the appliance and keep them for future reference. Smeg is not responsible for any damage or injury caused by improper use of this appliance.

- Always ensure the appliance is unplugged before assembly, disassembly, or cleaning.
- Do not immerse the motor unit, cord, or plug in water or any other liquid.
- Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury.
- Never operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Use only attachments and accessories recommended by the manufacturer.
- Do not use the appliance outdoors.
- Always place the appliance on a stable, level, and dry surface.

2. PRODUCT OVERVIEW

The Smeg SMF01CREU Planetary Stand Mixer is a robust kitchen appliance designed for various mixing tasks, featuring a die-cast aluminum body and a powerful direct drive motor. It offers 10 variable speed levels with a smooth start function for optimal control.

2.1 Components

- Motor Head (with safety stop mechanism)
- Speed Control Knob (10 variable speeds with Smooth Start)
- Attachment Hub (for optional accessories)
- Planetary Agitator Shaft
- 4.8 L Stainless Steel Mixing Bowl (with safety bayonet fitting)
- Non-slip Feet
- Standard Attachments (e.g., whisk, flat beater, dough hook - specific attachments may vary by package)



Image 1: The Smeg SMF01CREU Planetary Stand Mixer in Cream, ready for use with its stainless steel bowl and a variety of fresh ingredients.



Image 2: Front view of the Smeg SMF01CREU Stand Mixer, showcasing its design and the attachment point for the mixing bowl.



Image 3: Rear view of the Smeg SMF01CREU Stand Mixer, illustrating the robust construction of the motor unit.

3. SETUP

3.1 Unpacking and Initial Cleaning

1. Carefully remove all packaging materials and dispose of them responsibly.
2. Wipe the motor unit with a damp cloth. Do not immerse it in water.
3. Wash the stainless steel mixing bowl and all attachments (whisk, flat beater, dough hook) in warm, soapy water, then rinse thoroughly and dry. These parts are dishwasher safe.
4. Ensure all parts are completely dry before assembly.

3.2 Assembly

1. Place the stand mixer on a clean, dry, and stable surface.
2. Lift the motor head by pressing the release button (if applicable) and tilting it back until it locks into place.
3. Place the mixing bowl onto the base, aligning the bayonet fitting, and twist clockwise until it locks securely.
4. Select the desired attachment (whisk, flat beater, or dough hook) and push it onto the planetary agitator shaft, then twist to secure it.
5. Lower the motor head until it clicks into its operating position. Ensure it is fully locked before proceeding.

4. OPERATING INSTRUCTIONS

The Smeg SMF01CREU features 10 variable speed settings with a Smooth Start function to prevent splashing and ensure gradual mixing.

4.1 Basic Operation

1. Ensure the appliance is properly assembled and the motor head is locked down.
2. Add your ingredients to the mixing bowl.
3. Plug the appliance into a suitable power outlet (240 Volt).
4. Turn the speed control knob to the desired speed setting (1-10). The Smooth Start function will gradually increase the speed.
5. Monitor the mixing process. If necessary, stop the mixer by turning the knob to '0' and scrape down the sides of the bowl with a spatula.
6. Once mixing is complete, turn the speed control knob to '0' and unplug the appliance.
7. Lift the motor head and remove the attachment and mixing bowl.

4.2 Recommended Speeds for Attachments

Attachment	Recommended Use	Speed Range
Whisk	Whipping eggs, cream, light batters	6-10
Flat Beater	Mixing cakes, cookies, frostings, mashed potatoes	2-6
Dough Hook	Kneading yeast doughs for bread, pizza, pasta	1-4



Image 4: The Smeg SMF01CREU Stand Mixer using the whisk attachment to prepare ingredients for a strawberry tart.



Image 5: The Smeg SMF01CREU Stand Mixer with the dough hook attachment, ideal for preparing pizza dough.

5. CARE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your Smeg stand mixer.

5.1 Cleaning the Motor Unit

- Always unplug the appliance before cleaning.
- Wipe the exterior of the motor unit with a soft, damp cloth.
- Do not use abrasive cleaners or scourers, as they may damage the finish.
- Never immerse the motor unit in water or any other liquid.

5.2 Cleaning the Bowl and Attachments

- The stainless steel mixing bowl, whisk, flat beater, and dough hook are dishwasher safe.
- Alternatively, wash them by hand in warm, soapy water, then rinse thoroughly and dry immediately to prevent water spots.
- Ensure all parts are completely dry before storing.

6. TROUBLESHOOTING

If you encounter any issues with your Smeg SMF01CREU stand mixer, please refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; Motor head not locked; Power outage.	Check power connection; Ensure motor head is fully lowered and locked; Check household circuit breaker.
Motor stops during operation.	Overload protection activated; Motor head lifted.	Reduce load/ingredients; Turn off, unplug, wait 30 minutes for motor to cool, then restart; Ensure motor head is locked.
Attachment not reaching ingredients.	Attachment not properly installed.	Ensure attachment is pushed fully onto the shaft and twisted to secure.
Excessive noise or vibration.	Appliance not on a level surface; Bowl or attachment not secured.	Place mixer on a stable, level surface; Ensure bowl and attachment are securely locked.

If the problem persists after trying these solutions, please contact Smeg customer support.

7. SPECIFICATIONS

Feature	Detail
Model Name	SMF01CREU
Brand	Smeg
Color	Cream

Feature	Detail
Material	Stainless steel, Aluminum, Zinc
Special Feature	Planetary motion, Dishwasher safe parts
Capacity	4.8 Liters
Voltage	240 Volt
Wattage	800 Watt
Controls Type	Knob
Number of Speeds	10
Item Weight	1000 Grams
GTIN	08017709196905

8. WARRANTY AND SUPPORT

Your Smeg SMF01CREU Planetary Stand Mixer comes with a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions, including the warranty period and coverage details.

For technical assistance, spare parts, or service, please contact Smeg customer support. You can find contact information on the official Smeg website or in the documentation provided with your appliance.

When contacting support, please have your model number (SMF01CREU) and proof of purchase readily available.