

Smeg SMF03RDEU

Smeg SMF03RDEU 800W Stand Mixer User Manual

INTRODUCTION

Thank you for choosing the Smeg SMF03RDEU 800W Stand Mixer. This manual provides essential information for the safe and efficient operation, maintenance, and care of your appliance. Please read these instructions thoroughly before first use and keep them for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- Always unplug the mixer from the power outlet before cleaning, assembling, or disassembling parts.
- Do not immerse the motor unit in water or any other liquid.
- Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury.
- Ensure the mixer is placed on a stable, flat, and dry surface.
- This appliance is not intended for use by persons 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.
- Do not operate the mixer with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- Use only attachments and accessories recommended by the manufacturer.

PRODUCT OVERVIEW

The Smeg SMF03RDEU Stand Mixer is designed for various food preparation tasks, featuring a powerful 800W motor and planetary mixing action.



Image: The Smeg SMF03RDEU Stand Mixer in red, shown with the whisk attachment inserted into the stainless steel bowl.

Components:

- **Main Unit:** Durable die-cast aluminum body housing the motor and controls.
- **Stainless Steel Bowl:** 4.8-liter capacity for mixing ingredients.
- **Wire Whisk:** Ideal for whipping eggs, cream, and light batters.
- **Flat Beater:** Suitable for mixing cakes, cookies, and frostings.
- **Dough Hook:** Designed for kneading yeast doughs for bread and pizza.
- **Flexible Edge Beater:** For scraping the sides of the bowl while mixing.
- **Splash Guard:** Prevents ingredients from splashing out of the bowl during operation.



Image: The Smeg SMF03RDEU Stand Mixer in red, featuring the dough hook attachment for kneading.



Image: The Smeg SMF03RDEU Stand Mixer in red, equipped with the flexible edge beater, alongside other kitchen appliances and ingredients.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Placement:** Position the mixer on a clean, dry, and stable countertop. Ensure there is adequate space around the appliance for ventilation and operation.
3. **Cleaning Before First Use:** Wash the stainless steel bowl, whisk, flat beater, dough hook, flexible edge beater, and splash guard in warm, soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.
4. **Attaching the Bowl:** Place the mixing bowl onto the base of the mixer and twist clockwise until it locks securely into place.
5. **Attaching an Accessory:** Lift the mixer head by pressing the release button. Select the desired attachment (whisk, flat beater, dough hook, or flexible edge beater) and push it upwards onto the attachment shaft, then turn clockwise until it clicks into place. Lower the mixer head until it locks.
6. **Attaching the Splash Guard:** Once the attachment and bowl are in place, slide the splash guard onto the mixer head, ensuring the pouring chute is positioned as desired.

OPERATING INSTRUCTIONS

The Smeg SMF03RDEU features 10 speed settings and a Smooth Start function for optimal mixing results.

1. **Adding Ingredients:** Ensure the mixer is unplugged. Lift the mixer head and add your ingredients to the stainless steel bowl. Lower the mixer head and attach the splash guard.
2. **Power Connection:** Plug the mixer into a suitable power outlet (240V).
3. **Selecting Speed:** Turn the speed control knob to the desired setting (1-10). The Smooth Start function will gradually increase the speed to prevent splashing.

- 4. **Mixing:** Allow the mixer to operate until ingredients are thoroughly combined. Use the pouring chute on the splash guard to add liquids or small ingredients during mixing.
- 5. **Stopping Operation:** Turn the speed control knob to the '0' (off) position. Unplug the mixer from the power outlet.
- 6. **Removing Ingredients and Attachments:** Lift the mixer head. Press the release button on the attachment shaft and turn the attachment counter-clockwise to remove it. Unlock and remove the mixing bowl.

Recommended Usage for Attachments:

- **Wire Whisk:** Use for aerating mixtures such as egg whites, cream, meringues, and light sponges. Start at low speed and gradually increase.
- **Flat Beater:** Ideal for medium to heavy mixtures like cake batters, cookie dough, mashed potatoes, and frostings. Use medium speeds.
- **Dough Hook:** Best for kneading heavy yeast doughs for bread, pizza, and pasta. Use low speeds to prevent overworking the dough.
- **Flexible Edge Beater:** Excellent for thoroughly mixing ingredients, especially when scraping down the sides of the bowl is needed for consistent results.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your Smeg Stand Mixer.

- 1. **Always Unplug:** Before cleaning, always ensure the mixer is unplugged from the power supply.
- 2. **Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the motor unit in water.
- 3. **Stainless Steel Bowl:** The mixing bowl is dishwasher safe. Alternatively, wash by hand with warm, soapy water, rinse, and dry thoroughly.
- 4. **Attachments (Whisk, Flat Beater, Dough Hook, Flexible Edge Beater):** These attachments are generally dishwasher safe. For best results and to prolong their life, hand washing with warm, soapy water is recommended, especially for the flexible edge beater. Rinse and dry completely.
- 5. **Splash Guard:** The splash guard is dishwasher safe. Hand wash with warm, soapy water, rinse, and dry.
- 6. **Storage:** Store the mixer and its accessories in a clean, dry place.

TROUBLESHOOTING

If you encounter issues with your mixer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure the mixer is securely plugged in. Check the power outlet with another appliance.
Attachment not rotating.	Attachment not properly installed; mixer head not fully locked.	Ensure the attachment is clicked into place. Verify the mixer head is fully lowered and locked.

Problem	Possible Cause	Solution
Unusual noise during operation.	Overloaded motor; improper attachment.	Reduce the amount of ingredients. Ensure the correct attachment is used for the mixture consistency. If noise persists, discontinue use and contact support.
Mixer stops during operation.	Overheating protection activated.	Turn off the mixer, unplug it, and let it cool down for at least 30 minutes before resuming use. Reduce load if consistently stopping.

SPECIFICATIONS

Feature	Detail
Model Number	SMF03RDEU
Brand	Smeg
Power	800 Watts
Voltage	240 Volts
Capacity	4.8 Litres (Stainless Steel Bowl)
Number of Speeds	10 (with Smooth Start function)
Body Material	Die-cast Aluminum
Dimensions (L x W x H)	40.2 x 22.1 x 37.8 cm
Weight	9.5 Kilograms
Included Accessories	Wire Whisk, Flat Beater, Dough Hook, Flexible Edge Beater, Splash Guard

Optional Accessories:

A range of optional accessories is available to expand the functionality of your Smeg Stand Mixer, including pasta maker kits and a sorbet maker. These are sold separately.



Image: A Smeg Stand Mixer (white model shown) demonstrating an optional pasta maker attachment in use.

WARRANTY AND SUPPORT

Your Smeg SMF03RDEU Stand Mixer comes with a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms, conditions, and duration. For technical assistance, spare parts, or warranty claims, please contact Smeg customer support or an authorized service center. Contact details can typically be found on the Smeg official website or in your product documentation.