

Manuals.plus /

› Smeg /

› Smeg 50's Retro Stand Mixer User Manual

Smeg SMF02BLUS

Smeg 50's Retro Stand Mixer User Manual

Model: SMF02BLUS | Brand: Smeg

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the Smeg 50's Retro Stand Mixer. Retain this manual for future reference.

- **Anti-slip feet:** Ensure the unit is placed on a stable, flat, and dry counter surface to prevent movement during operation.
- **Overload protection:** The mixer is equipped with overload protection to prevent damage to the motor. If the mixer stops unexpectedly, reduce the load and allow it to cool before restarting.
- **Safety lock for the head:** Always ensure the mixer head is securely locked in place before operating. This prevents the beaters from falling or detaching during use.
- **Electrical Safety:** Do not immerse the motor unit in water or other liquids. Always unplug the mixer from the power outlet when not in use, before assembling or disassembling parts, and before cleaning.
- **Children:** This appliance should not be used by children. Close supervision is necessary when any appliance is used near children.

2. PRODUCT OVERVIEW AND COMPONENTS

The Smeg 50's Retro Stand Mixer features a die-cast aluminum body and a zinc-alloy base, designed for durability and stability. It includes a 5-quart stainless steel bowl and various accessories for different mixing tasks.



The Smeg 50's Retro Stand Mixer in black, featuring its main body and stainless steel mixing bowl.



The stand mixer shown with the wire whisk attachment installed, suitable for aerating ingredients.



The stand mixer shown with the dough hook attachment, ideal for kneading bread dough.

Included Accessories:

- **Stainless Steel Bowl:** A 5-quart capacity bowl for mixing ingredients. Features a steel bowl lock for secure attachment.
- **Wire Whisk:** Used for whipping eggs, cream, and light batters.
- **Flat Beater:** Ideal for mixing cakes, cookies, and general batters.
- **Dough Hook:** Designed for kneading yeast doughs like bread and pizza.
- **Pouring Shield:** Helps prevent splashes and allows for easy addition of ingredients during mixing.



The flat beater, coated for non-stick properties.



The wire whisk, designed for aerating ingredients.



The dough hook, for kneading heavy doughs.



The transparent pouring shield, to prevent splashes.

3. SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or future transport.
2. **Cleaning:** Before first use, wash the stainless steel bowl and all accessories (whisk, flat beater, dough hook, pouring shield) in warm, soapy water. Rinse thoroughly and dry completely. Wipe the main mixer body with a damp cloth.
3. **Placement:** Place the mixer on a clean, dry, flat, and stable surface. Ensure there is adequate space around the mixer for ventilation and operation.
4. **Attaching the Bowl:** Place the stainless steel bowl onto the base and twist clockwise until it locks securely into place.
5. **Attaching an Accessory:** Lift the mixer head by pressing the release button. Insert the desired

accessory (whisk, flat beater, or dough hook) into the attachment shaft and twist until it clicks into place. Lower the mixer head until it locks.

4. OPERATING INSTRUCTIONS

1. **Adding Ingredients:** With the mixer head raised or the pouring shield attached, add your ingredients to the mixing bowl.
2. **Selecting Speed:** The mixer features adjustable speed control via a knob. Start at a low speed and gradually increase as needed for your recipe. Refer to your recipe for recommended speeds for different tasks.
3. **Mixing:** Turn the mixer on using the power switch. The planetary mixing action ensures thorough incorporation of ingredients.
4. **Stopping:** Turn the speed knob to the '0' position to stop the mixer. Unplug the appliance from the power outlet.
5. **Removing Accessory and Bowl:** Lift the mixer head. Remove the accessory by twisting and pulling down. Unlock the bowl by twisting counter-clockwise and lift it off the base.

5. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your Smeg Stand Mixer.

- **Accessories:** The wire whisk, flat beater, and dough hook feature a new coating that is non-stick and dishwasher safe. For best results and to maintain their finish, hand washing is recommended, but they can be placed in the dishwasher.
- **Stainless Steel Bowl:** The 5-quart stainless steel bowl is dishwasher safe.
- **Main Unit:** The die-cast aluminum body and zinc-alloy base should be wiped clean with a soft, damp cloth. Do not use abrasive cleaners or scourers. Ensure the unit is unplugged before cleaning.
- **Storage:** Store the mixer and its accessories in a dry place when not in use.

6. TROUBLESHOOTING

If you encounter issues with your Smeg Stand Mixer, please refer to the following common solutions:

- **Mixer does not turn on:** Ensure the power cord is securely plugged into a working outlet. Check if the mixer head is fully lowered and locked into place.
- **Mixer stops during operation:** This may indicate the overload protection has activated. Unplug the mixer, reduce the amount of ingredients in the bowl, and allow the motor to cool for at least 30 minutes before restarting.
- **Attachments not reaching ingredients:** Ensure the bowl is correctly seated and locked on the base. If the issue persists, consult the manufacturer for adjustment instructions.
- **Unusual noise or smell:** Immediately turn off and unplug the mixer. Contact customer support if the issue persists after checking for obvious obstructions.

7. SPECIFICATIONS

Feature	Specification
Brand	Smeg
Model Name	Stand Mixer (SMF02BLUS)
Color	Black
Product Dimensions	16"D x 9"W x 15"H
Capacity	4.73 Liters (5 Quarts)
Controls Type	Knob (Adjustable Speed Control)
Special Features	Anti-Skid, Auto Shut Off, Removable Bowl, Safety Lock
Dishwasher Safe Parts	Bowl, Whisk, Flat Beater, Dough Hook
Item Weight	19 pounds
UPC	812895021349

8. WARRANTY INFORMATION

For detailed warranty information, please refer to the warranty card included with your product packaging or visit the official Smeg website. Keep your proof of purchase for warranty claims.

9. SUPPORT

Should you require assistance, have questions, or need to report an issue, US-based Smeg experts are available to provide support throughout the lifespan of your machine. Please refer to the contact information provided in your product documentation or on the official Smeg website for customer service details.