

DESIGN MEETS FUNCTIONALITY IN SMEG HAND MIXER



The unmistakable design of 50s Style appliances and technology come together in the newcomer to Smeg: the **HMF01 hand mixer**. Designed by Matteo Bazzicalupo and Raffaella Mangiarotti (**Deepdesign**), this product combines style and versatility, making it ideal for those who love to free their imagination in the kitchen.

The control panel is embellished with a **backlit LED** display with indication of speed and time of use: a perfectly **user-friendly interface** that disappears when the product is turned off, showing the chrome of the handle in all its elegance.

Two function keys allow you to select up to **nine speed levels** for mixing, whipping and activating the Turbo function. The HMF01 hand mixer is suitable for numerous sweet and savory preparations: it is equipped with three different types of stainless steel whisks to guarantee the best results in the processing of each dough.

Two wire whisks, for more airy textures such as whipped cream, sauces or egg whites; two flat whisks, ideal for semi-hard doughs such as biscuits and cake bases; two dough hooks for leavened products such as pizza or bread. At the end of the use or during processing, non-slip feet let you rest the mixer ensuring ease of use. In addition to that, the SMEG personalized fabric case allows you to store the included accessories without neglecting the aesthetic pleasure.

Not just a versatile and handy small appliance, the **HMF01 electric hand mixer** is the perfect ally for lovers of 50's style design and beyond. A true icon of the domestic space, which interprets the personality of those who use it with a unique esthetic and creative preparations.