



MISS BAKER®

TRY IT
AND FALL IN LOVE 

Miss Baker® is the very first bench mixer with double arms to knead small quantities. **Miss Baker® kneads between 0,5 to 6 kg of product:** Miss Baker® Pro (3 kg of dough) and Miss Baker® PRO XL (6 kg of dough).

The complete Miss Baker® range while meeting all the professional needs of restaurants, pastry shops and R&D laboratories of the food industry, is also recommended to surprise at home and in small laboratories

Let yourself be conquered by Miss Baker®

Simple, reliable, unique!



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MISS BAKER® PRO

Miss Baker® Pro is the professional range with five-speed inverter-controlled arm moving system and completely extractible kneading arms. It is suitable for larger yeast preparations in confectioneries, basic dough for pizzas, bread and focaccia, brioches, short pastry, flaky pastry and egg pasta. It strings to perfection high hydration dough, even up to 100%

USERS: restaurants, pastry shops and R&D laboratories of the food industry, is also ready to surprise at home. Available in white or red colour.

PRO

PRO XL

	PRO	PRO XL
Flour capacity	0,3 - 1,8 Kg	1 - 3 Kg
Kneading capacity*	0,5 - 3 Kg	1,5 - 6 Kg
Bowl capacity	10 lt	20 lt
Dimensions of bowl	ø 32 - h 18	ø 36 - h 20
Voltage	230 V single-phase	230 V single-phase
Power	500 W	500 W
Speeds of the arms	from 35 to 65 strokes/min	from 35 to 65 strokes/min
Extractable arms	YES	YES
Extractable bowl	NO	NO
Dimensions LxPxH (cm)	33x49x51	38x54x53
Weight	28 Kg	33 Kg
Code	MS0323059	MS0623059

* The maximum kneading capacity refers to a flour/liquid ratio of 1:0.6 and may vary according to the recipe.

The minimum kneading capacity is approximately the 20% of the maximum capacity.

For tough dough - less than 55% hydration - like egg pasta and mother yeast, reduce the maximum capacity of flour by 50%.



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MISS BAKER® PRO - INOX

The last born at Bernardi, with an endearing design matching with amazing efficiency. Totally made of stainless-steel, this new model of Miss Baker® is the best that technology can offer to the most demanding professional laboratories.

USERS: restaurants, pastry shops and R&D laboratories of the food industry.

PRO INOX

PRO XL INOX

	PRO INOX	PRO XL INOX
Flour capacity	0,3 - 1,8 Kg	1 - 3 Kg
Kneading capacity*	0,5 - 3 Kg	1,5 - 6 Kg
Bowl capacity	10 lt	20 lt
Dimensions of bowl	ø 32 - h 18	ø 36 - h 20
Voltage	230 V single-phase	230 V single-phase
Power	500 W	500 W
Speeds of the arms	from 35 to 65 strokes/min	from 35 to 65 strokes/min
Extractable arms	YES	YES
Extractable bowl	NO	NO
Dimensions LxPxH (cm)	34x49x51	38x53x53
Weight	33 Kg	38 Kg
Code	MS0323059I	MS0623059I

* The maximum kneading capacity refers to a flour/liquid ratio of 1:0.6 and may vary according to the recipe.

The minimum kneading capacity is approximately the 20% of the maximum capacity.

For tough dough - less than 55% hydration - like egg pasta and mother yeast, reduce the maximum capacity of flour by 50%.



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The company reserves the right to make aesthetic and functional changes without prior notice.

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