



bernardi®

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Since 1983 The best technology for leavened products.

Bernardi company is a leading manufacturer of double-arm kneading machines. We offer a wide range of mixers for professional and home baking, that we have been developing for over forty years to work on ambitious projects.





SUSTAINABILITY

Bernardi company has always been very attentive and sensitive to issues concerning environmental sustainability. As a matter of fact, our production plant is energy self-sufficient and uses self-produced energy derived from renewable sources.



PROFESSIONALITY

Among the quality services particularly appreciated by our customers, reliability, flexibility, and responsiveness, even after-sales, are on top of the list. Our company not only designs, produces, and sells its products, but also and above all ensures that those who choose them can derive the greatest benefit from their correct use.

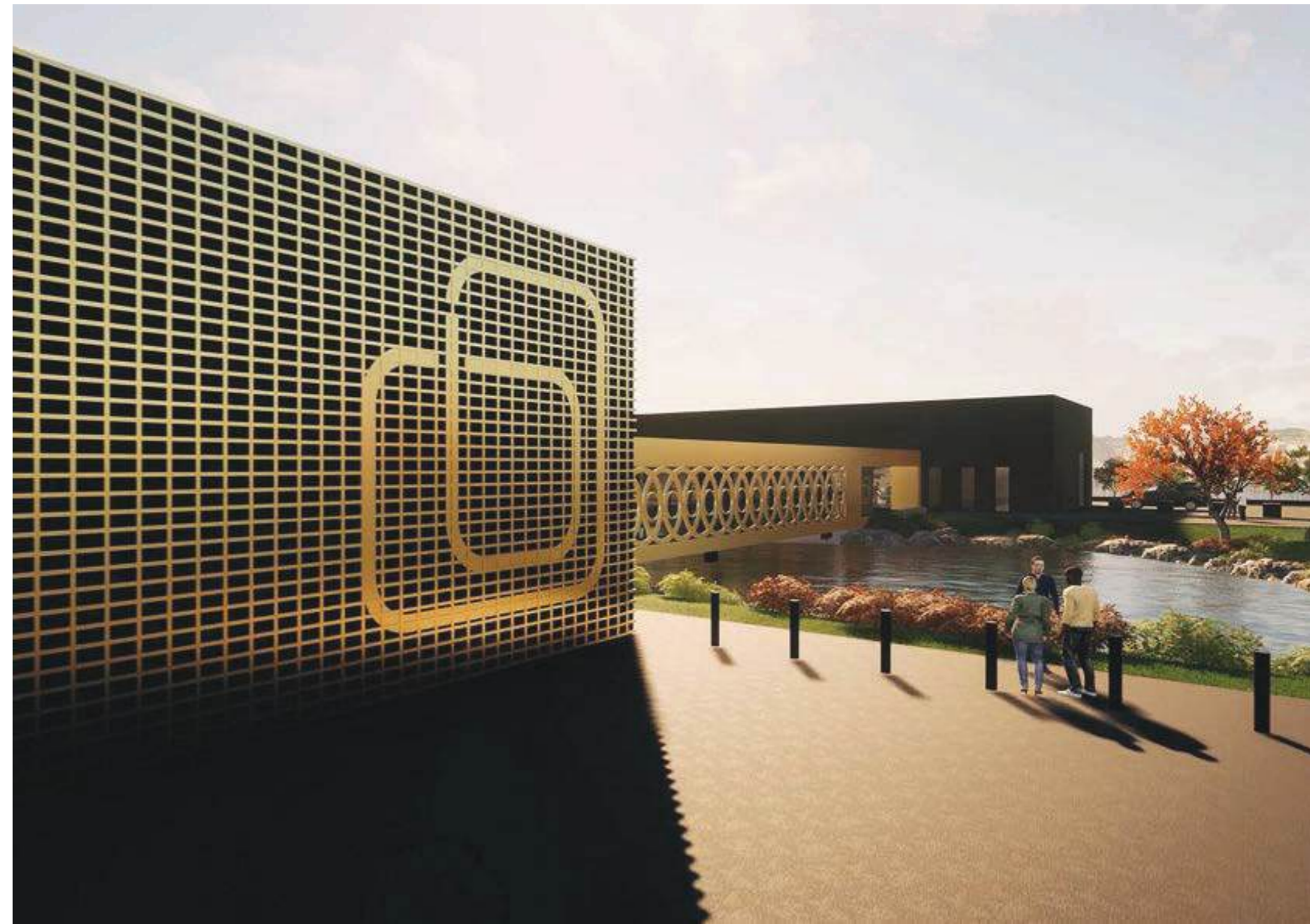


EXPERIENCE

With over forty years of experience in the sector, our company produces kneading machines that are chosen by the best starred chefs and pastry chefs. Bernardi products are also used in the most prestigious international cooking schools by world-class trainers and consultants.

BernardiBakeryLab's essence

In the new Bernardi Headquarter, the BBLab is conceived as an experimental laboratory in which master classes, consultancy and events complete the offer to support pastry&bakery protagonists. A space in which experimentation and confrontation create important synergies. A space in which new recipes, new projects, new dreams are conceived. A space where passion takes shape.





Double-arm Mixer

Slow kneading system based on the movement of two mechanical arms that reproduce human manual work, resulting in a perfectly oxygenated dough. The very low mechanical friction prevents the dough from overheating during the kneading process, preserving the characteristics of the flour. For this reason, this system is ideal for all leavened products.



Fork Mixer

Kneading system based on a very slow rotation of a fork along an oblique axis that results in good oxygenation of the dough without overheating it. It is typically used for low-hydration doughs.

Spiral Mixer

Rapid kneading system based on the rotation of a spiral on its vertical axis, which stretches the gluten network. This system generates high mechanical friction that overheats the dough to such an extent that special precautions are required, such as the use of low-temperature ingredients and the careful management of mixing times.



Planetary Mixer

Mixer consisting of a fixed bowl in which an interchangeable tool characterised by a planetary movement works: it rotates both on itself and around the central axis of the bowl. Among the interchangeable tools, the hook is usually used for leavened doughs, thus bringing with it the characteristics of the spiral system such as low oxygenation and overheating of the dough.



Experience. Quality. Innovation.

Thanks to the adoption of the latest 'Smart Technology' systems, and a major renovation with the introduction of the lean manufacturing approach, our company offers a wide range of products and guarantees short delivery times and high-quality standards.

«Keeping up with the times requires bold decisions. This is the only way to achieve change»





Kneading

with double-arm system

This kneading technique places flour at the center of the recipe. Flour is inserted into the bowl first and then all other ingredients are proportioned to it. Water is added gradually when required by the dough, while oil and other ingredients are added once the dough is kneaded, salt is added last.



Temperature

of the dough

Respecting the nature of the ingredients is a fundamental rule of baking. The reduced mechanical friction generated by the double-arm system plays a crucial role in dough temperature control.

Gluten network

development

When it comes to leavened products, the kneading phase is not limited to the mere mixing of ingredients but has the very important function of developing the gluten network, which will support the dough during rising.



Hydration

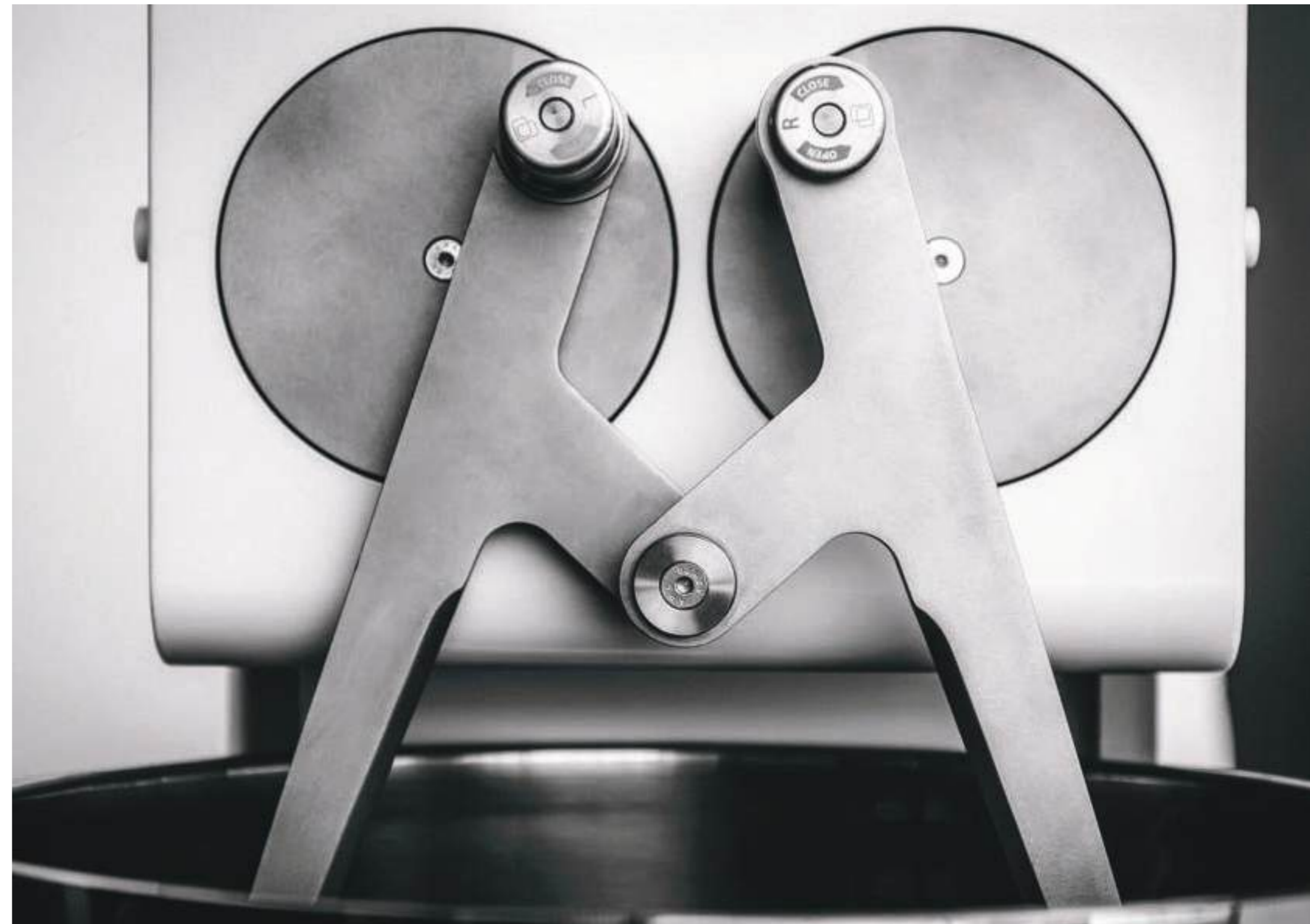
of the dough

Recipes involving a high hydration dough, or those that are particularly rich in fats, require adequate and often long preparation time. The double-arm system provides the required mechanical energy by perfectly oxygenating the dough without overheating it.



How small can a big double-arm kneading machine be?

Bernardi's special compact double-arm system is the result of a company patent that allows the creation of mixers with compact dimensions and an excellent price-performance ratio. It adapts perfectly to the needs of pastry chefs, pizza makers and restaurant managers, allowing them to prepare even the most complex recipes such as large leavened products and high-hydration doughs.





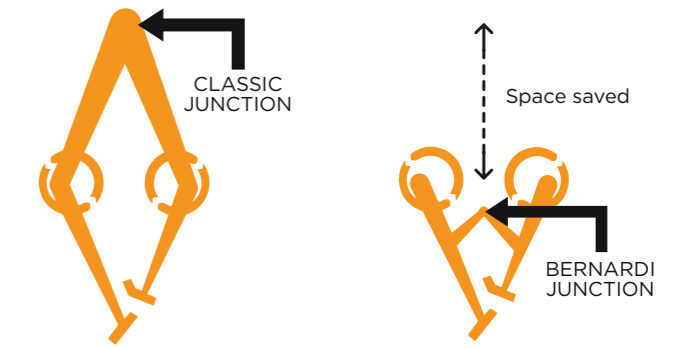
Compact system advantages

COMPACT DIMENSIONS

The arms and the opening system are designed to save space yet maintaining maximum efficiency. The central junction that distinguishes this system, in fact, allows to gain space in height, making the mixers suitable even for the smallest workplaces.

EASY TO CLEAN AND NO MAINTENANCE REQUIRED

Once the preparation has been completed, cleaning operations are facilitated by the completely removable arms and the special surface treatment. In addition, self-lubricating components eliminate the need for maintenance procedures.

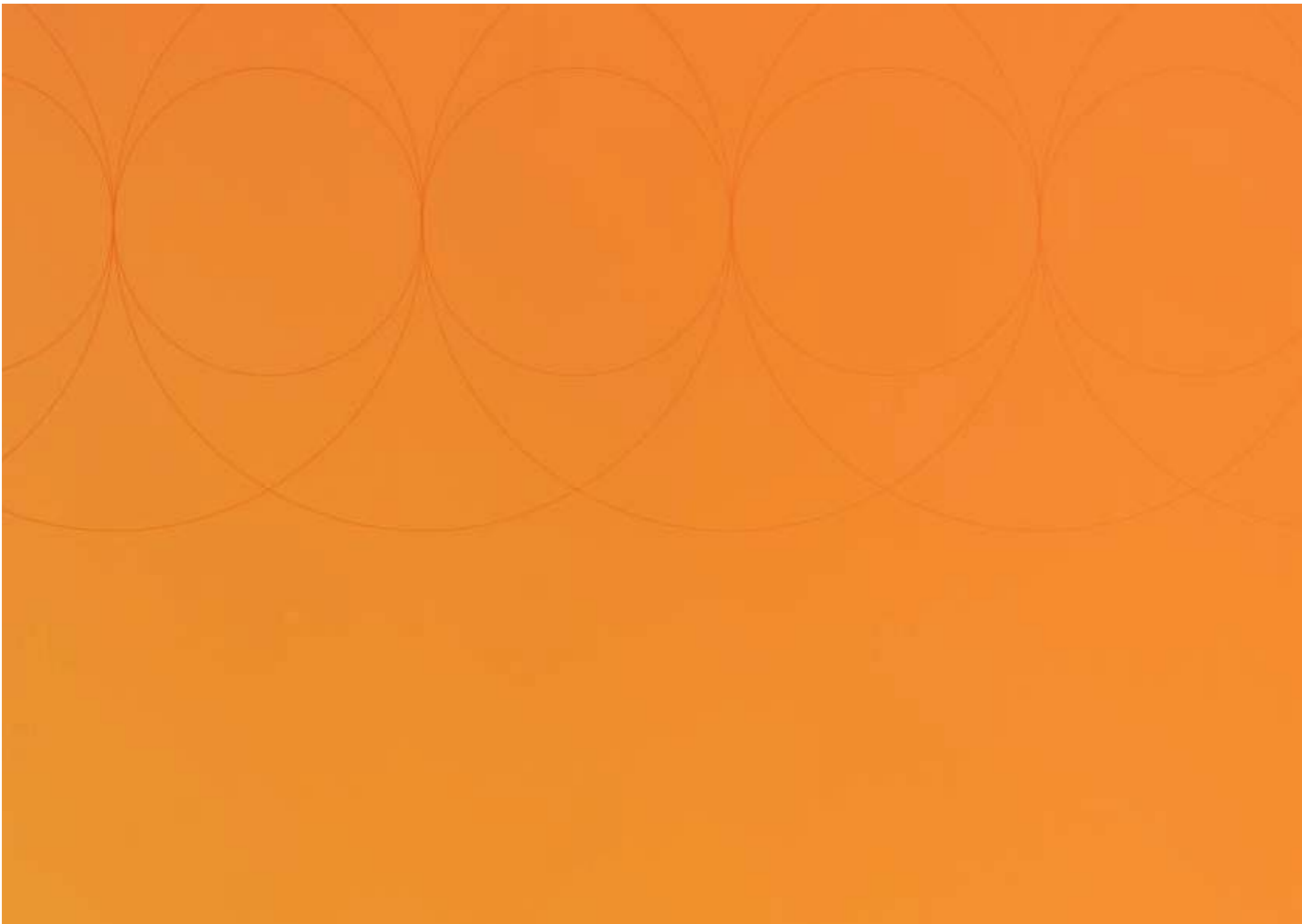


NUMEROUS APPLICATIONS WITH EXCELLENT RESULTS

Bernardi customers confirm that the compact system can be used to prepare even the most complex recipes, such as large leavened products and high-hydration doughs.

EXCELLENT PRICE-PERFORMANCE RATIO

This system allows us to offer products that perform extremely well at a reasonable price.



Models



Bench mixers

Miss Baker® is the world's first and smallest double-arm bench mixer. It allows to professionally prepare small quantities of dough, resulting in an excellent product and occupying very little space.



Mixers with wheels

The range of kneading machines with wheels includes several models for preparing up to 48 kg of dough, which are ideal for professional use. Bernardi's compact system makes the double-arm technology suitable even for the smallest workplaces.

Different sectors, different applications, one mixer.

Bernardi double-arm kneading machines are highly versatile and able to perfectly prepare a huge variety of doughs. The double-arm technology combined with the compact system is the ideal solution for different Ho.Re.Ca. and other sectors all over the world.

Pastry shops

Compact double-arm kneading machines are the perfect solution for adapting to the small spaces that often characterize artisan pastry labs and are ideal for the preparation of large leavened products, especially panettone.



Ice-cream shops

Combining ice cream with leavened products such as brioche, maritozzi and croissants allows to extend its seasonality during the whole year, offering original solutions able to adapt to the latest market trends. Thanks to Bernardi compact kneading machines, it is possible to produce such leavened products in a simple and functional way even in ice cream shops.



Pizza restaurants

Pizza alla pala, Roman pinsa, gourmet pizza, high hydration doughs: Bernardi mixers can be used to produce a great variety of doughs with extraordinary results in pizza restaurants. Thanks to optimal management of the dough temperature and perfect oxygenation, it is possible to obtain a perfect leavening process, resulting in doughs that have less tenacity, are easier to knead, lighter and therefore more digestible.





Restaurants

For over 10 years Miss Baker has been supporting the creativity of chefs and pastry chefs in the best restaurants with full-scale solutions: from restaurant breads to short pastry, puff pastry and shortcrust pastry, as well as fresh egg pasta and sweet or savoury pastries. As a matter of fact, the compact system has finally made the double-arm technology suitable for the restaurant needs.



Catering

Compact double-arm mixers are also the ideal solution for the catering industry since they are easy to transport and can also be easily moved around. Every type of dough, from finger food to restaurant bread, from fresh pasta to desserts, up to sweet and savoury pastries can thus be made directly where it is needed, always guaranteeing quality and freshness.



Hotels

When a hotel also serves as a restaurant, the possibilities expand even further, ranging from breakfast solutions to interesting tea-time offerings. In this case, pastry chefs have the possibility to unleash their creativity and surprise their guests with croissants and viennoiserie, as well as savoury pastries and finger food.

Food truck

The compact dimensions and versatility of Bernardi double-arm kneading machines are the ideal solution for travelling food truck kitchens, as they allow new trends and formats to be easily replicated while offering a high quality artisan product.



Cooking courses

Thanks to their compact dimensions and the fact that they are easy to transport and can be used for the preparation of high quality doughs, Miss Baker PRO bench models are increasingly chosen by top trainers even for one-to-one cooking courses. For the same reason, they can be found also in the most prestigious international cooking schools.



Research & Development

Compact double-arm kneading machines allow to experiment and work on new recipes in small quantities, which can then be easily replicated with larger mixer models. This is a solution particularly suitable for the food industry as well as for the creation of new recipes in artisan laboratories.





The first and smallest in the world.

Miss Baker® is the first double arm bench mixer in the world. This product range meets all the professional needs of restaurants, pastry shops and R&D laboratories in the food industry and is also the perfect ally for impressing people at home but also in small workplaces.

Choosing the model

 Ideal
  Suitable
  Not Optimal



Bread
Basic doughs and grissini breadsticks



Special bread
High hydration bread, cereals and low-gluten flour



Focaccia



Pizza
Roman pizza
Neapolitan pizza
Sheet pan pizza



Pizza contemporanea
Gourmet pizza
Pan pizza



High hydration Pizza
Pizza alla pala
Roman pinsa



Egg pasta*
Pasta dough with eggs and filling



Gnocchi



Low hydration doughs*
Italian flatbread
Italian Tigella
Taralli



Basic doughs
Short pastry
Puff pastry
Shortcrust pastry



Brioche



Viennoiserie



Large leavened products
Panettone
Pandoro
Easter Dove Bread

Miss Baker CHEF
Up to 80% hydration



Miss Baker PRO
More than 100% hydration



*Reducing the maximum kneading capacity by half



Simple, reliable, unique!

The new Miss Baker CHEF professional model is designed to respond specifically to the needs of the catering industry. It is ideal for breads, pizza, focaccia and brioche, basic doughs such as shortcrust pastry, brisé, puff pastry and fresh pasta, as well as sweet and savoury viennoiserie and small pastries. The extremely high efficiency of the brushless motor supports top chefs in extraordinary quietness.



World's smallest double arm bench kneading machine



Removable arms for easy cleaning



Hole in the safety protection for adding ingredients easily



Progressive speed variator from 30 to 60 strokes/minute



Body entirely in **AISI 304 stainless steel**



Take up a minimal amount of space with an **high of only 48 cm**

1

World's first double arm bench kneading machine



Removable arms
for easy cleaning



Hole in the safety protection
for adding ingredients easily



Touch control
panel



5 speed steps
from 30 to 70 strokes/minute



Available in **two sizes**
Miss Baker PRO (10 l) and Miss Baker PRO XL (20 l)



Available in **2 different colours**
or with **stainless steel body**

MISS
BAKER[®] PRO

Small quantities, big products!

Miss Baker PRO and PRO XL represent the top of the range of Bernardi bench mixers models. Despite their compact dimensions, the all steel body embodies the best that technology has to offer. With 5 speed steps, these models are suitable for kneading even the most complex doughs, such as large leavened products.





Miss Baker CHEF **NEW**

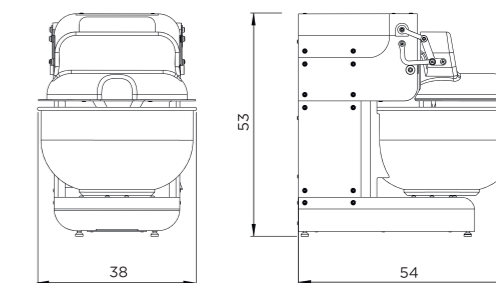
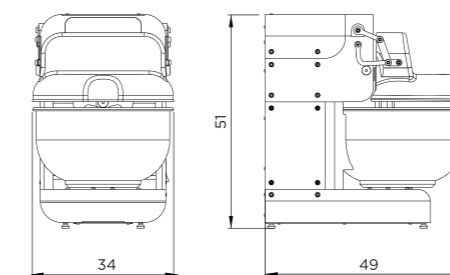
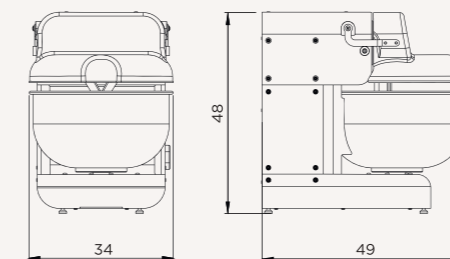


Miss Baker PRO



Miss Baker PRO XL

Model	Miss Baker CHEF NEW	Miss Baker PRO	Miss Baker PRO XL
Flour capacity*	0.3 - 1.8 kg	0.3 - 1.8 kg	0.6 - 3.5 kg
Dough capacity**	0.5 - 4 kg	0.5 - 4 kg (4.5 kg panettone)	1 - 8 kg (9 kg panettone)
Bowl capacity	10 ℓ	10 ℓ	20 ℓ
Bowl size (cm)	ø 32 - h 18	ø 32 - h 18	ø 36 - h 20
Voltage	230V single-phase	230V single-phase	230V single-phase
Power	250 W	500 W	500 W
Speed steps	progressive speed variator	5 speed steps	5 speed steps
Strokes (strokes/min)	from 30 to 60	from 30 to 70	from 30 to 70
Removable arms	YES	YES	YES
Removable bowl	NO	NO	NO
Dimensions LxWxH (cm)	34x49x48	34x49x51	38x54x53
Weight	28 kg	36 kg	39 kg
Product code	MS03230991	MS0323059	MS0623059
Packaging dimensions (cm)	40x60x70	40x60x70	40x60x70
Packaging weight	40 kg	48 kg	49 kg



*MIN and MAX may vary depending on dough capacity.

**For doughs with high tenacity and hydration below 55%, such as egg pasta and sourdough, reduce the maximum flour capacity by 50%.



Large mixers with wheels

The range of large mixers with wheels includes several models designed for professional use. Since they use Bernardi's patented compact double-arm system, they represent the perfect mixer for preparing all types of dough: from the most basic to the most complex.

Choosing the model

 Ideal
  Suitable
  Not Optimal



Bread
Basic doughs and grissini breadsticks



Special bread
High hydration bread, cereals and low-gluten flour



Focaccia



Pizza
Roman pizza
Neapolitan pizza
Sheet pan pizza



Pizza contemporanea
Gourmet pizza
Pan pizza



High hydration Pizza
Pizza alla pala
Roman pinsa



Egg pasta*
Pasta dough with eggs and filling



Gnocchi



Low hydration doughs*
Italian flatbread
Italian Tigella
Taralli



Basic doughs
Short pastry
Puff pastry
Shortcrust pastry





















Brioche
























Viennoiserie



Large leavened products
Panettone
Pandoro
Easter Dove Bread

Serie RS						
Pizzaiola						
Serie BTs						

*Reducing the maximum kneading capacity by half

RANGE
rs

Excellent doughs, great simplicity.

RS range is ideal to prepare basic doughs for bread, pizza and focaccia, with medium hydration. The must-have tool for bakeries, pizza restaurants and restaurants, with compact dimensions and a good price-performance ratio.



Removable arms
for easy cleaning



Touch
control panel



Hole in the safety protection
for adding ingredients easily



2 speed steps
38 and 52 strokes/minute



Mechanical timer



Available in three sizes
12, 24 and 48 kg dough



Voltage 230V single-phase



Removable arms
for easy cleaning



Hole in the safety protection
for adding ingredients easily



Progressive speed variator
from 35 to 55 strokes/minute



Mechanical timer



One size
max 48 kg dough



Voltage 230V single-phase

Pizzaiola



Pizzas for all tastes!

Even if its dimensions are compact, Pizzaiola is perfect for kneading more complex and high-hydration doughs, like gourmet pizza and pizza alla pala.

RANGE
bts

Complex doughs, made simple.

BTs range represents the top model among all large mixers with wheels. It is the most suitable kneading machine for the preparation of high-hydration doughs and for all large leavened products. Thanks to its compact dimensions and good price-performance ratio, it is the best ally for professionals who want to stand out.



Removable arms
for easy cleaning



Touch
control panel



Hole in the safety protection
for adding ingredients easily



5 speed steps
30 to 65 strokes/minute



Mechanical timer



Available in three sizes
12, 24 and 48 kg dough



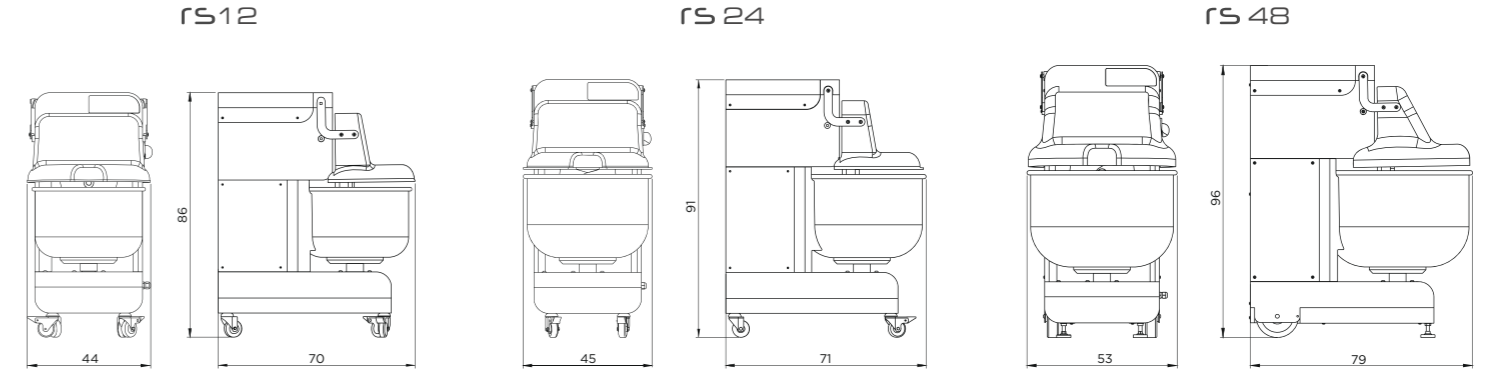
Voltage 400V three-phase
or 230V single-phase on request



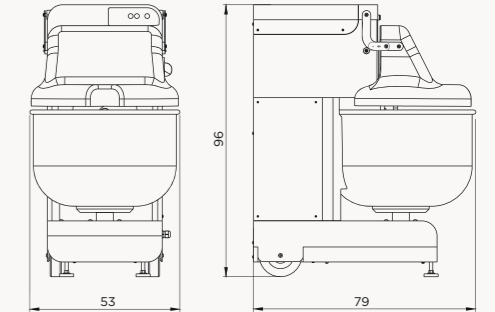
Model	RS12	RS24	RS48	Pizzaiola	BT12s	BT24s	BT48s
Flour capacity	1.3 - 8 kg	2 - 15 kg	3 - 30 kg	3 - 30 kg	1.3 - 8 kg	2 - 15 kg	3 - 30 kg
Dough capacity	2 - 12 kg	3 - 24 kg	5 - 48 kg	5 - 48 kg	2 - 12 kg	3 - 24 kg	5 - 48 kg
Bowl capacity	27 l	35 l	60 l	60 l	27 l	35 l	60 l
Bowl size (cm)	ø 38 - h 25	ø 43 - h 30	ø 50 - h 34	ø 50 - h 34	ø 38 - h 25	ø 43 - h 30	ø 50 - h 34
Voltage	230V single-phase	230V single-phase	230V single-phase	230V single-phase	400V three-phase*	400V three-phase*	400V three-phase*
Power	1500 W	1500 W	1500 W	1500 W	1500 W	1500 W	1500 W
Speed steps	2 speed steps	2 speed steps	2 speed steps	Progressive variator	5 speed steps	5 speed steps	5 speed steps
Strokes (strokes/min)	38 and 52	38 and 52	38 and 52	from 35 to 55	from 30 to 65	from 30 to 65	from 30 to 65
Timer	Mechanical	Mechanical	Mechanical	Mechanical	Mechanical	Mechanical	Mechanical
Dimensions LxWxH (cm)	53x79x96	45x71x91	53x79x96	53x79x96	44x70x86	45x71x91	53x79x96
Weight	114 kg	124 kg	145 kg	145 kg	128 kg	140 kg	154 kg
Product code	RS1223029	RS2423029	RS4823029	PZ4823099	BT1240059	BT2440059	BT4840059
Packaging dimensions (cm)	55x81x110	55x81x110	63x89x116	63x89x116	55x81x110	55x81x110	63x89x116
Packaging weight	130 kg	159 kg	187 kg	187 kg	150 kg	165 kg	200 kg

*Customisation on request: 230v single-phase

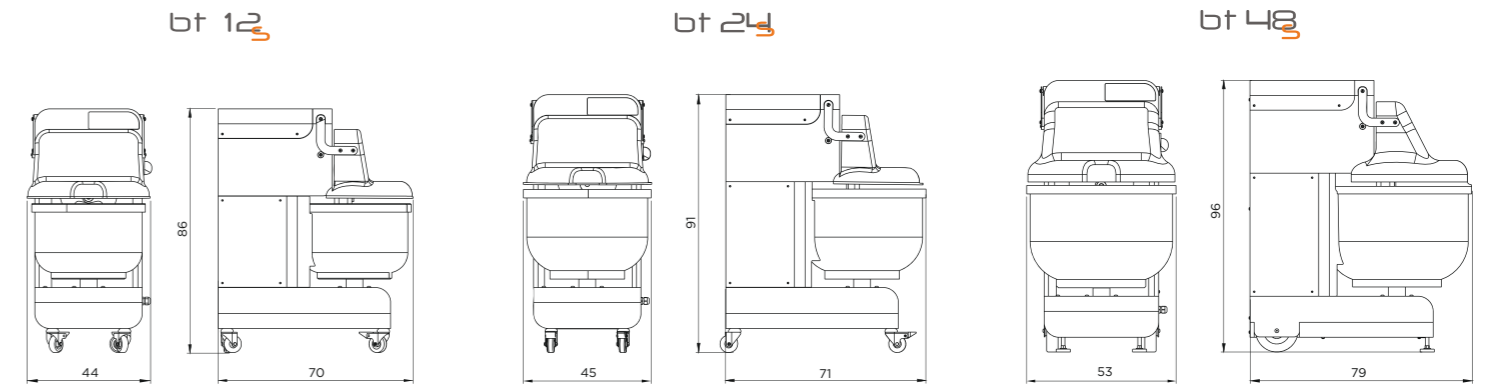
RANGE
rs

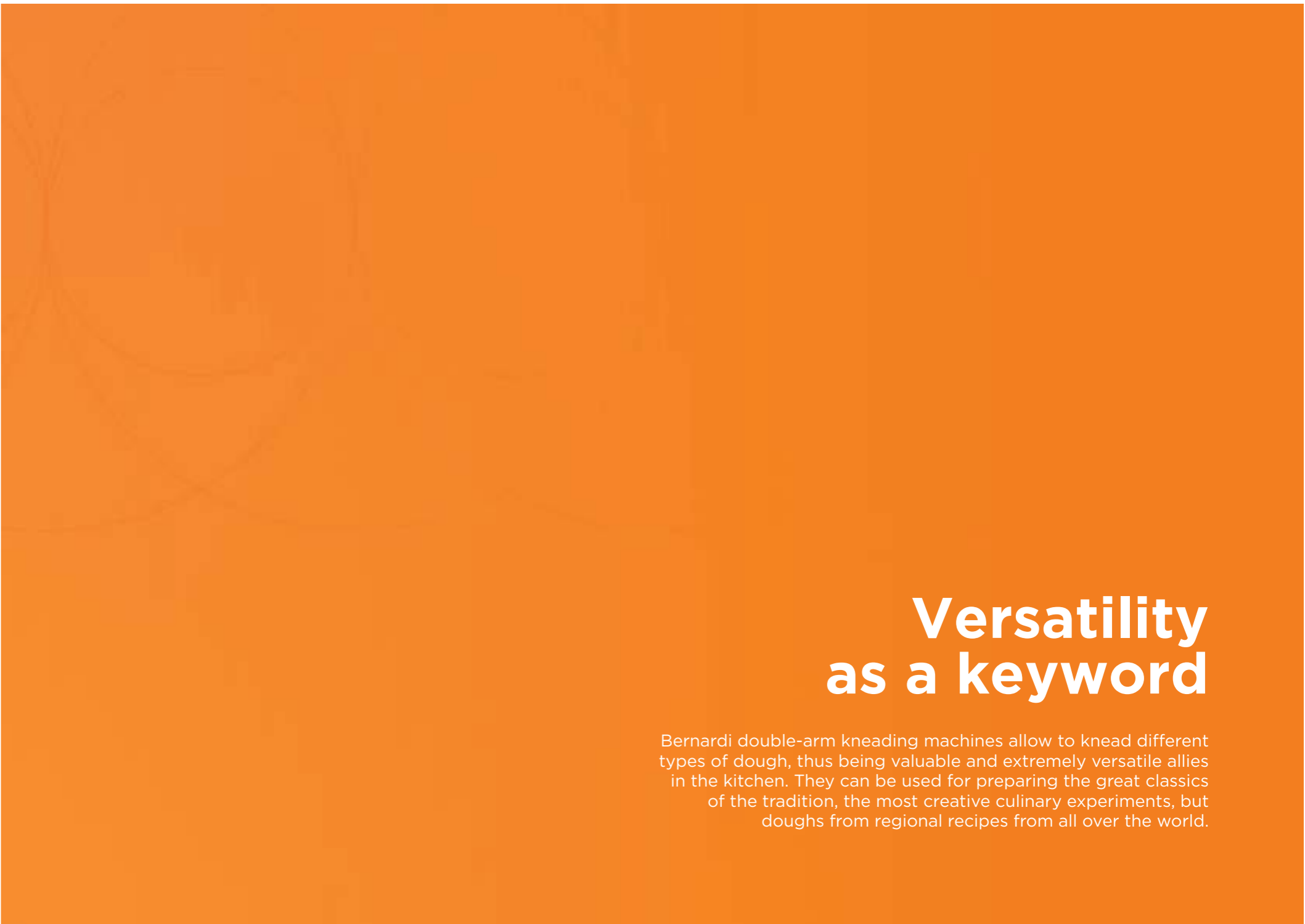
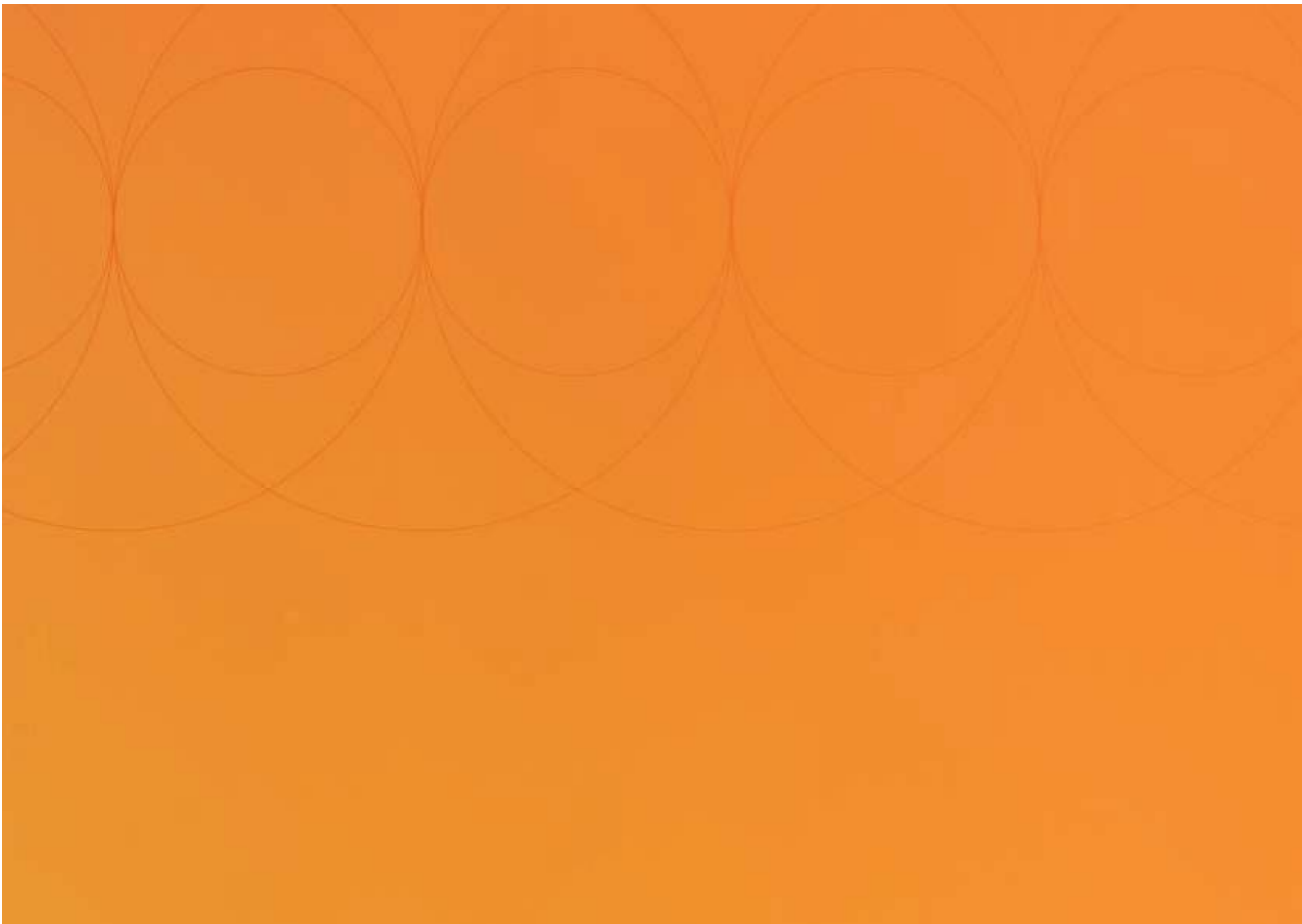


Pizzaiola



RANGE
bts



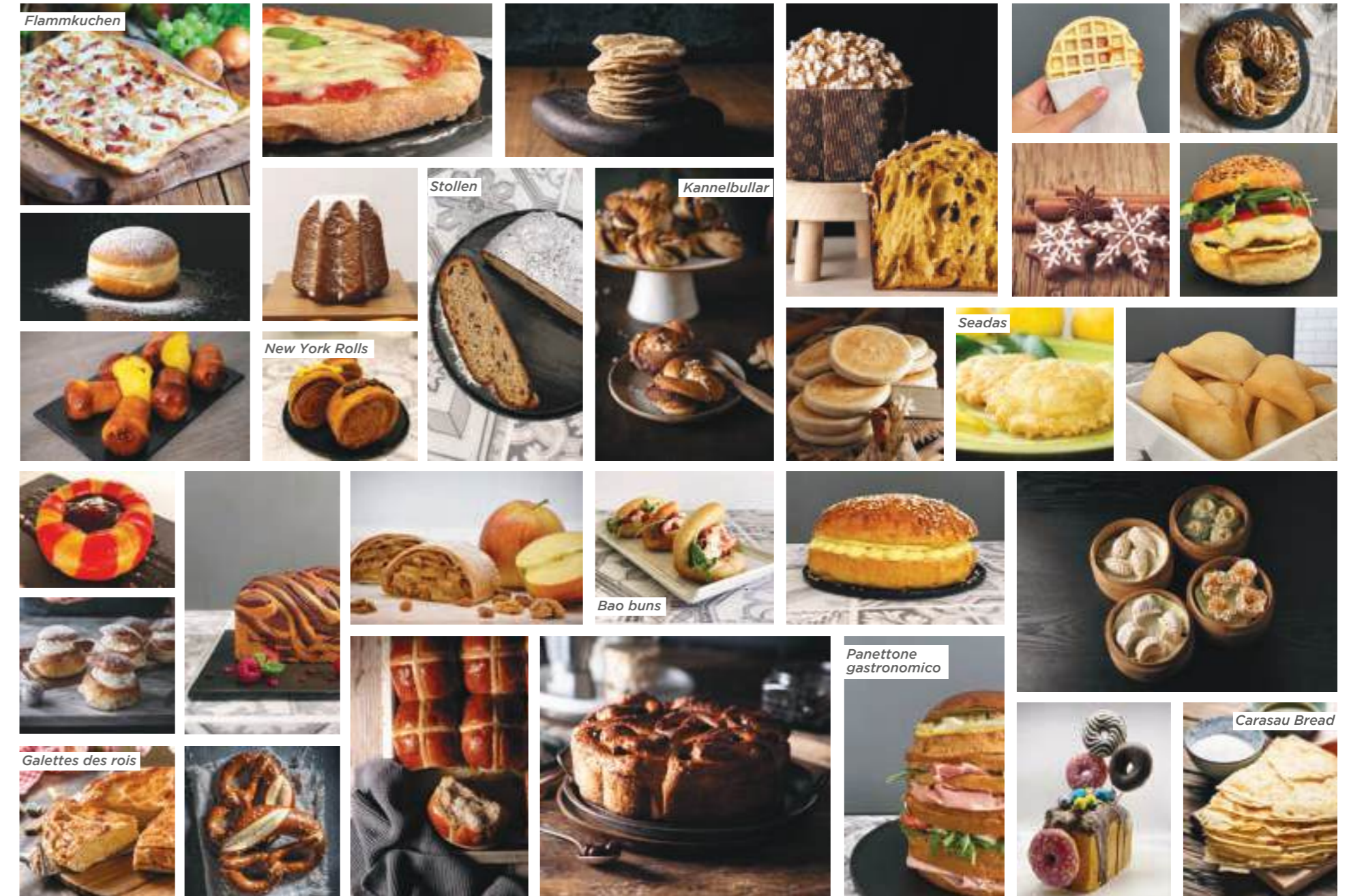


Versatility as a keyword

Bernardi double-arm kneading machines allow to knead different types of dough, thus being valuable and extremely versatile allies in the kitchen. They can be used for preparing the great classics of the tradition, the most creative culinary experiments, but doughs from regional recipes from all over the world.

One mixer, many different doughs!

When it comes to food, experimentation is at the heart of all the best recipes. This is why Bernardi double-arm kneading machines are designed to be versatile and support chefs and pastry chefs in the preparation and study of their creations. From traditional Italian recipes, through regional dishes, up to the typical doughs of foreign cultures: Bernardi products meet the needs of those who are looking for an ally in the preparation of different doughs and dishes in order to expand, enrich and complete their culinary offer.





His Majesty, the Artisan Panettone

A research conducted by Panettone Day together with NielsenIQ shows that 3.4 million Italian families choose artisan panettone during Christmas time (with a growth by +17.2% compared to the previous year). The market for high quality leavened products is a constantly growing and very dynamic market, worth 133 million euros in 2022 and growing in double figures year by year. Considerable efforts have been made to raise awareness and cultivate a sense of taste that is now increasingly attentive and capable of recognizing (and willing to pay for) artisan quality, in Italy but also abroad.



Not only leavened products...

The double-arm technology is often associated to leavened products. But even with preparations in which low-gluten flour is used, extraordinary results can be achieved. The sandblasting of short pastry, for example, particularly benefits from the double-arm system due to the slow kneading process and minimal overheating of the dough. The same applies for fresh egg pasta, which results in an extraordinarily delicate dough able to impress even the most delicate palates.



Bread paring & Co: new trends around restaurant bread

When talking about leavened doughs in the restaurant industry, attention immediately focuses on bread. Today, haute cuisine interprets bread in a contemporary and innovative way, giving it back a primary role on the table. Restaurant bread contributes to creating the sensory journey and culinary experience that the chefs encompasses in each of their proposals. More and more often it is the chef who personally prepares such doughs, giving them a big value. For example, in Bread paring bread is considered an ingredient of the dish in its own right, capable of completing the dish by balancing tastes and textures.



Panettone all year long ...all over the world!

Panettone, the “Ambassador of Italian haute patisserie in the world”, is the undisputed king of Italian tables and is becoming more and more appreciated also at international level, especially if it is artisan. This sweet bread with its unmistakable shape and memorable flavour is experiencing exponential growth not only in terms of sales volumes but also in terms of seasonality: with its different reinterpretation with various ingredients, it finds a place on our tables at any time of the year. The Summer Panettone, in particular, is an opportunity for experimenting with delicious combinations such as candied lemon and yuzu chocolate or raspberry and dark chocolate. In addition, milder temperatures enhance its flavours and extraordinary softness.



Happy hour & Italian Aperitivo

A moment of conviviality and an essential ritual for many Italians, the 'aperitivo' is among the Italian culinary formats most appreciated by foreigners visiting Italy. The creativity of drinks and cocktails is best enhanced when they are accompanied by home-made finger food and very small savoury pastries. This is a format of great added value, perfect to stand out, that can be easily exported abroad.



Leavened products & ice cream: reinterpreting to avoid seasonality

Ice cream, as we know, is synonymous with summer, despite the fact that this is not one of the best seasons for enjoying it. Just think of the high temperatures that make it melt very quickly, compromising its optimal tasting. But while the cone remains a typical summer format, combining ice cream with leavened products allows to create a valuable proposal, suitable for all seasons. The traditional Sicilian brioche (the so-called 'Brioche col tuppo') filled with Sicilian granita, for example, gives inspiration for brioche and maritozzi to be combined with quality artisan ice cream. Also the French croissant can become a tasty cone when cut on top and filled with fresh ice cream. The possibilities then expand further when it comes to gourmet ice cream combined with mini bread, focaccia or savoury pastries for a gourmet aperitif or an unforgettable amuse-bouche.



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