

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

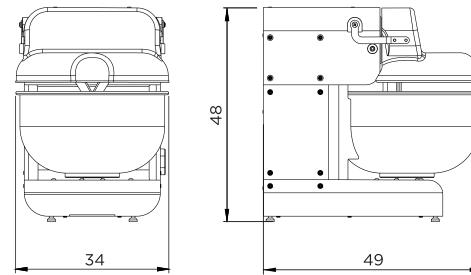


Take up a minimal amount of space with **an high of only 48 cm**



Body entirely in **AISI 304 stainless steel**

Technical details



Kneading machine

Flour capacity*	0.3 - 1.8 kg
Dough capacity**	0.5 - 4 kg
Bowl volume	10 l
Bowl size (cm)	ø 32 - h 18
Tension	230V monophase
Power	250 W
Speed steps	progressive speed variator
Strokes (strokes/min)	from 30 to 60
Removable arms	YES
Removable bowl	NO
Dimensions LxPxH (cm)	34x49x48
Weight	28 kg
Code	MS0323099I
Dimensions with packaging (cm)	40x60x70
Weight with packaging	40 kg

*Max and min may vary depending on the hydration of the dough.

**For tough doughs with hydration below 55%, such as egg dough, reduce the maximum dough capacity by 50%.