

MISS
BAKER® PRO

 bernardi®

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.

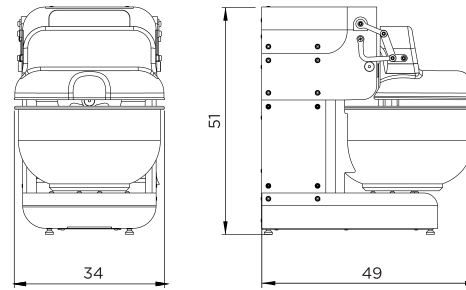


-  **World's first** double arm bench kneading machine
-  **Removable arms** for easy cleaning
-  **Touch control panel**
-  **Hole in the safety protection** for adding ingredients easily
-  **5 speed steps** from 30 to 70 strokes/minute
-  Available in **two sizes** Miss Baker PRO (10 l) and Miss Baker PRO XL (20 l)
-  Available in **2 different colours** or with **stainless steel body**

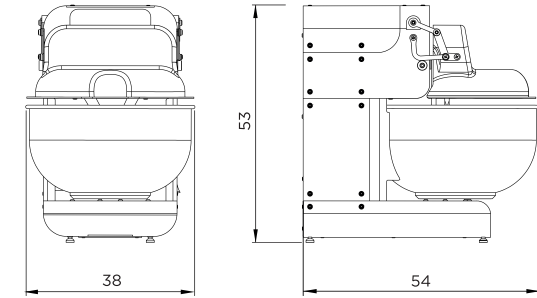


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Technical details



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Model

Flour capacity*	0.3 - 1.8 kg	0.6 - 3.5 kg
Dough capacity**	0.5 - 4 kg (4.5 kg panettone)	1 - 8 kg (9 kg panettone)
Bowl capacity	10 l	20 l
Bowl size (cm)	∅ 32 - h 18	∅ 36 - h 20
Voltage	230V single-phase	230V single-phase
Power	500 W	500 W
Speed steps	5 speed steps	5 speed steps
Strokes (strokes/min)	from 30 to 70	from 30 to 70
Removable arms	YES	YES
Removable bowl	NO	NO
Dimensions LxWxH (cm)	34x49x51	38x54x53
Weight	36 kg	39 kg
Product code	MS0323059	MS0623059
Packaging dimensions (cm)	40x60x70	40x60x70
Packaging weight	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%.