

RANGE
rs

 bernardi®



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

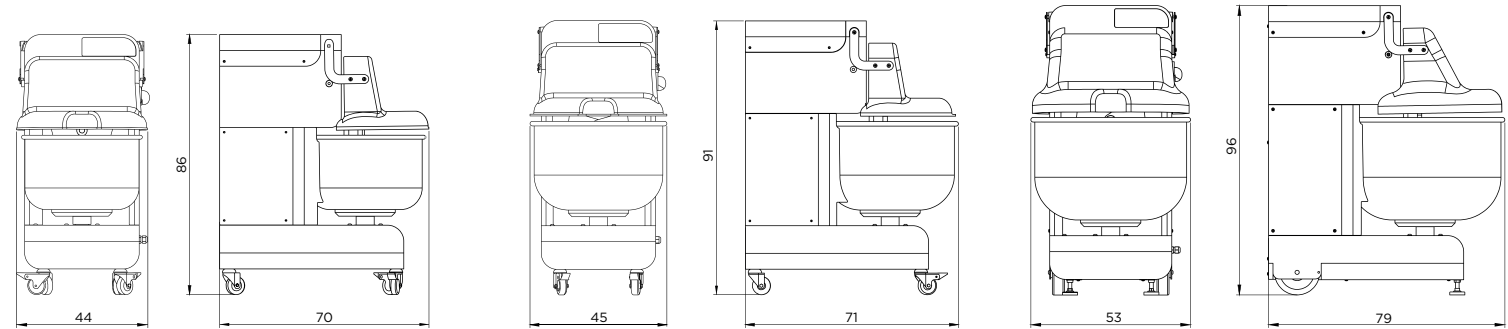


Voltage 230V
single-phase



SCAN THE QR CODE
FOR MORE INFORMATION

Technical details



Model

RS12

RS24

RS48

| | | | |
|---------------------------|-------------------|-------------------|-------------------|
| Flour capacity | 1.3 - 8 kg | 2 - 15 kg | 3 - 30 kg |
| Dough capacity | 2 - 12 kg | 3 - 24 kg | 5 - 48 kg |
| Bowl capacity | 27 l | 35 l | 60 l |
| Bowl size (cm) | ø 38 - h 25 | ø 43 - h 30 | ø 50 - h 34 |
| Voltage | 230V single-phase | 230V single-phase | 230V single-phase |
| Power | 1500 W | 1500 W | 1500 W |
| Speed steps | 2 speed steps | 2 speed steps | 2 speed steps |
| Strokes (strokes/min) | 38 and 52 | 38 and 52 | 38 and 52 |
| Dimensions LxWxH (cm) | 44x70x86 | 45x71x91 | 53x79x96 |
| Weight | 114 kg | 124 kg | 145 kg |
| Product code | RS1223029 | RS2423029 | RS4823029 |
| Timer | Mechanical | Mechanical | Mechanical |
| Packaging dimensions (cm) | 55x81x110 | 55x81x110 | 63x89x116 |
| Packaging weight | 130 kg | 159 kg | 187 kg |