








RANGE  
**bts**

 bernardi®

# 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.

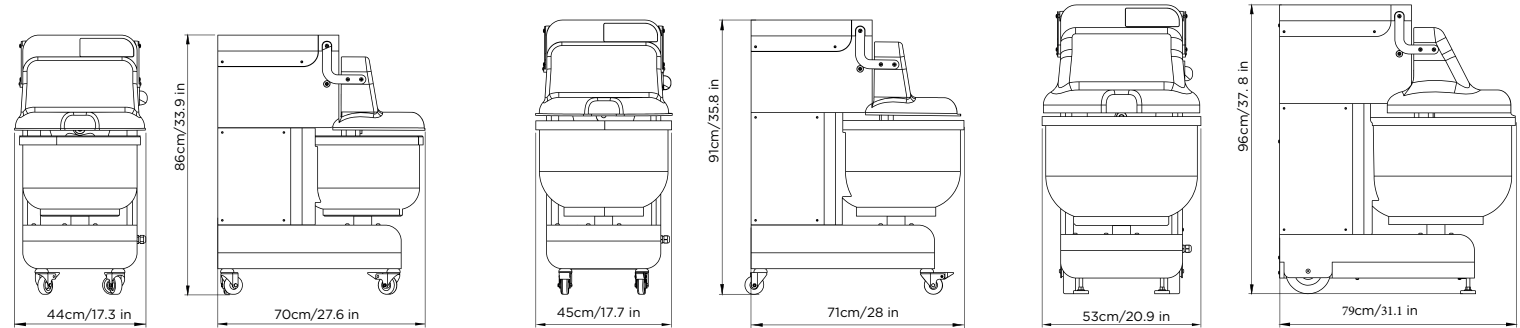


-  **Removable arms**  
for easy cleaning
-  **Touch**  
control panel
-  **Hole in the safety protection**  
for adding ingredients easily
-  **5 speed steps**  
30 to 65 strokes/minutes
-  **Mechanical Timer**
-  **Available in three sizes**  
12, 24 and 48
-  **Voltage** 200-250 V single-phase



SCAN THE QR CODE  
FOR MORE INFORMATION

# Technical details



## Model

bt 12<sub>s</sub>bt 24<sub>s</sub>bt 48<sub>s</sub>

Flour capacity	1.3-8 kg/2.9-17.6 lbs.	2-15 kg/4.4-33.01 lbs.	3-30 kg/6.6-66.1 lbs.
Dough capacity	2 - 12 kg/ 4.4-26.5 lbs.	3 - 24 kg/6.6-52.9 lbs.	5-48 kg/11-105.8 lbs.
Bowl capacity	27 ℓ	35 ℓ	60 ℓ
Bowl size	ø 38-h 25 cm/ø 15-h 9.8 in	ø 43-h 30 cm/ø 16.9-h 11.8 in	ø 50-h 34 cm/ø 19.7-h 13.4 in
Voltage	200-250 V single-phase	200-250 V single-phase	200-250 V single-phase
Power	1500 W - 7A - 50-60 Hz	1500 W - 7A - 50-60 Hz	1500 W - 7A - 50-60 Hz
Speed steps	5 speed steps	5 speed steps	5 speed steps
Strokes (strokes/min)	from 30 to 65	from 30 to 65	from 30 to 65
Dimensions LxWxH	44x70x86 cm/17.3x27.6x33.9 in	45x71x91 cm/17.7x28x35.8 in	53x79x96 cm/20.9x31.1x37.8 in
Weight	128 kg/282.2 lbs.	140 kg/308.6 lbs.	154 kg/339.5 lbs.
Product code	BT1240059	BT2440059	BT4840059
Timer	Mechanical	Mechanical	Mechanical
Packaging dimensions	55x81x110 cm/21.7x31.9x43.3 in	55x81x110 cm/21.7x31.9x43.3 in	63x89x116 cm/24.8x35x45.7 in
Packaging weight	150 kg/330.7 lbs.	165 kg /363.8 lbs.	200 kg/440.9 lbs.