

# 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

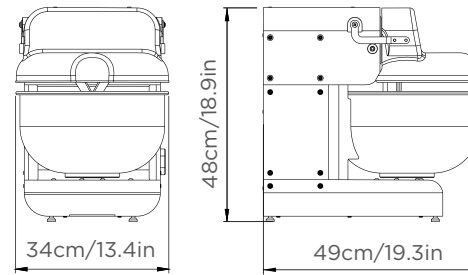


Take up a minimal amount of space with **an high of only 48 cm/18.9 in**



Body entirely in **AISI 304 stainless steel**

# Technical details



## Kneading machine

|                           |                               |
|---------------------------|-------------------------------|
| Flour capacity*           | 0.3-1.8 kg/0.7-4 lbs.         |
| Dough capacity**          | 0.5-4 kg/1.1-8.8 lbs.         |
| Bowl volume               | 10 ℓ                          |
| Bowl size                 | ø 32-h 18 cm/ø 12.6-h 7 in    |
| Tension                   | 200-250 V single-phase        |
| Power                     | 260 W - 2.6A - 50-60 Hz       |
| Speed steps               | progressive speed variator    |
| Strokes (strokes/min)     | from 30 to 60                 |
| Removable arms            | YES                           |
| Removable bowl            | NO                            |
| Dimensions LxPxH          | 34x49x48 cm/13.4x19.3x18.9 in |
| Weight                    | 28 kg/61.7 lbs.               |
| Code                      | MSO323099I                    |
| Dimensions with packaging | 40x60x70 cm/15.7x23.6x27.6 in |
| Weight with packaging     | 40 kg/88.2 lbs.               |

\*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%.