







Small quantities, remarkable doughs!

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.

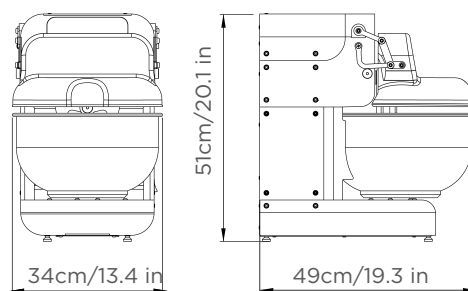


- 1** **World's first** double arm bench kneading machine
-  **Removable arms** for easy cleaning
-  **Touch control panel**
-  **Hole in the safety protection** for adding ingredients easily
-  **5 speed steps** from 30 to 70 strokes/minute
-  Available in **two sizes** Miss Baker PRO (10l) and Miss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

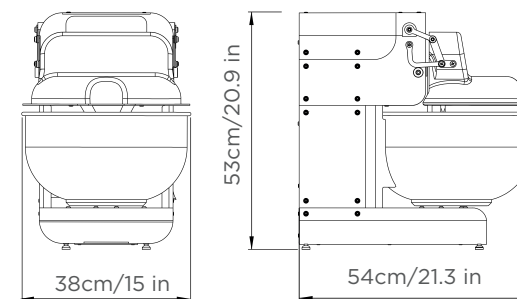


SCAN THE QR CODE
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Technical details



MISS
BAKER[®] PRO



MISS
BAKER[®] PRO XL

Model

Flour capacity*	0.3-1.8 kg/0.7-4 lbs.	0.6-3.5 kg/1.3-7.7 lbs.
Dough capacity**	0.5-4 kg (4.5 kg panettone)/1.1-8.8 lbs. (9.9 lbs. panettone)	1-8 kg (9 kg panettone)/2.2-17.6 lbs. (19.8 lbs. panettone)
Bowl capacity	10 ℓ	20 ℓ
Bowl size	ø 32-h 18 cm/ø 12.6-h 7 in	ø 36-h 20 cm/ø 14.2-h 7.9 in
Voltage	200-250 V single-phase	200-250 V single-phase
Power	500 W - 2A - 50-60 Hz	500 W - 2A - 50-60 Hz
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	34x49x51 cm/13.4x19.3x20.1 in	38x54x53 cm/15x21.3x20.9 in
Weight	36 kg/79.4 lbs.	39 kg/86 lbs.
Product code	MS0323059	MS0623059
Packaging dimensions	40x60x70 cm/15.7x23.6x27.6 in	40x60x70 cm/15.7x23.6x27.6 in
Packaging weight	48 kg/105.8 lbs.	49 kg/108.1 lbs.

*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%.