



# MISS BAKER®

TRY IT  
AND FALL IN LOVE 

**Miss Baker®** is the very first bench mixer with double arms to knead small quantities. **Miss Baker® kneads between 0,8 to 8 kg of product:** Miss Baker® Pro (10 liter bowl) and Miss Baker® PRO XL (20 liter bowl).

The complete Miss Baker® range while meeting all the professional needs of restaurants, pastry shops and R&D laboratories of the food industry, is also recommended to surprise at home and in small laboratories.

Let yourself be conquered by Miss Baker®

**Simple, reliable, unique!**



# bernardi®



## MISS BAKER® PRO

Miss Baker® Pro is the professional range with five-speed inverter-controlled arm moving system and completely extractable kneading arms. It is suitable for larger yeast preparations in confectioneries, basic dough for pizzas, bread and focaccia, brioche, short pastry, flaky pastry and egg pasta. It develops to perfection high hydration dough, even up to 100%. Ideal for restaurants, pastry shops and R&D laboratories of the food industry. This machine is also ready to surprise at home. Available in white or red color.

### PRO

### PRO XL

	PRO	PRO XL
Flour capacity	0,5 - 1,8 kg	1 - 3,5 Kg
Kneading capacity*	0,8 - 3 kg (4,5 kg panettone**)	1,5 - 6 kg (9 kg panettone**)
Bowl capacity	10 liters	20 liters
Dimensions of bowl	ø 32 - h 18	ø 36 - h 20
Voltage	230 V single-phase	230 V single-phase
Power	500 W	500 W
Speeds of the arms	from 35 up to 70 strokes/min	from 35 up to 70 strokes/min
Extractable arms	YES	YES
Extractable bowl	NO	NO
Dimensions LxPxH (cm)	33x49x51	38x54x53
Weight	36 Kg	39 Kg
Code	MS0323059	MS0623059

\* The kneading capacity refers to a flour / liquid ratio of 1: 0.6 and may vary according to the recipe

\*\* The maximum kneading capacity refers to very hydrated doughs and for large leavened products. For hard doughs - hydration less than 55% - such as egg pasta and sourdough, reduce the maximum flour capacity by 50%.



## MISS BAKER® PRO INOX

The last born at Bernardi, with an endearing design combined with amazing efficiency. Totally made of stainless-steel, this new model of Miss Baker® is the best that technology can offer to the most demanding professional laboratories. Ideal for restaurants, pastry shops and R&D laboratories of the food industry.

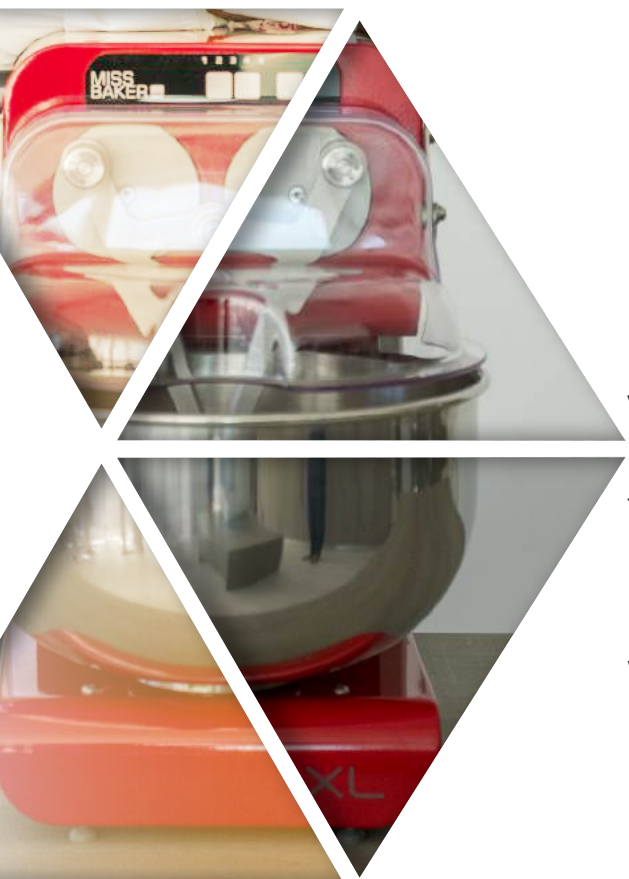
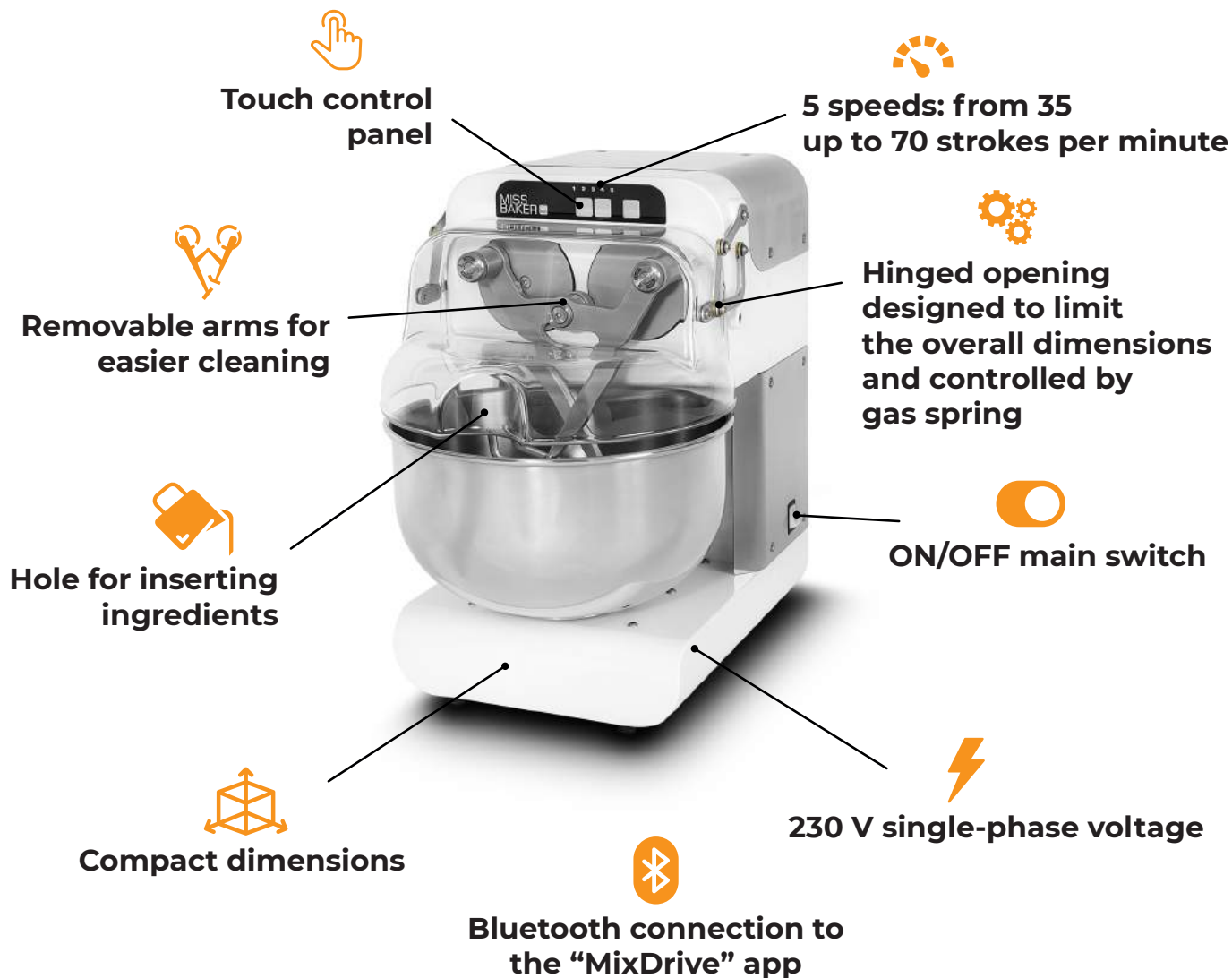
### PRO INOX

### PRO XL INOX

	PRO INOX	PRO XL INOX
Flour capacity	0,5 - 1,8 kg	1 - 3,5 kg
Kneading capacity*	0,8 - 3 kg (4,5 kg panettone**)	1,5 - 6 kg (9 kg panettone**)
Bowl capacity	10 liters	20 liters
Dimensions of bowl	ø 32 - h 18	ø 36 - h 20
Voltage	230 V single-phase	230 V single-phase
Power	500 W	500 W
Speeds of the arms	from 35 up to 70 strokes/min	from 35 up to 70 strokes/min
Extractable arms	YES	YES
Extractable bowl	NO	NO
Dimensions LxPxH (cm)	34x49x51	38x54x53
Weight	36 Kg	39 Kg
Code	MS0323059I	MS0623059I

\* The kneading capacity refers to a flour / liquid ratio of 1: 0.6 and may vary according to the recipe

\*\* The maximum kneading capacity refers to very hydrated doughs and for large leavened products. For hard doughs - hydration less than 55% - such as egg pasta and sourdough, reduce the maximum flour capacity by 50%.



**Bernardi srl**

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The company reserves the right to make aesthetic and functional changes without prior notice.

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