

Range RS-BTs



bernardi®





Since 1983 the company BERNARDI from Cuneo has been specialized in the production of double arm kneading machines. However, the kneading machines with double arms are its biggest strength since they have always represented the best technology for producing yeast dough (bread, pizza, focaccia, flaky pastry and panettone).

The beginning of the enterprise had been determined by the need of founder Elvio Bernardi to build a kneading machine capable of producing dough for domestic production of bread. It was during the first years of the 80ies and there were only small spiral kneading machines available on the market. Benefitting from the experience made as a small boy working for a candy store, he knew however that there was no better than the double arm kneading machine to make good yeast dough. The pursuit of perfection made him construct a first small double arm kneading machine for himself that has been replicated after a short time, until it eventually became a profession.

Such a passion has been handed down to the second generation that keep their origins but have very clear goals in mind, keeping on developing this technology with ambitious plans.

# EXPERIENCE QUALITY AVANT-GARDE

## AN IMPORTANT CHOICE

The company has entered upon a complete reorganization either in respect to the production units and to the wide range of products among which the customers can choose. The production process has been changed completely, now involving lean manufacturing concepts, so that to assure prompt deliveries and high standards in quality. In order to be abreast with the times, important decisions have to be taken, which directly bring to a change.

## OUR MIND INTO THE FUTURE

Thanks to the adoption of the most recent "Smart Technology" systems, our company is ready to accept the challenges set by the fourth industrial revolution.



## KNEADING WITH THE DOUBLE ARM SYSTEM

The double arm system represents a kneading technique that puts flour in the center of the recipe. Flour is being put in the bowl at first and all other ingredients are proportioned according to the quantity of flour. Water is being added gradually and, if dough requires it, oil as well as other secondary ingredients are being added after dough is kneaded. Salt finishes the preparation after yeast has been kneaded homogeneously, reducing losses of efficiency.



## DEVELOPING THE GLUTEN NETWORK

Gluten is a complex protein that develops due to the connection of two simple proteins – gliadin and glutenin. These are part of the flour, due to mechanical processes and the existence of water. That is why kneading is not a simple mixture of ingredients, but has the important function to develop gluten networks that will help to support the dough during the rising.



# WHITE A WORLD OF

## TEMPERATURE OF DOUGH

Respect for the nature of the elements is a fundamental rule of white art. While kneading, it is important to supervise the condition of the individual ingredients. The natural life force of yeast reduces dramatically with temperatures over 30°C. The sugar contained in flour suffers from a caramelizing process, which changes its nature causing a smaller rise and affecting digestion badly. Thereby, the diverse friction caused by different kneading systems plays an important role.



## HYDRATION OF DOUGH

The amount of water is a fundamental element in the structure of dough and the organoleptic characteristics. A high hydration (more than 70% of water) provides dough a well-developed alveolation and favors its rise. Strongly hydrated dough requires however a correct choice of flour and an adequate preparation: the double arm system enables the transition of a strong mechanical energy, oxygenating dough perfectly without overheating it.

# ART YEAST & FLOUR

## THE ADVANTAGES OF COMPACT KNEADING SYSTEM



COMPACT  
DIMENSIONS



OPTIMAL  
PRICE -  
PERFORMANCE  
RATIO



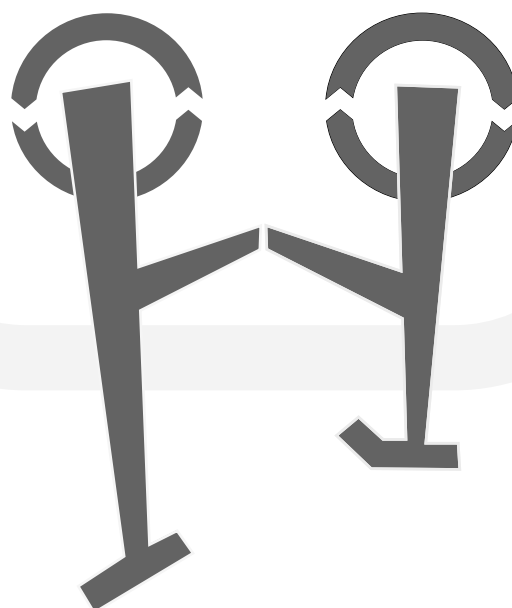
EXCELLENT  
RESULTS  
FOR BAKERS,  
PASTRY CHEFS  
AND PIZZA  
BAKERS

# COMPACT KNEADING SYSTEM

The exclusive compact kneading arm system is a patent of Bernardi that allows the production of machines with compact dimensions and an optimal price-performance ratio.

The system adapts perfectly to the professional needs of bakers, pizza bakers and pastry chefs.















Our tests show that the compact system can even make the most difficult recipes such as large leavened kneading and high-hydration dough.



Bernardi patent



# CHOICE OF THE MODEL

DOUGH	RS/Pizzaiola	BTS
BREAD		
PIZZA		
EGG PASTA*		
SHORT PASTRY		
CROISSANTS		
PANETTONE		
HIGH IDRATATON DOUGH		

\* cutting the maximum kneading capacity by half

# RANGE

# rs

Kneading machine with two speed levels and the exclusive compact system with double arms – Bernardi's patent for professional use. The RS range is especially suitable for pizzerias and restaurant bread.

The exclusive compact system enables the double arms to adapt to minimal space requirements and allows a good price-performance ratio. The touch-system control board and the high efficiency induction engine permit to obtain a high torque with minimum consumption and a complete noiseless operation.

Easier emptying and cleaning operations thanks to its completely extractible arms.



2 speed levels

RS	RS 12	RS 24	RS 48
Flour capacity	1,3 - 8 kg	2 - 15 kg	3 - 30 kg
Kneading capacity	2 - 12 kg	3 - 24 kg	5 - 48 kg
Bowl capacity	27 lt	35 lt	60 lt
Dimensions of bowl	Ø 38 - h 25	Ø 43 - h 30	Ø 50 - h 34
Voltage	230 V single-phase	230 V single-phase	230 V single-phase
Power	1100 W	1500 W	1500 W
Speed of the arms	38 - 52 strokes/min	38 - 52 strokes/min	38 - 52 strokes/min
Dimensions LxPxH (cm)	44x70x86	45x71x91	53x79x96
Weight	114 kg	124 kg	145 kg
Code	RS1223029	RS2423029	RS4823029

**USERS:** perfect for bakeries, pizzerias and restaurants.  
Suitable for medium hydrated doughs






 **Touch control panel**

 **2 speeds**  
**38 and 52 strokes per minute**

 **Removable arms for easier cleaning**

 **Opening designed to contain the overall dimensions**

 **Hole for inserting ingredients**

 **ON/OFF main switch**

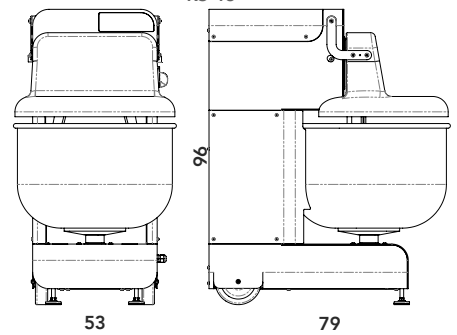
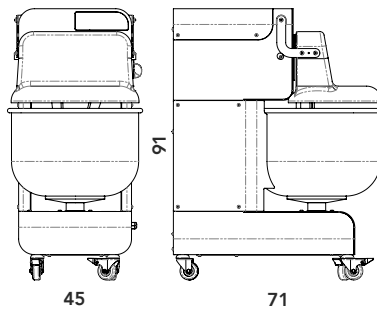
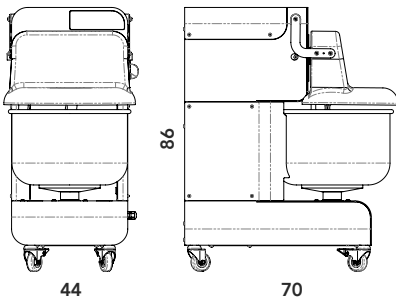
 **Compact dimensions**

 **230 V single-phase voltage**

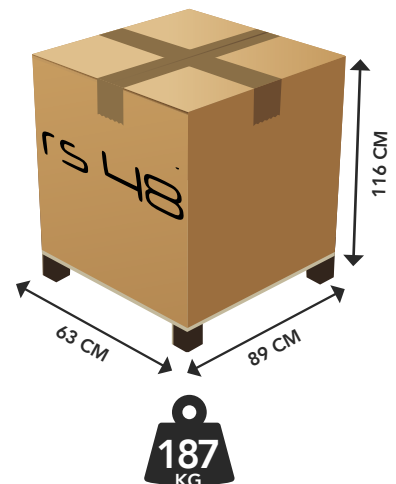
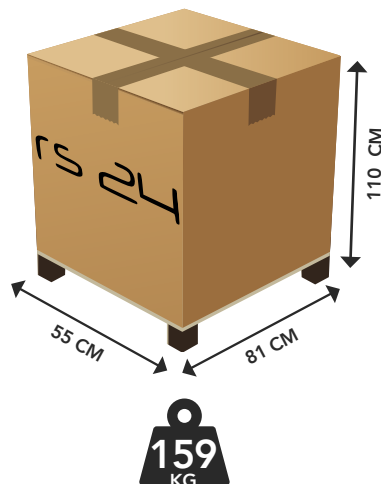
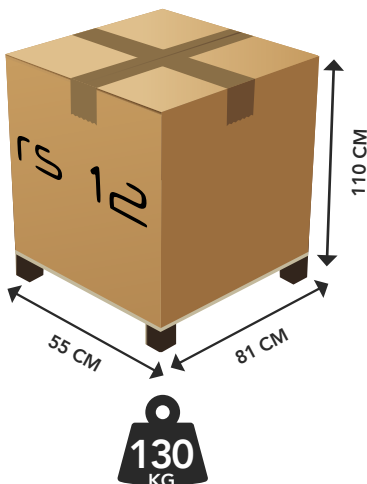
RS 12

RS 24

RS 48



## WEIGHT and VOLUMES



# Pizzaiola

Pizzaiola is a mixer with a compact plunging arm system for professional use, specifically for pizza and focaccia dough. It has a flexible speed range that allows reaching higher hydrations in order to make more complex doughs such as pizza alla pala and gourmet.

On technical level, the Pizzaiola is equipped with an inverter with a speed variator, and a mechanical timer and works at 230V single-phase.

Easier emptying and cleaning operations thanks to its arms been completely extractible.

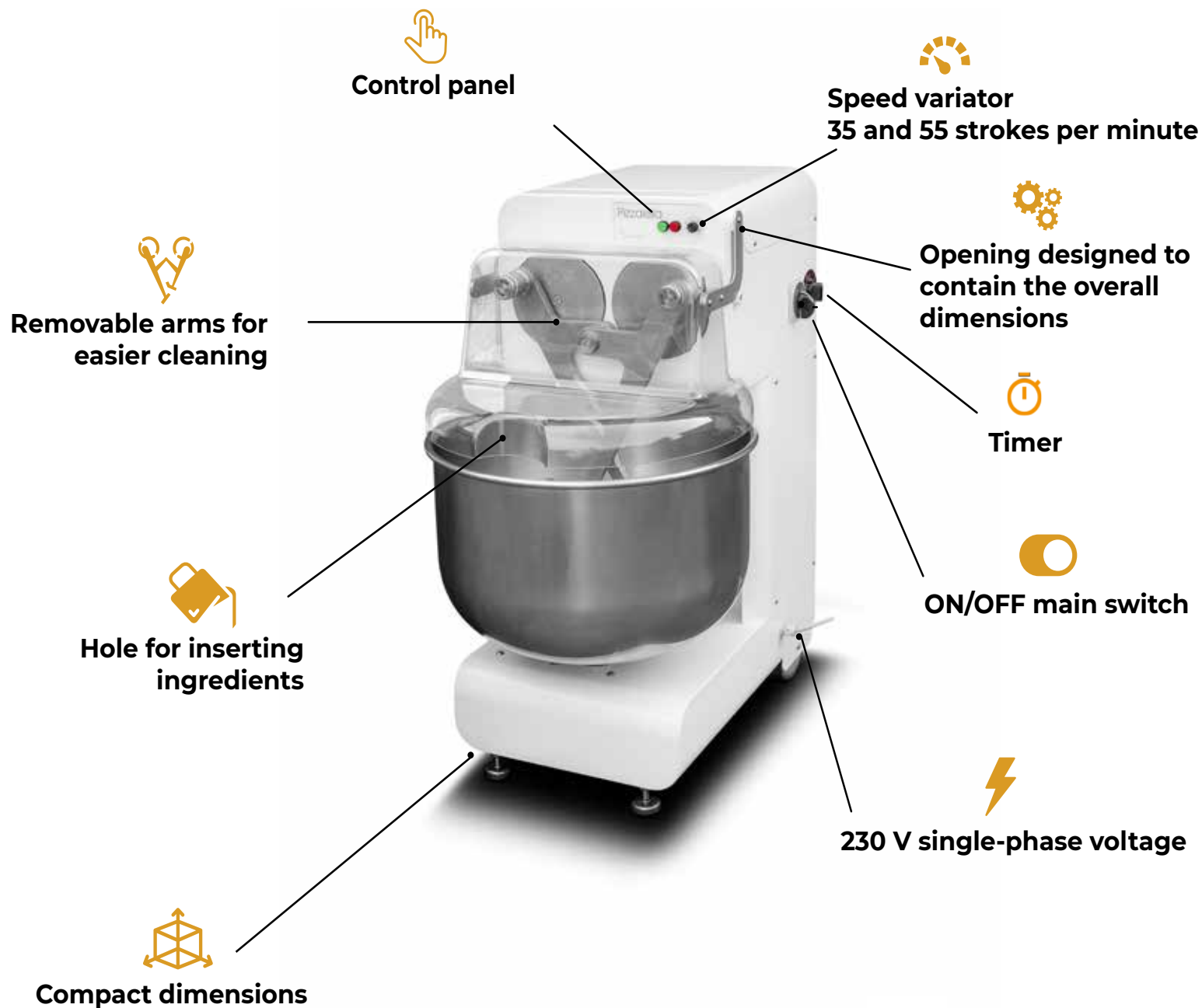


with speed  
variator

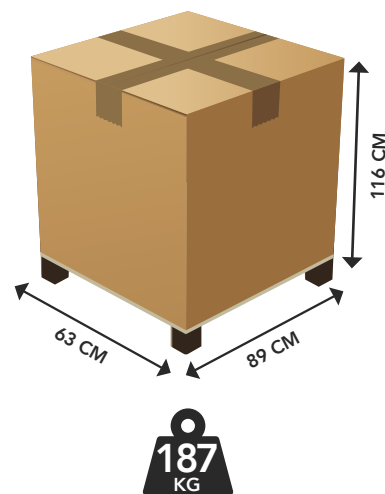
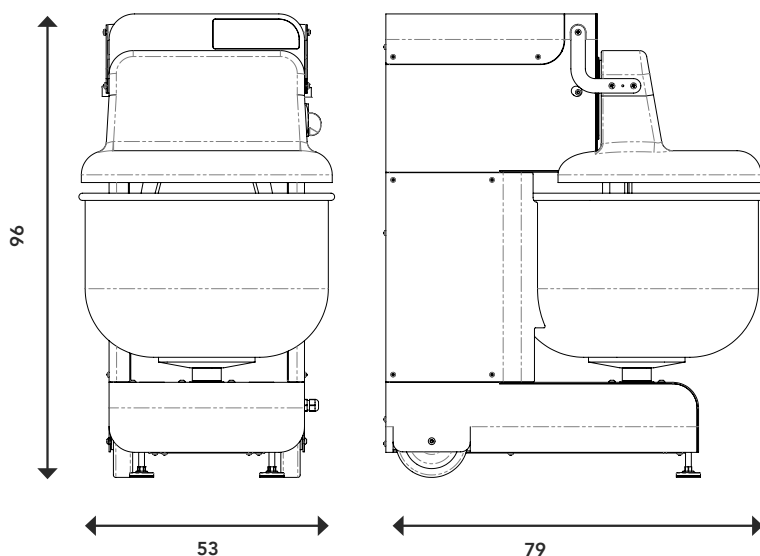
	Pizzaiola
Flour capacity	3 - 30 kg
Kneading capacity	5 - 48 kg
Bowl capacity	60 lt
Bowl dimensions	Ø 50 - h 34
Voltage	230 V single phase
Power	1500 W
Speed of the arms	from 35 to 55 strokes/min
Dimensions LxPxH (cm)	53x79x96
Mixer weight	145 kg
Packing weight	178 kg
Item code	PZ4823099



**USERS:** the ideal mixer for the production of more hydrated pizza and focaccia doughs such as pizza alla pala and pizza gourmet



## WEIGHT AND VOLUMES



# RANGE

## bt<sub>s</sub>

The BTs range represents the top of the double arm mixer range with the same kneading capacity and spacial dimensions of RS, but with an advanced five-speed inverter-controlled arm moving system to vary speed from 35 to 65 strokes per minute for every kind of doughs.

The compact double arm system – Bernardi's patent for professional usage – allows the integration of the advantages of the double arm system with minimal space requirements and an optimal price-performance ratio.

The touch-system control board and the high efficiency induction engine permit to obtain a high torque with minimum consumption and a complete noiseless operation. Easier emptying and cleaning operations thanks to its arms been completely extractible.



5 speed levels

BTs	BT 12s	BT 24s	BT 48s
Flour capacity	1,3 - 8 kg	2 - 15 kg	3 - 30 kg
Kneading capacity	2 - 12 kg	3 - 24 kg	5 - 48 kg
Bowl capacity	27 lt	35 lt	60 lt
Dimensions of bowl	Ø 38 - h 25	Ø 43 - h 30	Ø 50 - h 34
Voltage*	400 V three-phase	400 V three-phase	400 V three-phase
Power	1100 W	1500 W	1500 W
Speed of the arms	from 35 to 65 strokes/min	from 35 to 65 strokes/min	from 35 to 65 strokes/min
Dimensions LxPxH (cm)	44x70x86	45x71x91	53x79x96
Weight	128 kg	140 kg	154 kg
Code	BT1240059	BT2440059	BT4840059

\*UPON REQUEST: 230 V single phase.

**USERS:** perfect for pastry making shops, bakeries, pizzerias, restaurants and R&D laboratories.  
Suitable for high hydrated dough and for all kinds of leavened doughs



Touch control panel



5 speeds: from 35 to 65 strokes per minute



Opening designed to contain the overall dimensions



Removable arms for easier cleaning



ON/OFF main switch



Hole for inserting ingredients



400 V three-phase voltage

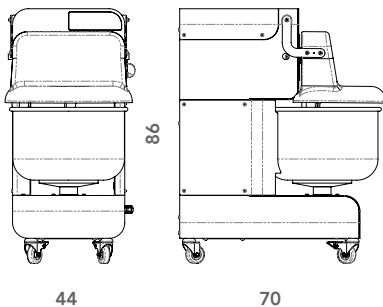


Compact dimensions

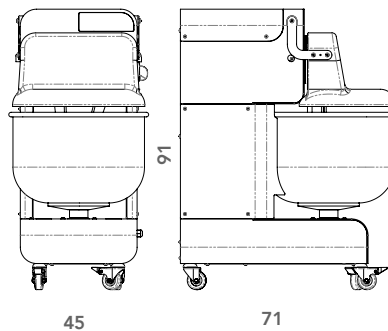


Bluetooth connection to the "MixDrive" app

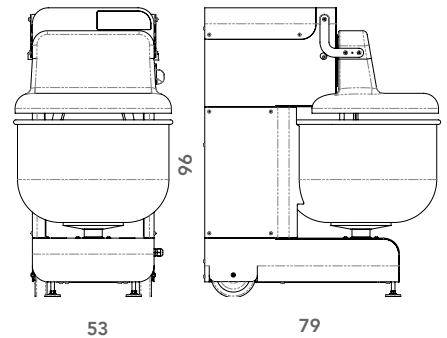
BTs 12



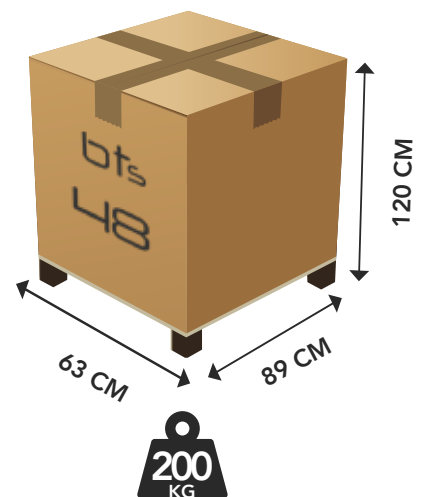
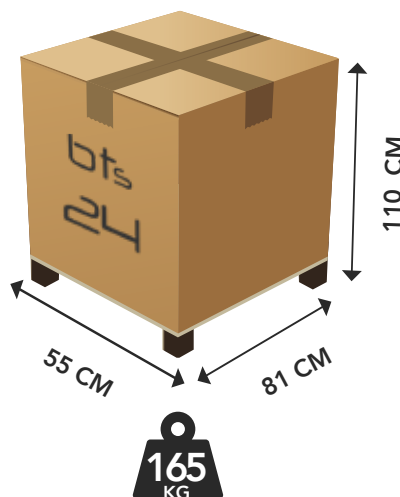
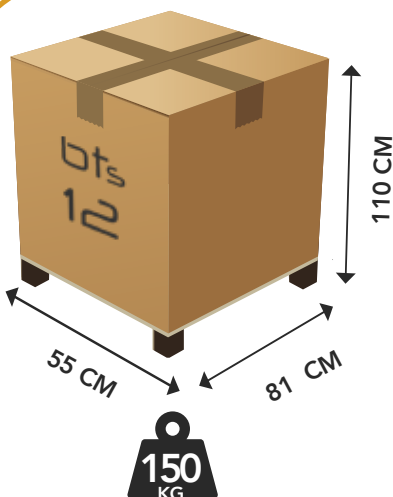
BTs 24



BTs 48



## WEIGHT and VOLUMES



NOTE







Bernardi srl  
Via Caduti sul Don, 1  
12020 Villar San Costanzo – CN  
Tel. 0171 902352  
Fax 0171 902280  
info@bernardi.it  
www.bernardimixers.com