

MISS BAKER® PRO

BENCHTOP 3KG DOUBLE ARM MIXER

MS0323059



MISS BAKER® PRO

Let yourself be conquered by Miss Baker® PRO

Miss Baker® PRO is the very first kneading machine with double arms which can be used to knead small quantities.

It perfectly kneads and oxygenates 0.5kg to 3kg of dough to a standard that praises the highest tradition.

Ideal for preparing large quantities of yeast in confectionaries, bread of high hydration, dough for pizza, focaccia, croissants, short pastry, flaky pastry, egg pasta, brioches, panettone as well as refreshments for sourdough.

It strings dough with high hydration to perfection, even until 100%

MAIN CHARACTERISTICS

- Five-speed inverter-controlled arm moving system (from 35 to 65 strokes per minute)
- Small-sized double-arm compact system
- Completely extractible kneading arms
- Double-channel emergency stop system ("Safety Torque Off")
- Touch-system control board
- High torque efficiency induction engine
- Bluetooth communication system to use proprietary application "MixDrive" on iOS and Android smartphones
- Completely extractable arms to ensure emptying and cleaning operations are easier.

DIMENSIONS

Kneading machine dimensions LxWxH (mm)	380 x 540 x 530
Dimensions with packaging LxWxH (mm)	400 X 600 X 700

OPTIONS (Colors/Finishes)

Red / Stainless Steel	MS0323059R
Complete Stainless Steel	MS0323059I

TRY IT
AND FALL IN LOVE



SPECIFICATIONS

Flour capacity	0.3kg - 1.8kg
Kneading capacity	0.5kg - 3 kg
Bowl capacity	10 litres
Dimensions of bowl	Ø 32 - h 18
Voltage	230 V single-phase, supplied with a 10 amp plug
Power	500 W
Speed of the arms	5 speed from 35 to 65 strokes/min
Extractable arms	Yes
Extractable bowl	No
Net Weight / Packing	28 kg / 41 kg
Color	White / Stainless Steel
Warranty	2 years parts and labour

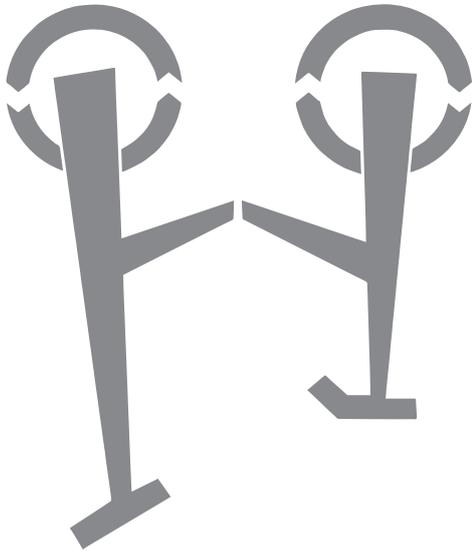


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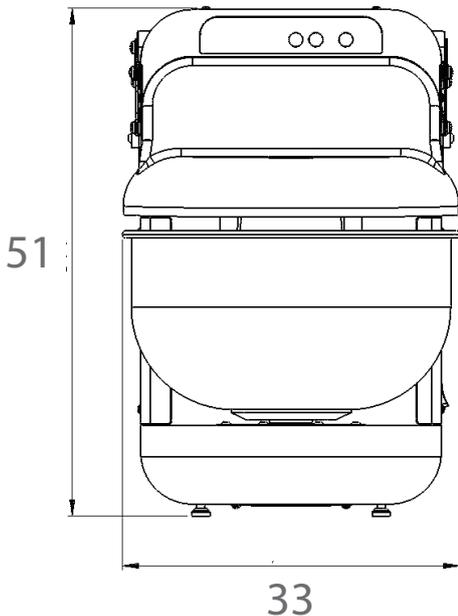
Bernardi patent

- The exclusive compact kneading arm system is a patent of Bernardi.
- This compact system can even make the most difficult recipes such as large leavened kneading and high-hydration dough.

DOUGH	MISS BAKER PRO
BREAD	
PIZZA	
EGG PASTA	
PIZZA NAPOLETANA	
FROLLA PASTA	
BRIOCHEs/VIENNOISERIES	
SHORT PASTA	
CROISSANTS	
PANETTONE	
HIGH HYDRATION DOUGH	

- The maximum kneading capacity refers to a flour/liquid ratio of 1:0.6 and may vary according to the recipe
- The minimum kneading capacity is approximately the 20% of the maximum capacity
- For tough dough - less than 55% hydration - like egg pasta and mother yeast, reduce the maximum capacity of flour by 50%

FRONT



SIDE

