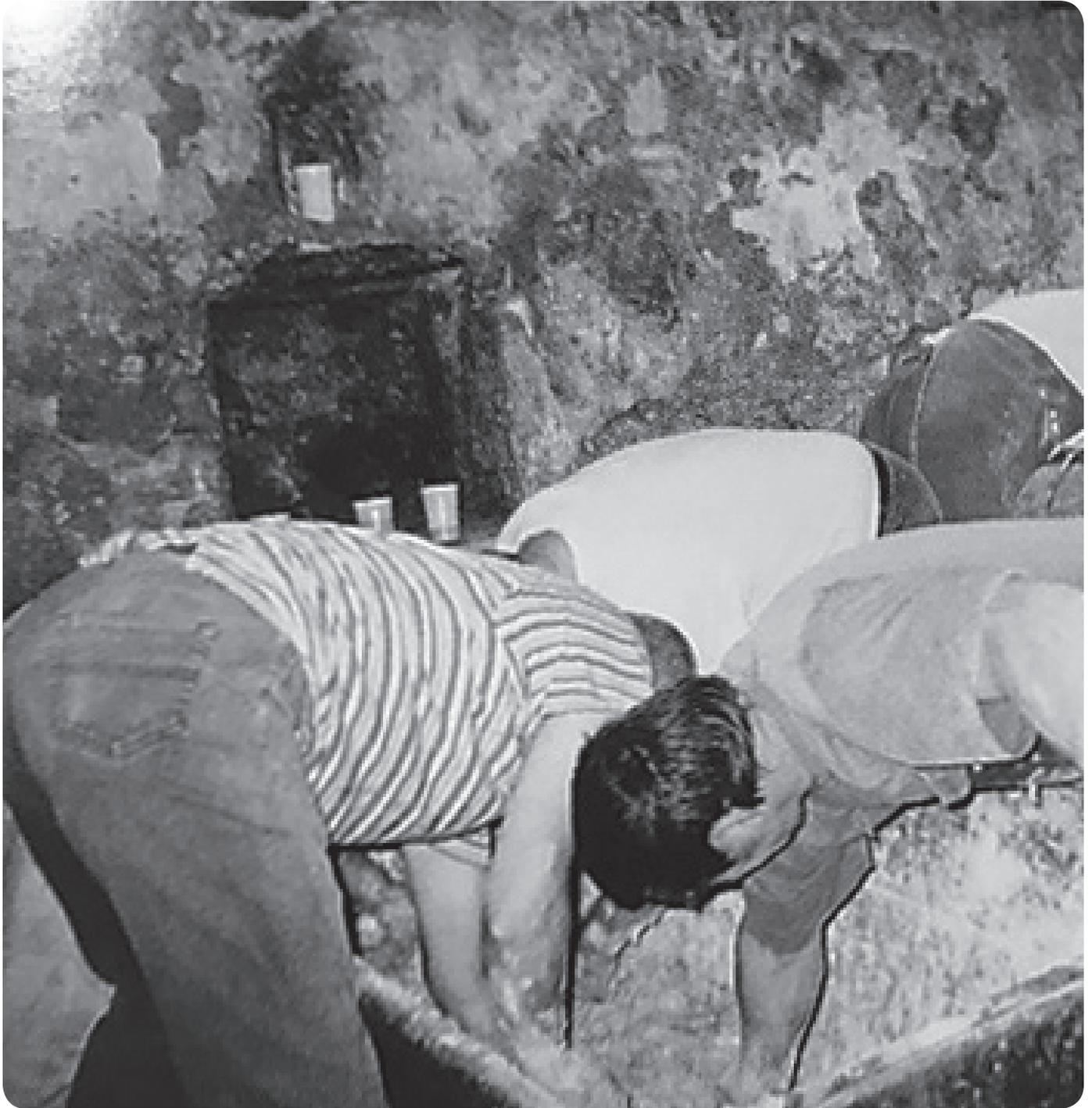


Degblaudare





bernardi

Pizzaiolo

Den 2-armade degblandaren är en favorit hos Neapels pizzabagare

The pizza napoletana becomes a world heritage. The 12th Committee for the Safeguarding of the Intangible Cultural Heritage of Unesco, gathered in session on the island of Jeju, positively evaluated the Italian candidature. This was announced by the Italian delegation that on the island of South Korea awaited the expected recognition (December 2017).

The recognition of the art of the Neapolitan pizzaiolo is officially ratified

For UNESCO, the final decision reads, "the culinary know-how tied to the production of pizza, which includes gestures, songs, visual expressions, local jargon, ability to handle the pizza dough, perform and share is an indisputable cultural heritage.

Pizzaiolo and their guests engage in a social ritual, whose counter and oven act as a "stage" during the pizza production process. This occurs in a convivial atmosphere that involves constant exchanges with guests. Starting from the poor neighborhoods of Naples, the culinary tradition is deeply rooted in the daily life of the community.



MISS BAKER® CHEF - CHEF XL

Miss Baker® is the first bench mixer with double arms. With Miss Baker you can knead between 0,5 and 6 kg of an optimal product.

Despite its size, the frame of Miss Baker®, made of stainless steel, contains the best state-of-the-art technology, such as a touch-system control panel and a high efficiency motor which permits to obtain a high torque with minimum consumption and a complete noiseless operation.

Ideal for basic dough for pizza, restaurant bread, focaccia, croissants, short pastry, flaky pastry and egg pasta.

TO SURPRISE AT HOME AND IN
THE LABORATORY



2 speed levels

MISS BAKER	CHEF	CHEF XL
Flour capacity	0,3 - 1,8 kg	1 - 3 kg
Kneading capacity	0,5 - 3 kg	1,5 - 6 kg
Bowl capacity	10 lt	20 lt
Dimensions of bowl	Ø 32 - h 18	Ø 36 - h 20
Voltage	230 V single-phase	230 V single-phase
Power	300 W	500 W
Speed of the arms	38 and 52 strokes/min	38 and 52 strokes/min
Dimensions LxPxH (cm)	33x46x51	38x56x53
Weight	28 kg	33 kg
Code	MS0323029	MS0623029
Price	--	--

FAQ

EXTRACTIBLE ARMS: : its arms being completely extractible makes emptying and cleaning operations easier.

MAXIMAL CAPACITIES: do not exceed the nominal kneading capacity, for consistent dough - hydratation lower than 55% (egg noodles, sourdough) - reduce the max. dough capacity to 50%.



Miss Baker[®]
 the very first kneading machine with double arms
 which can be simply used on the counter: it perfectly oxygenates
 0,5 to 6 kgs. dough

USERS

Home, small laboratories and restaurants.

USE

Suitable for basic dough for pizzas, bread and focaccia, croissants,
 short pastry, flaky pastry and egg pasta.

MAIN CHARACTERISTICS

Two-speed arm moving system (38 and 52 strokes per minute)

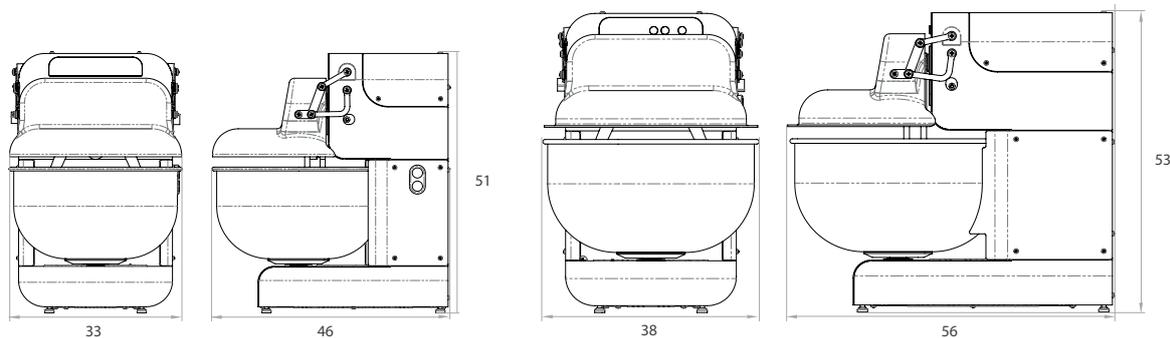
Small-sized double-arm compact system

Completely extractible kneading arms

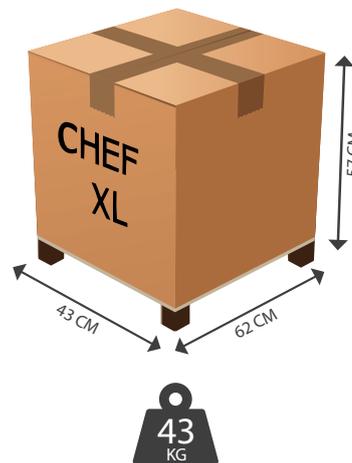
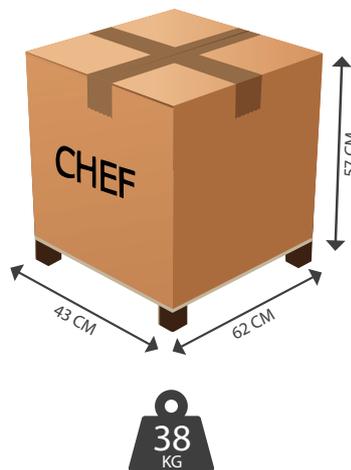
Double-channel emergency stop system ("Safety Torque Off")

Touch-system control board

High efficiency induction engine



WEIGHT and VOLUME



MISS BAKER® PRO - PRO XL

Miss Baker® is the first bench mixer with double arms. Miss Baker kneads between 1 and 6 kg of an optimal product.

Professional model with an advanced five-speed inverter-controlled arm moving system to vary speed from 25 to 65 strokes per minute for every kind of doughs.

Ideal for larger yeast preparations in confectioneries, bread of high hydration, basic dough for pizza, focaccia, croissants, short pastry, flaky pastry and egg pasta, as well as refreshments for sourdough.

Despite its size, the frame of Miss Baker® PRO and PRO XL, contains the best state-of-the-art technology, such as a touch-system control panel and a high efficiency motor which permits to obtain a high torque with minimum consumption and a complete noiseless operation.

FOR SPECIAL PROFESSIONAL
PRODUCTIONS



5 speed levels

MISS BAKER	PRO	PRO XL
Flour capacity	0,3 - 1,8 kg	1 - 3 kg
Kneading capacity	0,5 - 3 kg	1,5 - 6 kg
Bowl capacity	10 lt	20 lt
Dimensions of bowl	Ø 32 - h 18	Ø 36 - h 20
Voltage	230 V single-phase	230 V single phase
Power	300 W	500 W
Speed of the arms	from 25 to 65 strokes/min	from 25 to 65 strokes/min
Dimensions LxPxH (cm)	33x46x51 cm	38x56x53 cm
Weight	28 kg	33 kg
Code	MS0323059	MS0623059
Price	--	--

FAQ

EXTRACTIBLE ARMS: its arms being completely extractible makes emptying and cleaning operations easier.

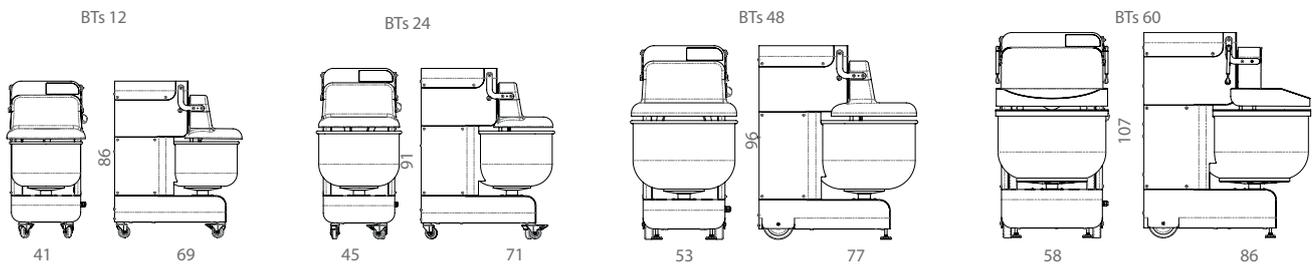
MAXIMAL CAPACITIES: do not exceed the nominal kneading capacity, for consistent dough - hydratation lower than 55% (egg noodles, sourdough) - reduce the max. dough capacity to 50%.

BTs Range
Kneading machine with five speed levels
and compact double arm system

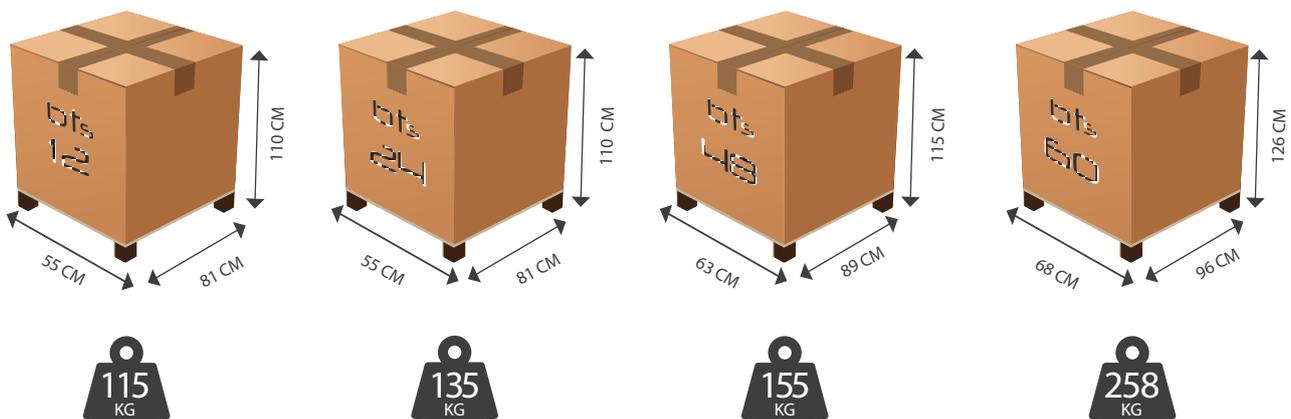
USERS
Bakeries and pastry making shops

USE
Suitable for basic dough for pizzas, bread, focaccia,
high hydration doughs and large leavened kneading

- MAIN CHARACTERISTICS
- Five-speed inverter-controlled arm moving system (from 25 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 efficiency induction engine
 - Bluetooth communication system to use proprietary application "MixDrive" on iOS and Android smartphones



WEIGHT and
VOLUMES





Miss Baker[®]

the very first kneading machine with double arms
which can be simply used on the counter: it perfectly oxygenates
0,5 to 6 kgs. dough

USERS

Restaurants, pastry making shops and R&D labs of food industry.

USE

Ideal for preparing large quantities of yeast in confectioneries,
bread of high hydration, basic dough for pizza, focaccia, croissants,
short pastry, flaky pastry and egg pasta. Strings dough with high
hydration, even until 100%.

MAIN CHARACTERISTICS

Five-speed inverter-controlled arm moving system (from 25 to 65 strokes per minute)

Small-sized double-arm compact system

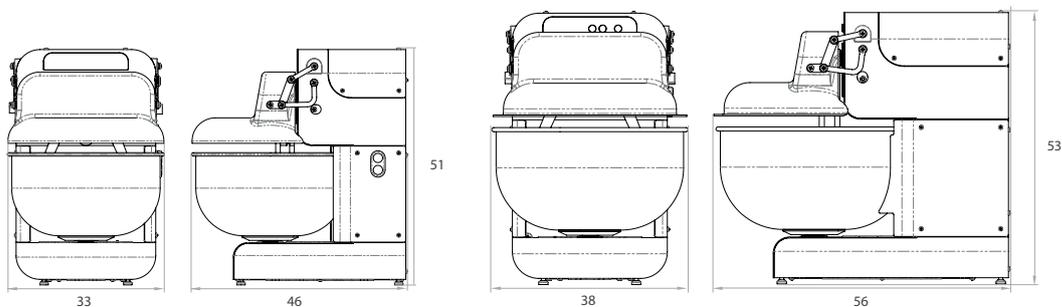
Completely extractible kneading arms

Double-channel emergency stop system ("Safety Torque Off")

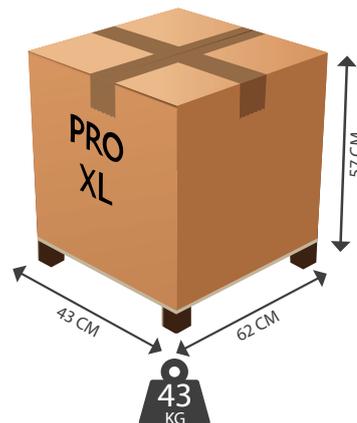
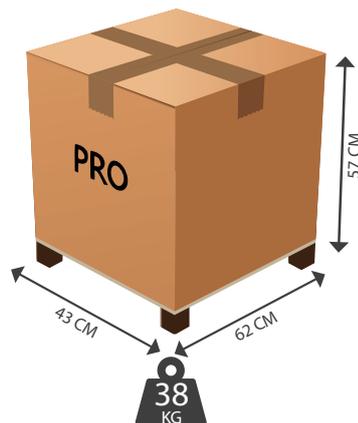
Touch-system control board

High efficiency induction engine

Bluetooth communication system to use proprietary application "MixDrive" on iOS and Android smartphones



WEIGHT and
VOLUME



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 permits 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.



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 e 52 strokes/min	38 e 52 strokes/min	38 e 52 strokes/min
Dimensions LxPxH (cm)	41x69x86	45x71x91	53x77x96
Weight	80 kg	98 kg	121 kg
Code	RS1223029	RS2423029	RS4823029
Price	--	--	--

FAQ

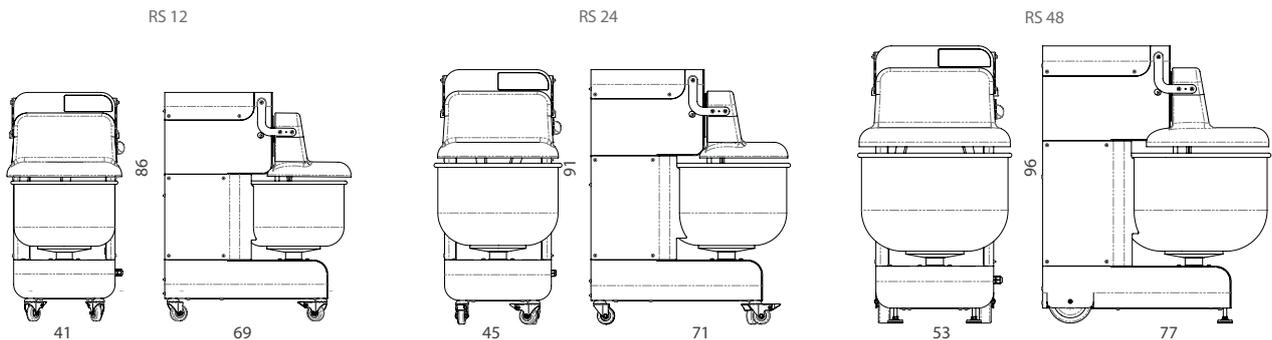
EXTRACTIBLE ARMS: its arms being completely extractible makes emptying and cleaning operations easier.
USERS: perfect for pizzerias and restaurants.

RS Range
Kneading machine with two speed levels
and compact double arm system

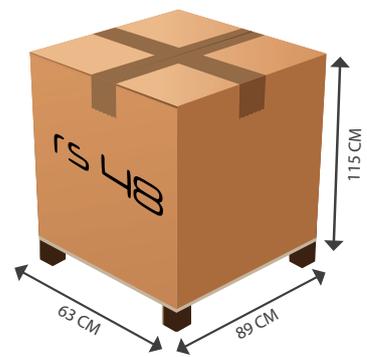
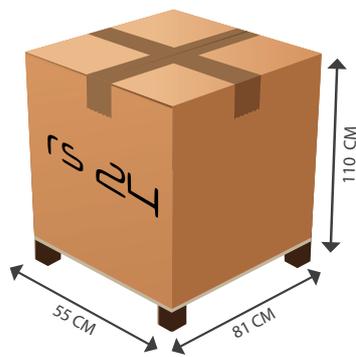
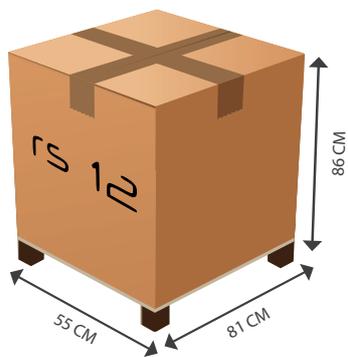
USERS
Pizzerias and restaurants

USE
Suitable for basic dough for pizzas, bread and focaccia

MAIN CHARACTERISTICS
Two-speed arm moving system (38 and 52 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 efficiency induction engine



WEIGHT and VOLUMES



RANGE

bt_s

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 25 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 permits 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	BT 60s
Flour capacity	1,3 - 8 kg	2 - 15 kg	3 - 30 kg	3 - 35 kg
Kneading capacity	2 - 12 kg	3 - 24 kg	5 - 48 kg	5,5 - 60 kg
Bowl capacity	27 lt	35 lt	60 lt	85 lt
Dimensions of bowl	Ø 38 - h 25	Ø 43 - h 30	Ø 50 - h 34	Ø 55 - h 36
Voltage*	400 V three-phase	400 V three-phase	400 V three-phase	400 V three-phase
Power	1100 W	1500 W	1500 W	2500 W
Speed of the arms	from 25 to 65 strokes/min	da 25 a 65 strokes/min	da 25 a 65 strokes/min	da 25 a 65 strokes/min
Dimensions LxPxH (cm)	41x69x86	45x71x91	53x77x96	58x86x107
Weight	100 kg	120 kg	140 kg	243 kg
Code	BT1240059	BT2440059	BT4840059	BT6040059
Price	--	--	--	--

*UPON REQUEST: 230 V single phase.

FAQ

EXTRACTIBLE ARMS: : its arms being completely extractible makes emptying and cleaning operations easier.
USERS: perfect for pizzerias, restaurants and pastry making shops.

AKTIEBOLAGET
ELD & LÅGOR

 PRODUKTER FÖR DEN LEVANDE ELDENS KÖK 

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