

MY MISS BAKER®

BENCHTOP 3KG DOUBLE ARM MIXER

MY0323010



MY MISS BAKER®

My Miss Baker® is the smallest double arm bench mixer in the world!

The elegant double arm mixer My Miss Baker® embodies the best technology for the preparation of leavened products. Available in multiple colors, it perfectly matches to any environment, while its even more compact design makes it suitable to all kitchens.

Designed with a fixed speed and easy to use, My Miss Baker® is the ideal tool for the preparation of basic dough for bread, pizza, focaccia, as well as homemade recipes, shortcrust pastry, viennoiseries and more.

Facilitating the approach to the realm of leavened products, it perfectly kneads and oxygenates 0.5kg to 3kg of dough. My Miss Baker® perfectly combines medium hydration doughs, even up to 75%.

Ideal for enthusiasts, amateurs, white art apprentices, home kitchens, small restaurants and holiday farms.

My Miss Baker® will surprise you on every occasion!

MAIN CHARACTERISTICS

- Fixed single speed controlled arm moving system (42 strokes per minute)
- Small-sized double-arm compact system
- Completely extractible kneading arms
- High efficiency induction engine
- Completely extractable arms to ensure emptying and cleaning operations are easier.
- 6 exciting colors cleaning operations are easier.

DIMENSIONS

Kneading machine dimensions LxWxH (mm)	330 x 490 x 480
Dimensions with packaging LxWxH (mm)	400 X 600 X 700

My MISS BAKER®



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	250 W
Speed of the arms	42 strokes/min
Extractable arms	Yes
Extractable bowl	No
Net weight/packing	28 kg / 39 kg
Color	White
Warranty	2 years parts and labour

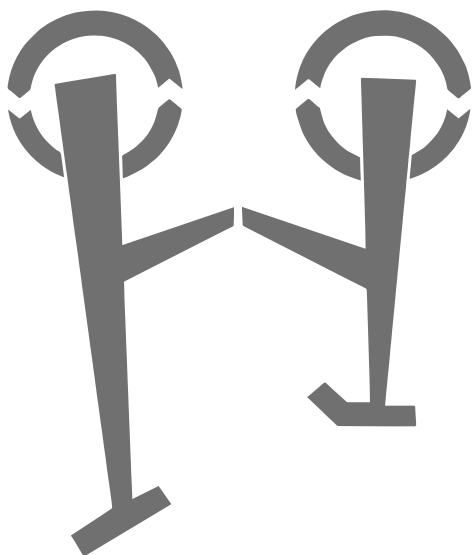


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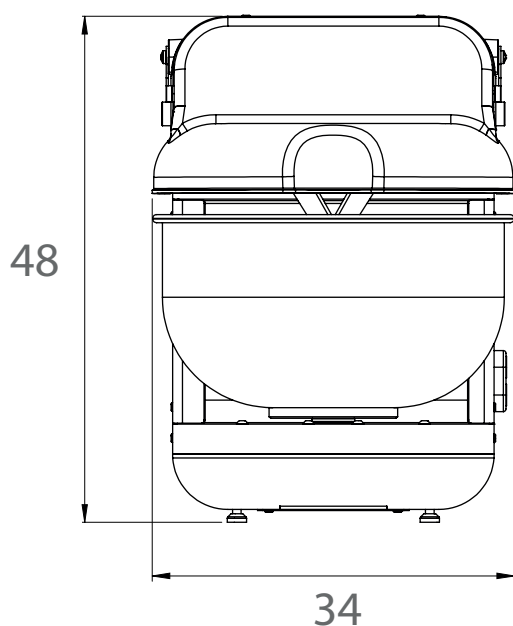
Bernardi patent

- 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.

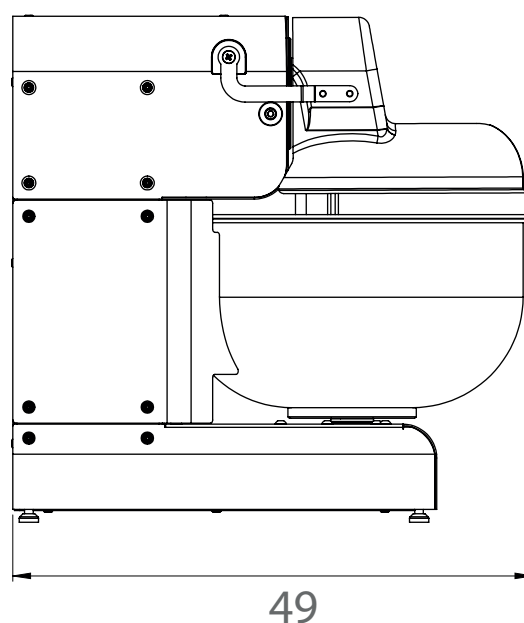
DOUGH	MY MISS BAKER
BREAD	
PIZZA	
EGG PASTA	
PIZZA NAPOLETANA	
FROLLA PASTA	
BRIOCHEs/VIENNOISERIES	
SHORT PASTA	
CROISSANTS	
PANETTONE	
HIGH HYDRATION DOUGH	

- 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



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OPTIONS (Colors/Finishes)

Bianco (WHITE) - *Standard	MY0323010		
Rosso (RED)	MY0323010x	LIME	MY0323010x
Salvia (MINTY FRESH)	MY0323010x	Ardesia (LONDON SMOKE)	MY0323010x
Cipria (BLUSH)	MY0323010x	Stainless Steel (INOX)	MY0323010I



BIANCO (WHITE)

The charm of the classic

The white color has always been an iconic color for our mixers, a shade that embodies class and sophistication. My MISS BAKER® BIANCO is the right choice for any kitchen that will make it shine as never before.

ROSSO (RED)

Passion and love

If your passion for cooking were a color, it would surely be red! This is why My MISS BAKER® ROSSO is love and dedication, a color that is able to bring out any environment and transmit warmth to every recipe and dough.



SALVIA (MINTY FRESH)

The most desired

Perfect in its delicate and refined sage color, My MISS BAKER® SALVIA makes everyone fall in love with it! A mixer capable of turning any kitchen into a special welcoming milieu, where beauty and efficiency match harmoniously.



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ARDESIA (LONDON SMOKE)

Elegance in the kitchen

My MISS BAKER® ARDESIA is pure refinement in the kitchen. In its elegant slate grey shade, it gives a touch of uniqueness to any environment and turns each dough into a true masterpiece.



CIPRIA (BLUSH)

Charming and vintage

My MISS BAKER® CIPRIA is the perfect combination of the perfect combination of class and taste. A truly chic color like that can easily make any place unforgettable and inspire exceptional recipes.

LIME *Crittty and Modern*

Are you looking for a touch of energy in your kitchen? Then My MISS BAKER® LIME is perfect for you! Its bright color will surprise you and all your guests, conquering anyone with perfect doughs full of vitality!



INOX (STAINLESS STEEL)

Professional and Hygienic

Are you looking for that commercial and industrial touch in your kitchen? Then My MISS BAKER® INOX constructed totally in stainless steel will make you look and feel like a true professional with its hygienic and stainless steel armour.