



bernardi®



# 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. My Miss Baker® range is perfect for the preparation of basic dough for bread, pizza and focaccia, as well as homemade recipes, shortcrust pastry and viennoiseries.

**My Miss Baker® will surprise you on every occasion!**



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## MY MISS BAKER®

My Miss Baker® is the smallest double arms bench mixer in the world. Designed with fixed speed and easy to use, My Miss Baker® is the ideal tool for the preparation of basic dough for bread, pizza, focaccia, shortcrust pastry, viennoiseries. Facilitating the approach to the realm of leavened products, it offers excellent results in any preparation. 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 be your essential tool, for sure!

Flour capacity	0,5 - 1,8 Kg
Kneading capacity*	0,8 - 3 Kg
Bowl capacity	10 liters
Dimensions of bowl	ø 32 - h 18
Voltage	230 V single-phase
Power	250 W
Speeds of the arms	42 strokes/min
Extractable arms	YES
Extractable bowl	NO
Dimensions LxPxH (cm)	33x49x48
Weight	28 Kg
Code	MY0323010



\* 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 25% of the maximum capacity.  
For tough dough - less than 55% hydration - like egg pasta and sourdough, work max. 1kg of dough.



## **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.



## **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 class and taste. A truly chic color like that can easily make any place unforgettable and inspire exceptional recipes.

## **LIME**

### ***Gritty 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!





**Removable arms for easier cleaning**



**Fixed speed  
42 strokes per minute**



**Hole for inserting ingredients**



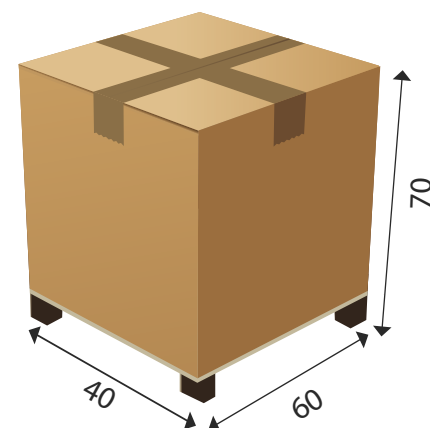
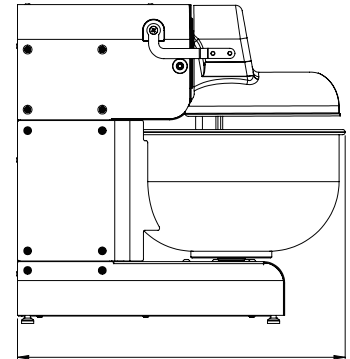
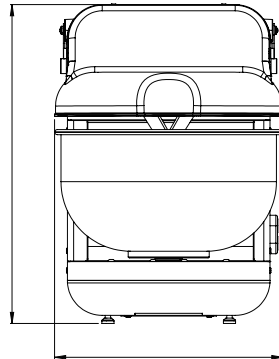
**ON/OFF main switch**



**Compact dimensions**



**230 V single-phase voltage**





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## MY MISS BAKER® INOX

My Miss Baker® is the smallest double arms bench mixer in the world, totally made of stainless-steel. Designed with fixed speed, My Miss Baker® is the ideal tool for the preparation of basic dough for catering bread, pizza, focaccia, shortcrust pastry, viennoiseries. My Miss Baker® perfectly combines medium hydration doughs, even up to 75%.

Design mixer with a unique aesthetic.

My Miss Baker® INOX is perfect for restaurants and open kitchens.

Flour capacity	0,5 - 1,8 Kg
Kneading capacity*	0,8 - 3 Kg
Bowl capacity	10 liters
Dimensions of bowl	ø 32 - h 18
Voltage	230 V single-phase
Power	250 W
Speeds of the arms	42 strokes/min
Extractable arms	YES
Extractable bowl	NO
Dimensions LxPxH (cm)	33x49x48
Weight	29 Kg
Code	MY0323010I



\* 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 25% of the maximum capacity.  
For tough dough - less than 55% hydration - like egg pasta and sourdough, work max. 1kg of dough.





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

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