



bernardi





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There are significant gestures, recipes that are passed on from generation to generation, aromas and feelings we can never forget. The art of kneading is rooted way down in the past and forms common experience, which is part of our childhood memories and contributes to a collective cultural knowledge. Bread, pizza, focaccia, panettone and brioches: kneading demands technique, strength and determination. We save the natural character of gestures and allow kneading professionals to obtain the best results.

For 30 years the company BERNARDI from Cuneo has been specialized in the production of spiral, double arm and fork 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 1980ies 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 recently 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 forth by the fourth industrial revolution.



MEETING OUR CUSTOMERS



WHITE ART TEST LAB



OPPORTUNITY EITHER FOR PROFESSIONALS AND ENTHUSIASTS



BERNARDI BAKERY LAB

After 30 years of experience with the double arm technology BERNARDI enriched its own offer with a training project that is aimed at cooks and enthusiasts. In autumn 2013 the laboratory for the production of bread, pizza and candies opened and now everyone can deepen his knowledge of different kinds of dough and discover the potential of a technology that praises tradition. Since the beginning BERNARDI has been trying to transfer the culture of the double arm technology, concerning both quality of the machines and excellent results that can be reached for all products of yeast dough.

The opening of BERNARDI BAKERY LAB composes the best opportunity to meet market needs and satisfy always more demanding customers, which is essential for a company that desires to keep up with time and therefore develops a suitable technology to reach best results.

WHAT'S ON THE MARKET

DOUBLE ARMS

Slow kneading system based on the movement of double arms that simulate manual work, which leads to a perfectly oxygenated dough. The reduced mechanical friction allows the dough not to be heated during the mixture, keeping the characteristics of the flour unchanged. Therefore, the double arms are optimal for every yeast dough.



FORK

Kneading system based on the very slow rotation of a fork around an inclined axis, which enables an optimal oxygenation of dough without heating. Typically applied for dough of low hydration.

SPIRAL

Fast kneading system based on the rotation of a spiral around its own axis, which causes an extension and stretch of the gluten network. This system creates strong friction that heats the dough, which requires certain adjustments like the usage of ingredients with low temperatures or an attentive time management during mixture.



COMPACT KNEADING SYSTEM

THE ADVANTAGES OF COMPACT KNEADING SYSTEM



COMPACT
DIMENSIONS



OPTIMAL
PRICE -
PERFORMANCE
RATIO



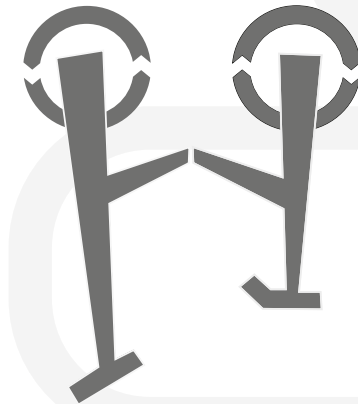
EXCELLENT
RESULTS
FOR BAKERS,
PASTRY CHEFS
AND PIZZA
BAKERS

COMPACT SYSTEM

The exclusive compact kneading arm system is a patent of Bernardi that allows the production of double arm mixers 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

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, which reduces losses of efficiency.



STRINGING OF 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 string gluten networks that will help to support the dough during the rising.



WHITE A WORLD OF

TEMPERATURE OF DOUGH

Respecting the elements of nature 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 is being reduced dramatically by 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



CHOICE OF THE MODEL

DOUGH	MISS BAKER CHEF	MISS BAKER PRO	MISS BAKER PRO XL
BREAD			
PIZZA			
SHORT PASTRY			
EGG PASTA*			
CROISSANTS			
PANETTONE			
HIGH IDRATATION DOUGH			

* cutting the maximum kneading capacity by half.

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 - hydration 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)

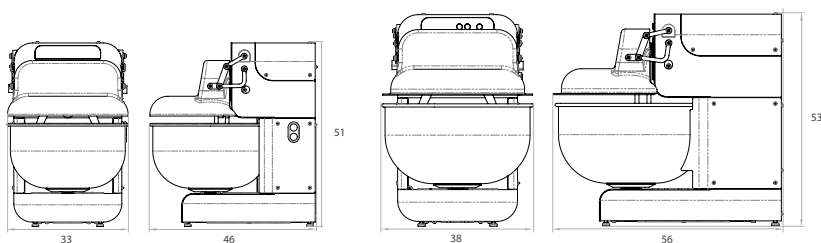
Small-sized double-arm compact system

Completely extractible kneading arms

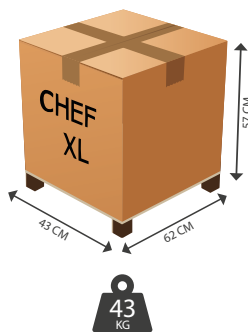
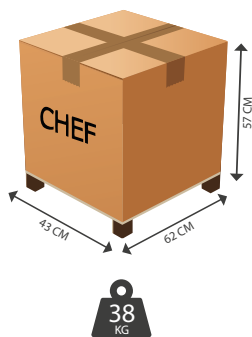
Double-channel emergency stop system ("Safety Torque Off")

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 - hydration 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

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

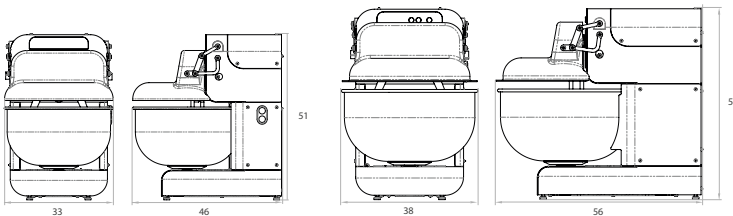
Completely extractable kneading arms

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

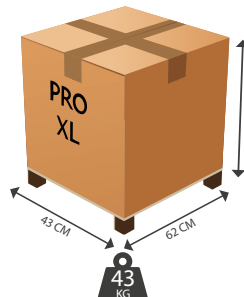
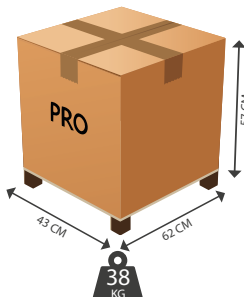
Touch-system control board

High efficiency induction engine

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



WEIGHT and VOLUME



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Authorized dealer