BERNARDI RS-12
FREESTANDING 12KG DOUBLE ARM MIXER
RS1223029

BERNARDI RS-12

The RS series are a compact freestanding double arm kneading mixer for professional use.

The RS-12 is especially suitable for pizza dough, bread and focaccia. It perfectly kneads and oxygentaes 2kg - 12kg of dough to a standard that praises the highest tradition.

The patented compact system enables the double arms to adapt to minimal space requirements and offer exceptional performance.

The RS Series can perfectly combine medium hydration doughs, even up to 75%.

TRY IT AND FALL IN LOVE



MAIN CHARCTERISTICS

- 2 speed controlled arm moving system (38 and 52 strokes per minute)
- Small-sized double-arm compact system
- Completely extractable arms to ensure emptying and cleaning operations are easier.
- Double-channel emergency stop system ("Safety Torque Off")
- Touch-system control board
- High torque efficiency induction engine

SPECIFICATIONS

Flour capacity	1.3kg - 8kg
Kneading capacity	2kg - 12 kg
Bowl capacity	27 litres
Dimensions of bowl	Ø 38 - h 25
Voltage	230 V single-phase, supplied with a 10 amp plug
Power	1100 W
Speed of the arms	2 speed from 38 & 52 strokes/min
Extractable arms	Yes
Extractable bowl	No
Net weight/packing	114 kg / 130 kg
Color	White
Warranty	2 years parts and labour

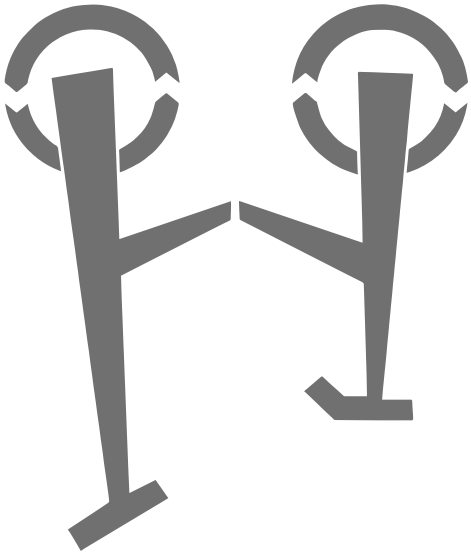
DIMENSIONS

Kneading machine dimensions LxWxH (mm)	440 x 700 x 860
Dimensions with packaging LxWxH (mm)	550 X 810 X 1100

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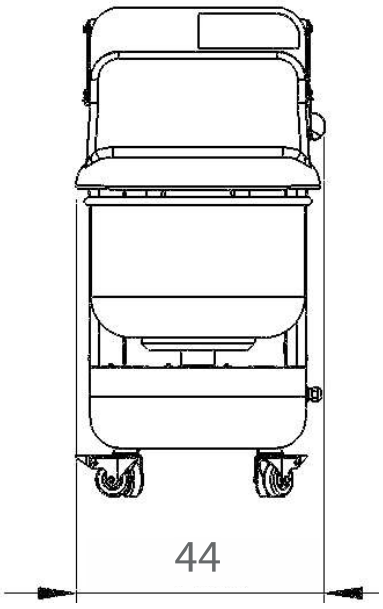
Bernardi patent

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

DOUGH	BERNARDI RS-12
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

