

RANGE  
rs

 bernardi®



## Excellent doughs, great simplicity.

RS range is ideal to prepare basic doughs for bread, pizza and focaccia, with medium hydration. The must-have tool for bakeries, pizza restaurants and restaurants, with compact dimensions and a good price-performance ratio.



**Removable arms**  
for easy cleaning



**Touch control panel**



**Hole in the safety protection**  
for adding ingredients easily



**2 speed steps**  
38 and 52 strokes/minute



Available in **three sizes**  
12, 24 and 48 kg dough

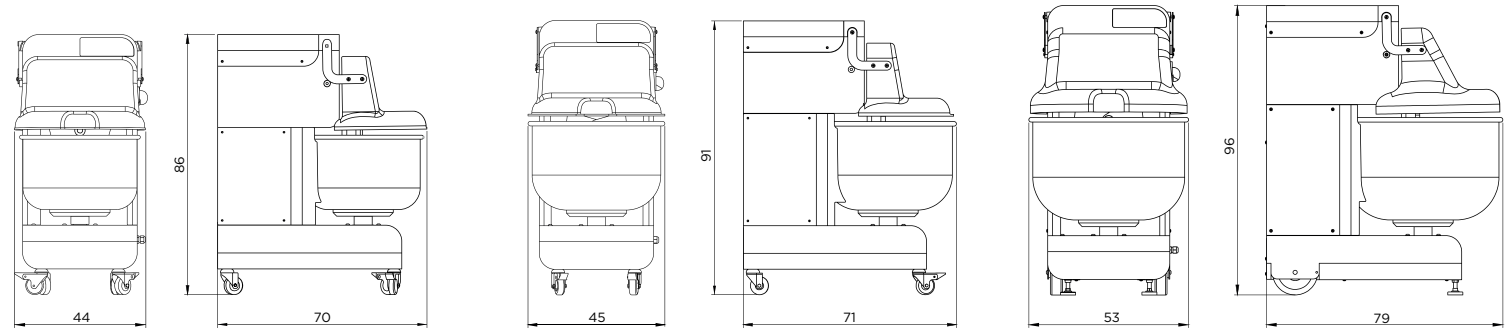


**Voltage 230V**  
single-phase



SCAN THE QR CODE  
FOR MORE INFORMATION

# Technical details



Model	RS12	RS24	RS48
Flour capacity	1.3 - 8 kg	2 - 15 kg	3 - 30 kg
Dough capacity	2 - 12 kg	3 - 24 kg	5 - 48 kg
Bowl capacity	27 l	35 l	60 l
Bowl size (cm)	ø 38 - h 25	ø 43 - h 30	ø 50 - h 34
Voltage	230V single-phase	230V single-phase	230V single-phase
Power	1100 W	1500 W	1500 W
Speed steps	2 speed steps	2 speed steps	2 speed steps
Strokes (strokes/min)	38 and 52	38 and 52	38 and 52
Dimensions LxWxH (cm)	44x70x86	45x71x91	53x79x96
Weight	114 kg	124 kg	145 kg
Product code	RS1223029	RS2423029	RS4823029
Timer	-	-	-
Packaging dimensions (cm)	55x81x110	55x81x110	63x89x116
Packaging weight	130 kg	159 kg	187 kg