



PROBAKER

black

HIGH PERFORMANCE KITCHEN MACHINE
DESIGNED AND DEVELOPED IN NORWAY





TECH SPEC

DUAL ACTION™ KNEADING SYSTEM

EFFICIENT 700W DC MOTOR

STABLE CONSTRUCTION

PRECISE SPEED CONTROL WITH 20 SETTINGS

AUTOMATIC OVERLOAD PROTECTION SYSTEM

7L BOWL CAPACITY

SPIRAL HOOK, FLEXIBLE BEATER, DOUBLE WHISK AND SPLASH

GUARD INCLUDED



10 YEAR MOTOR GUARANTEE

DESIGNED AND DEVELOPED IN NORWAY

RRP: 9499NOK

WILFA PROBAKER





DUAL ACTION™ KNEADING SYSTEM

In collaboration with The Norwegian Bakery and Pastry Teams, Wilfa has developed a system, inspired by the best industrial machines, where both bowl and hook rotate simultaneously, allowing for optimum kneading performance.

WILFA PROBAKER



BKL
The Norwegian
Bakery and Pastry Team





STABLE CONSTRUCTION

With Probakers Dual Action™ Kneading System the motor and gear placement is lower than for most competitors. This ensures a low centre of gravity where the mixer stays in place even for the toughest jobs.

WILFA PROBAKER





EFFICIENT 700W DC MOTOR

Probakers 700W motor is one of few in the consumer market to utilize the PMDC-motor technology. This motor type enables a more efficient power transfer and allows for a broad speed range.

WILFA PROBAKER

Output shaft specifications:

Max torque: 110Nm

Speed range: 60 – 270RPM





PRECISE SPEED CONTROL

With 20 individual speed settings Probaker is up for any job: From slowly mixing in flour clutterless to high speed kneading of heavier doughs.

WILFA PROBAKER





AUTOMATIC OVERLOAD PROTECTION SYSTEM

Probaker is equipped with a sophisticated protection system consisting of two sensors that monitors the PMDC-motor continuously:

OVER-TEMPERATURE PROTECTION:

Probaker measures the motor temperature during use to protect against dangerously high temperatures. If too high temperatures are measured it will automatically shut down.

OVER-LOAD PROTECTION:

Probaker is equipped with an advanced over-load sensor that continuously measure the motors torque transfer. If too high loading is present, by for instance a heavy dough, it will instantly turn off the motor.

WILFA PROBAKER





7L BOWL CAPACITY

The 7L bowl allows kneading of up to 5 kg dough. It's size and placement enables effortless adding of ingredients while kneading.

WILFA PROBAKER





EASY ACCESS

Probakers large bowl and short head makes adding of ingredients quick and simple without having to lift the head.

The design also ensures that it easy to monitor the mixture as it's always in line of sight.

WILFA PROBAKER



wilfa

SPIRAL HOOK

With a optimized shaped spiral hook and rotating bowl there is several advantages over competitors' systems:

- Best kneading performance in class (According to feedback from the Norwegian baking team and other testers)
- Small distance between the hook and bowl ensures quick combining of ingredients with no need to scrape the bowl
- No climbing of the dough due to the optimized bowl and hook shape

The spiral hook is designed to knead dough and heavy ingredients effectively for optimal gluten development. It's ideal for:

- Yeast dough
- Short pastry
- Pie dough
- Pastry
- Pasta dough
- Crispbread

WILFA PROBAKER



wilfa

FLEXIBLE BEATER

The Flexi-beater is ideal for mixing light ingredients, ensuring that air is worked into the mixture. The design with a silicon scraper effectively eliminates the need for a spatula during mixing.

It's ideal for:

- Buttercream
- Icing
- Cake mixes
- Jams
- Mashed potato

WILFA PROBAKER



wilfa

DOUBLE WHISK

The dual whisk design allows for ideal mixing where air is added between the whisks and the mixture is pushed towards the center of the bowl.

This makes it perfect for adding air to light batters and ensures maximum volume. It's ideal for:

- Cream
- Egg whites
- Sponge cake
- Waffle/pancake batter

WILFA PROBAKER





wilfa

DELIVERING BEYOND EXPECTATIONS

RECIPE BOOKLET

In collaboration with the Norwegian Bakery and Pastry Team

WILFA PROBAKER

DIGITAL CONTENT

Instruction videos, video recipes and more





wilfa

BAKERS TIPS & TRICKS

Start with cold ingredients. The kneading process generates heat during kneading. The temperature of the dough will typically increase by 1 - 2°C per minute. In general, it is recommended to stop kneading when dough temperature reaches 26°C. Higher temperatures might affect the dough and causes the gluten network to degrade.

Knead enough to develop a strong gluten network. Kneading with recommended speed and time as described in “Maximum capacities” usually yields good results.

Challenge yourself: High water content in the dough combined with proper kneading usually makes for long-lasting and airy results. And lowers the load on the Probaker.

WILFA PROBAKER



BKL

The Norwegian
Bakery and Pastry Team





PROBAKER

KM1B-70

black





PROBAKER

KM1GY-70

grey





PROBAKER – INTRODUCTION VIDEO

WILFA PROBAKER



WILFA
PROBAKER



thank you