



SATURNE 3



according to EN 454 standard rev. 2015

Planetary mixer

Saturne 3 line, a new generation of planetary mixers, represents an evolution and a further development of the successful Saturne from which has taken advantage of improvements, innovations and fine-tuning not only to the mechanical part but also to ergonomics and functionality of use. Acting as modern and versatile machines designed for pastry-shops, artisanal bakeries, foodstuff workrooms and industrial kitchens. Saturne 3 planetary mixers are appropriate — due to their range of interchangeable tools— for making a variety of creams, mixture and dough of different consistency and texture, typical of the traditional pastry production as well as gastronomy products such as sauces and mayonnaise.

Standard features

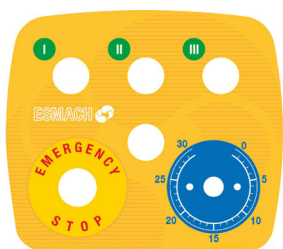
- Steel structural frame, cast-iron bowl-holder arms and shockproof thermoformed ABS cover top.
- Painted with epoxy powder coating (suitable for food contact). Alternatively, stainless steel structure.
- Stainless steel bowl and flour protection.
- Simple, quick and safe bowl hooking of new generation without fixing levers.
- Machine lifted up from floor by 4 support feet.
- Rear adjustable levelling feet for optimum machine stability on floor.
- Lid: plastic and transparent bowl lid suitable for food contact in compliance with the strictest hygienic and safety regulations. New generation of rotating lid, easy to remove and to clean, equipped with a wide opening for ingredients to be added.
- New generation of quick and intuitive bayonet-connection tool.
- Bowl up-down operations by hand through an ergonomic handle, properly balanced to minimize any operator's effort.
- Bowl removable possibility with assembled tool.

- Sturdy, accurate and silent mechanics due to a mixed transmission system with belts and leakproof lubricated special steel gears.
- Automatic activation of stop brake for tool rotation while lifting up the grid.
- Power supply: 400V/3/50 Hz (different voltage upon request).
- Low-voltage electric control panel.

Available configurations (20 - 40 - 60 lt)

- Saturne 3 - EM 3V - three-working speeds, electro-mechanical control panel, working mode by timer.
- Saturne 3 - 3V - three-working speeds, electronic control panel and working mode by hand or timer.
- Saturne 3 - E - stepless variable speed, electronic control panel and working mode by hand or timer.

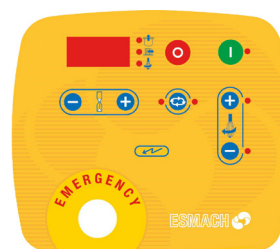
Standard tools included: stainless steel whisk, aluminium beater and spiral.



Three-speed electromechanical panel



Three-speed electronic panel



Variable speed electronic panel



Accessori - optional

- Stainless steel structural frame
- Stainless steel beater and spiral (instead of aluminium) supplied as standard
- Stainless steel or aluminium hook tool
- Additional bowl
- Electric heater
- Bowl-holder mini trolley

Kit for reduction of capacity (with adjusted stainless steel bowl + stainless steel whisk, aluminium or stainless steel beater, aluminium or stainless steel spiral)

- 10 liter kit: Saturne 3 20 and 40L
- 20 liter kit: Saturne 3 40 and 60L
- 40 liter kit: Saturne 3 60L



ALUMINIUM OR STAINLESS STEEL HOOK



ALUMINIUM OR STAINLESS STEEL BEATER



ALUMINIUM OR STAINLESS STEEL SPIRAL



STAINLESS STEEL WHISK

MODELS

Saturne 3 20 EM	3-working speed planetary mixer. Electro-mechanical control panel. Bowl capacity: 20L Standard tools: stainless steel whisk, aluminium beater and spiral.
Saturne 3 20 EL 3V	3-working speed planetary mixer. Electronic control panel Bowl capacity: 20L Standard tools: stainless steel whisk, aluminium beater and spiral.
Saturne 3 20 VRV	Planetary mixer with stepless speed change gear. Electronic control panel Bowl capacity: 20L. Standard tools: stainless steel whisk, aluminium beater and spiral.
STR20/INOX	Option : stainless steel structural frame for Saturne 3-20 (instead of painted)
UT20/INOX	Option: stainless steel beater and spiral tool (instead of aluminium)
Saturne 3 40 EM	3-working speed planetary mixer. Electro-mechanical control panel. Bowl capacity: 40L Standard tools: stainless steel whisk, aluminium beater and spiral.
Saturne 3 40 EL 3V	3-working speed planetary mixer. Electronic control panel Bowl capacity: 40 l. Standard tools: stainless steel whisk, aluminium beater and spiral.
Saturne 3 40 VRV	Planetary mixer with stepless speed change gear. Electronic control panel Bowl capacity: 40 l. Standard tools: stainless steel whisk, aluminium beater and spiral.
STR40/INOX	Option : stainless steel structural frame for Saturne 3-40 (instead of painted)
UT40/INOX	Option: stainless steel beater and spiral tool (instead of aluminium)
Saturne 3 60 EM	3-working speed planetary mixer. Electro-mechanical control panel. Bowl capacity: 60L Standard tools: stainless steel whisk, aluminium beater and spiral.
Saturne 3 60 EL 3V	3-working speed planetary mixer. Electronic control panel Bowl capacity: 60L Standard tools: stainless steel whisk, aluminium beater and spiral.
Saturne 3 60 VRV	Planetary mixer with stepless speed change gear. Electronic control panel Bowl capacity: 60L Standard tools: stainless steel whisk, aluminium beater and spiral.
STR60/INOX	Option: stainless steel structural frame for Saturne 3-60 (instead of painted)
UT60/INOX	Option: stainless steel beater and spiral tool (instead of aluminium)



MODELS

	UTENSILI / TOOLS	MATERIALE / MATERIAL	CODICE / CODE
SATURNE 20	SPATOLA / BEATER	ALLUMINIO / ALUMINIUM INOX / STAINLESS STEEL	AF53G000152 (STD) AF53G000155
	GANCIO / HOOK	ALLUMINIO / ALUMINIUM INOX / STAINLESS STEEL	AF53G000154 NON DISPONIBILE / NOT AVAILABLE
	FRUSTA / WHISK	INOX / STAINLESS STEEL Ø3 INOX / STAINLESS STEEL Ø4 INOX / STAINLESS STEEL Ø6	AF53G000151 (STD) NON DISPONIBILE / NOT AVAILABLE NON DISPONIBILE / NOT AVAILABLE
	SPIRALE / SPIRAL	ALLUMINIO / ALUMINIUM INOX / STAINLESS STEEL	AF53G000153 (STD) AF53G000156
SATURNE 40	SPATOLA / BEATER	ALLUMINIO / ALUMINIUM INOX / STAINLESS STEEL	AF53G000133 (STD) AF53G000175
	GANCIO / HOOK	ALLUMINIO / ALUMINIUM INOX / STAINLESS STEEL	AF53G000136 AF53G000179
	FRUSTA / WHISK	STAINLESS STEEL Ø3 STAINLESS STEEL Ø4 STAINLESS STEEL Ø6	AF53G000177 AF53G000135 (STD) AF53G000178
	SPIRALE / SPIRAL	ALUMINIUM STAINLESS STEEL	AF53G000134 (STD) AF53G000176
SATURNE 60	SPATOLA / BEATER	ALLUMINIO / ALUMINIUM INOX / STAINLESS STEEL	AF53G000122 (STD) AF53G000180
	GANCIO / HOOK	ALLUMINIO / ALUMINIUM INOX / STAINLESS STEEL	AF53G000129 AF53G000187
	FRUSTA / WHISK	INOX / STAINLESS STEEL Ø3 INOX / STAINLESS STEEL Ø4 INOX / STAINLESS STEEL Ø6	AF53G000182 AF53G000128 (STD) AF53G000183
	SPIRALE / SPIRAL	ALLUMINIO / ALUMINIUM INOX / STAINLESS STEEL	AF53G000127 (STD) AF53G000181

ELECTRIC HEATERS - Monophasic power supply

(Prices valid for accessory assembled on new machines delivered from the factory)

Model	Description
RPL/E 20	Electric heater for Saturne 3 20
RPL/E 40-60	Electric heater for Saturne 3 40 and 60

KIT FOR REDUCTION OF CAPACITY

(composed of an adjusted bowl and a set of 3 tools: stainless steel whisk, aluminium beater and spiral)

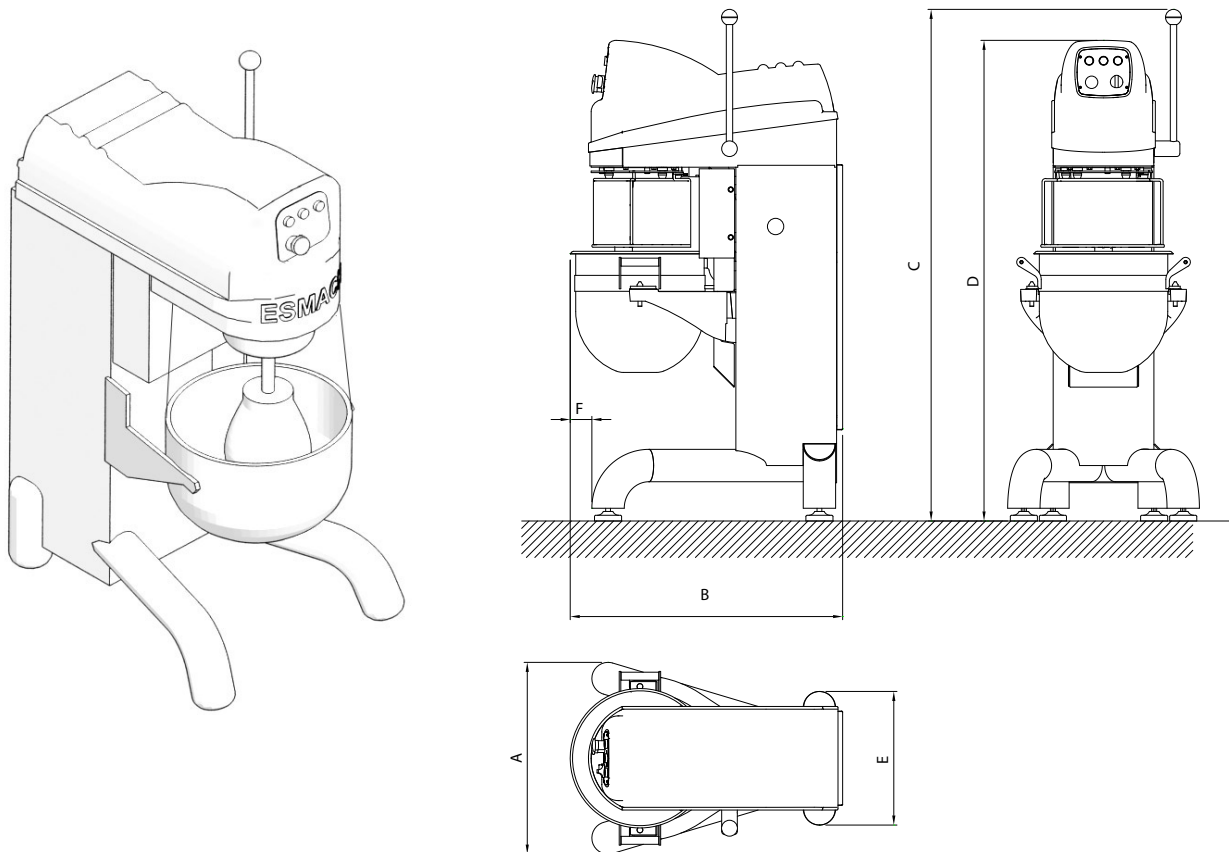
Model	Description
KIT/ST 10	10 liter bowl + set of 3 tools adaptable to Saturne/Saturne E 20L and 40L (P/No. 1G001240)
KIT/ST 20	20 liter bowl + set of 3 tools adaptable to Saturne E 40L and 60L
KIT/ST 40	40 liter bowl + set of 3 tools adaptable to Saturne E 60 L (P/No. 1G001450)



MESCOLATORE PLANETARIO

NOR05G001_02

PLANETARY MIXER



DATI TECNICI / TECHNICAL FEATURES SATURNE 3		20	40	60	20	40	60
		CON 3 VELOCITA' / THREE-SPEED			CON VARIATORE DI VELOCITA' / WITH SPEED VARIATOR		
CAPACITA' / CAPACITY	l	20	40	60	20	40	60
A	mm	601	601	681	601	601	681
B	mm	855	855	981	855	855	981
C	mm	1510	1510	1620	1510	1510	1620
D	mm	1440	1440	1550	1440	1440	1550
E	mm	420	420	470	420	420	470
F	mm	30	70	95	30	70	95
POTENZA INSTALLATA / INSTALLED POWER	kW	1.5	2.2	3.1	2.2	2.2	3
POTENZA MAX ASSORBITA / MAX ABSORBED POWER	kW	1.5	2.2	3.1	2.2	2.2	3
RISCALDATORE EL. / ELECTRIC HEATING SYSTEM (optional)	kW	2	2	2	2	2	2
PESO / WEIGHT	kg	220	235	305	215	230	305
CONNESSIONE ELETTRICA / PLUG COUPLING		3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr

N.B.: Con i modelli VRV, poiché dotati di inverter, è necessario installare un interruttore differenziale. / **IMPORTANT NOTE:** With VRV models, as equipped with inverter, it is necessary to install a circuit-breaker.