



SATURNE EVO



Planetary mixer

Saturne EVO line, a new generation of planetary mixers, represents an evolution and a further development of the successful Saturne 3 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 EVO 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

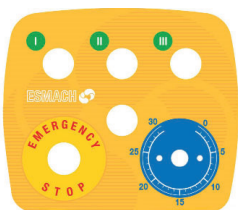
- Structure in steel carpentry, tub holder arm in carpentry, cover in shockproof thermoformed ABS
- Painting with the use of epoxy powders. Alternatively, stainless steel structure.
- Stainless steel parafLOUR tank and carter
- Hooking up the tub, simple, quick and safe, without levers locking.
- Machine lifted off the ground, resting on 4 feet.
- Adjustable leveling feet for adaptation to the worktop support.
- Rotary Lid: tank lid in suitable transparent plastic material to food contact in compliance with the most restrictive standards hygiene and safety.
- Newly designed flip lid, easily removable and washable, equipped with a large opening for the addition of ingredients.
- Rotating Grid: stainless steel grid
- LED illuminated tank for perfect viewing, on all versions.
- Manual bowl lifting and lowering, with ergonomic lever, suitably balanced to minimize effort of the operator.
- Possibility of disengaging the bowl with the tool mounted
- Robust, accurate and silent mechanics thanks to the adoption of mixed transmission system with belts and steel gears special with sealed lubrication.

Features for “AI” version

- Latest generation “AI” touch panel with 5” color display. The machine has a latest generation processor inside capable of memorizing up to 99 recipes with the use of 20 processes and 30 ingredients.
- Eight selectable languages
- Power supply: V. 400/3/50 Hz (different voltages on request).
- WiFi and LAN connection

Available configurations (20 - 40 - 60 L)

- Saturne EVO - EM - with three working speeds, command electromechanical, timer working mode.
- Saturne EVO - EL 3V - three working speeds with electronic control working mode with timer or manual
- Saturne EVO - VRV - continuously variable speed, command electronic working mode with timer or manual, with inverter
- Saturne EVO - VRV “AI” - continuously variable speed, “AI” electronic touch control working mode manual or automatic



Three-speed
electromechanical panel



Three-speed
electronic panel



Variable speed
electronic panel



Variable speed
“AI” touch control panel



Accessories

- Stainless steel structure
- Beater, whisk and spiral supplied with bayonet, quick and intuitive coupling of the tool.
- Extra tank
- Electric heater

Optionals

- Bowl trolley
- Capacity reduction kit
- Lid with vertical opening
- Variable speed electronic panel
- Scraper has a special connection on the machine which can be added later, it cannot be installed in the LO Lid version



STAINLESS STEEL OR
ALUMINUM HOOK



STAINLESS STEEL OR
ALUMINUM BEATER



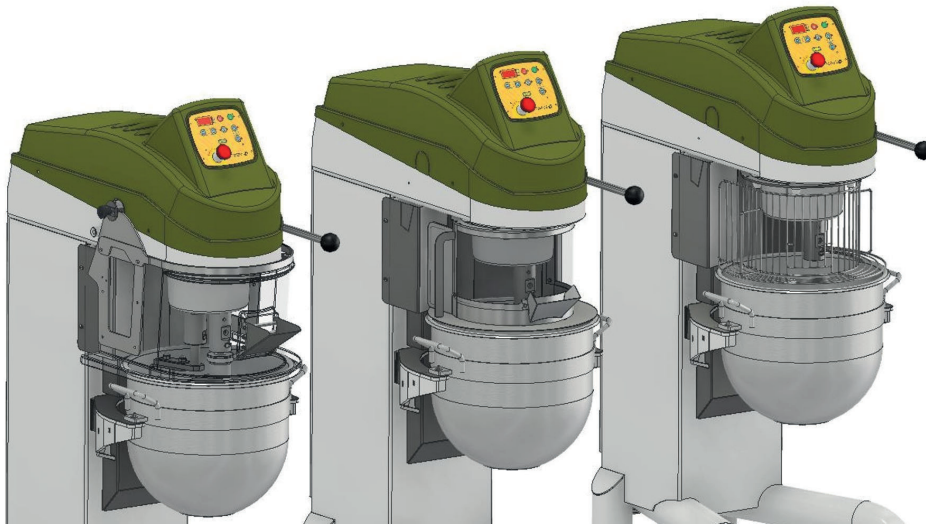
STAINLESS STEEL OR
ALUMINUM SPIRAL



STAINLESS STEEL WHISK



STAINLESS STEEL SCRAPER



Bowl protection VO Lid
type (vertical opening)

Bowl protection
LO Lid type (lateral
opening)

Bowl protection LO Grid type (lateral
opening)

Saturne EVO 20 EM	3-working speed planetary mixer. Electro-mechanical control panel. Bowl capacity: 20 L. Standard tools: stainless steel whisk, aluminium beater and spiral.
Saturne EVO 20 EL 3V	3-working speed planetary mixer. Electronic control panel Bowl capacity: 20 L. Standard tools: stainless steel whisk, aluminium beater and spiral..
Saturne EVO 20 VRV (disponibile anche nella versione "AI")	Planetary mixer with stepless speed change gear. Electronic control panel Bowl capacity: 20 L. 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 EVO 40 EM	3-working speed planetary mixer. Electro-mechanical control panel. Bowl capacity: 40 L. Standard tools: stainless steel whisk, aluminium beater and spiral.
Saturne EVO 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 EVO 40 VRV (disponibile anche nella versione "AI")	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)

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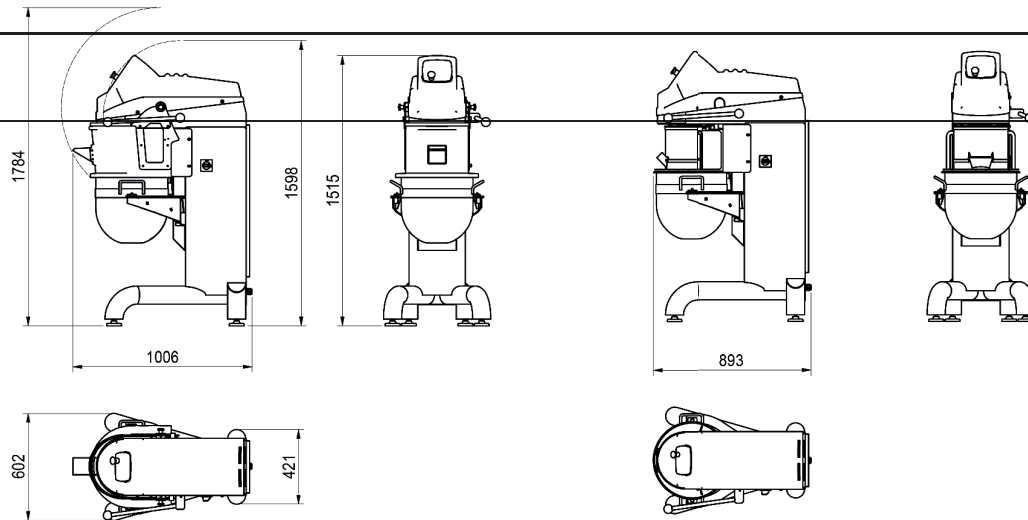
	UTENSILI / TOOLS	MATERIALE / MATERIAL	CODICE / CODE
SATURNE EVO 20	SPATOLA / BEATER	ALLUMINIO / ALUMINIUM	AF53G000152 (STD)
		INOX / STAINLESS STEEL	AF53G000155
	GANCIO / HOOK	ALLUMINIO / ALUMINIUM	AF53G000154
		INOX / STAINLESS STEEL	NON DISPONIBILE / NOT AVAILABLE
	FRUSTA / WHISK	INOX / STAINLESS STEEL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

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

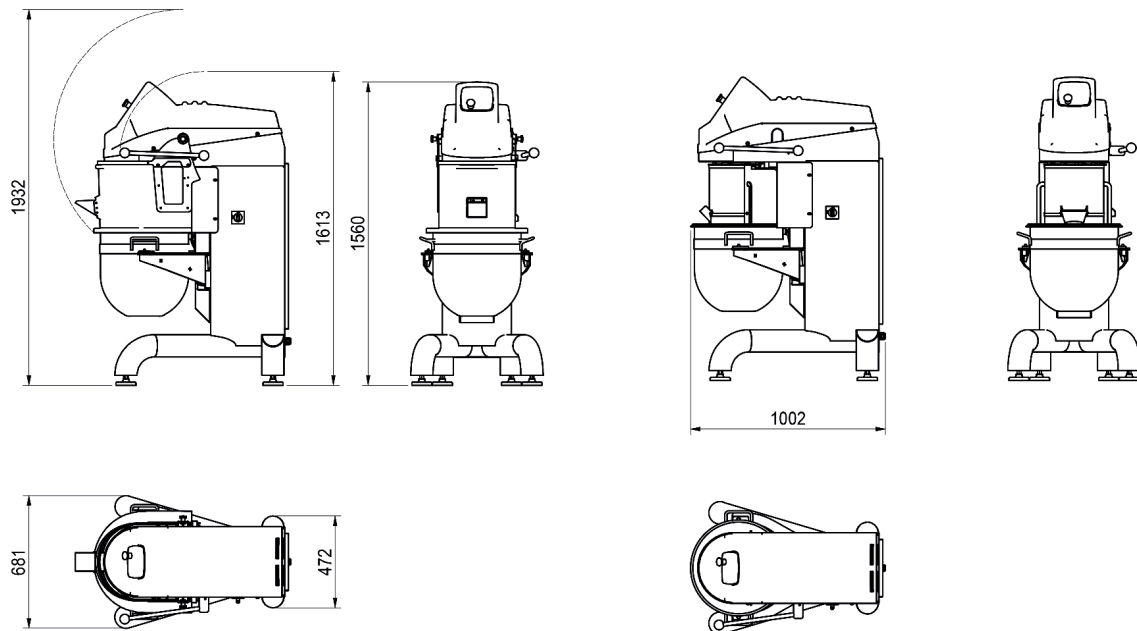
RPL/E 20	Electric heater for Saturne EVO 20
RPL/E 40-60	Electric heater for Saturne EVO 40 and 60



MODELLO 20-40L



MODELLO 60 L

**KIT FOR REDUCTION OF CAPACITY**

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

MODEL**Kit with bowl + standard tools**

AF51G20153K	Kit bowl 20L+3 UT 40-WHISK-BEATER-SPI
AF51G20134K	KIT bowl 40L+3 UT 40-WHISK-BEATER-SPI- no slide inside
AF51G20150K	Kit bowl 10L+3 UT 20-40-WHISK-BEATER-SPI
AF51G20145K	KIT bowl 60L+3 UT 60-WHISK-BEATER-SPI – no slide inside
AF51G20151K	Kit bowl 20L+3 UT 60-WHISK-BEATER-SPI
AF51G20152K	Kit bowl 40L+3 UT 60-WHISK-BEATER-SPI

Kit with bowl + standard tools + craper

AF51G20147K	Kit bowl 20L+4 UT 40-WHISK-BEATER-SPI-SCRAPER
AF51G20144K	KIT bowl 40L+4 UT 40-WHISK-BEATER-SPI-SCRAPER
AF51G20146K	KIT bowl 60L+4 UT 60-WHISK-BEATER-SPI-SCRAPER
AF51G20148K	Kit bowl 20L+4 UT 60-WHISK-BEATER-SPI-SCRAPER
AF51G20149K	Kit bowl 40L+4 UT 60-WHISK-BEATER-SPI-SCRAPER