

PLANETARY MIXER

USE

- Saturne is a planetary mixer designed for bread and cake bakeries (cream, soft dough and pastry, sauces, mayonnaise, etc.)
- 3 fixed speeds

CONSTRUCTION

- Epoxy painted frame (food-grade)
- Manual and automatic functions
- Programming of time
- LED controlled functions
- Manual bowl lifting by arch
- Stainless steel bowl
- Supplied with 3 tools (whisk, beater, spiral)
- 3 electrical gear speeds
- Removable rotating safety grid
- 12/24 V control circuit
- Supply voltage: three phase 400 V 50 Hz

GENERAL FEATURES

Model	Saturne 20	Saturne 40	Saturne 60
Bowl capacity in litres	20	40	60
Possible adaptation for tools and bowl	10 l	20 l	40 l - 60 l
Power	1.5 kW	2.2 kW	3 kW
Dimensions and weight			
L x w (in mm)	673 x 912	673 x 912	733 x 1052
Height	1340 mm	1370 mm	1540 mm
Net weight	220 kg	280 kg	350 kg