



Saturne 3

Planetary mixer



The Saturne 3 range of planetary mixers has been specially designed for use in traditional pastry shops and bakeries, or even in industrial laboratories.

Because they can be used both as beaters and mixers, the Saturne 3 units are perfectly adapted for the production of not only creams and soft pastries, but also sauces or mayonnaise.

Compact and versatile, the Saturne 3 range guarantees you high quality production.

The Saturne 3 planetary mixers include, as standard:

- **An epoxy coated frame** (food contact quality) on 4 stainless steel feet
- **A bowl** (size of 10, 20, 40 or 60 litres, to be specified when ordering), supplied with 3 tools (whip, beater and spiral)



Saturne 3, bowl lowered, with the whip tool

Designed for traditional pastry-making shops and bakeries

The Saturne 3 planetary mixers have been designed and constructed using advanced technology for maximum service life and minimum operating noise.

The Saturne EV model is a planetary mixer that has been designed more particularly for pastry shops, as well as for small laboratories and industrial kitchens. Fitted with an electronic gear variable from 30 to 125 rpm, it allows the production of all recipes for creams, soft pastries, sauces, etc.

The Saturne 3 planetary mixers comprise:

- A complete range of interchangeable tools, depending on the required mixture, in cast aluminium and stainless steel (whip)
- An ergonomic control panel
- A grid removable without tools
- A practical bowl fixing system
- Four stainless steel feet mounted on a plastic soleplate

To guarantee completely safety of use, conforming to the most advanced hygiene and safety standards, the Saturne 3 is fitted with a brake which stops the tool if the grid or lid is opened.

The Saturne 3 range is available



■ Type M

electro-mechanical control with 3 speeds comprising:

- A control panel with electromechanical components
- A timer that controls

starting and stopping of the gears (from 0 to 30 minutes)

- 3 pushbuttons for starting the gears
- A warning light indicating the presence of voltage

■ Type E

electronic control panel with 3 pre-set speeds comprising:

- A control panel with electronic components and digital keys
- A digital screen showing

the decrementing time in automatic mode and the incrementing time



in manual mode

- Gear starting keys
- A key for selecting the automatic or manual cycles
- A cycle stop and/or reset key
- Keys for increasing and reducing times
- A warning light indicating the presence of voltage
- 3 sensor status LEDs
 - grid or closed plastic lid
 - bowl raised
 - in function



Saturne 3, in use, with the spiral tool

able in 3 control versions



■ Type EV

electronic control with speed variator comprising:

- A control panel with electronic components and digital keys
- A digital screen

showing the decrementing time in automatic mode and the incrementing time in manual mode

- 3 gear starting keys
- A key for selecting the automatic or manual cycles
- A cycle stop and/or reset key
- Time increase and decrease keys
- A warning light indicating the presence of voltage
- 3 sensor status LEDs
- grid or closed plastic lid
- bowl raised
- in function

The different tools

■ **Accessories available** for the Saturne 3 planetary mixers with 10, 20, 40 and 60 litres/bowl:



The whip:

For the emulsion of egg whites, creams, sauces, whipped cream, etc.



The beater:

For mixing stuffings, biscuit dough, mousses, etc.



The spiral:

For mixing flour/water dough, puff pastries, brioches, miscellaneous pastries, etc.



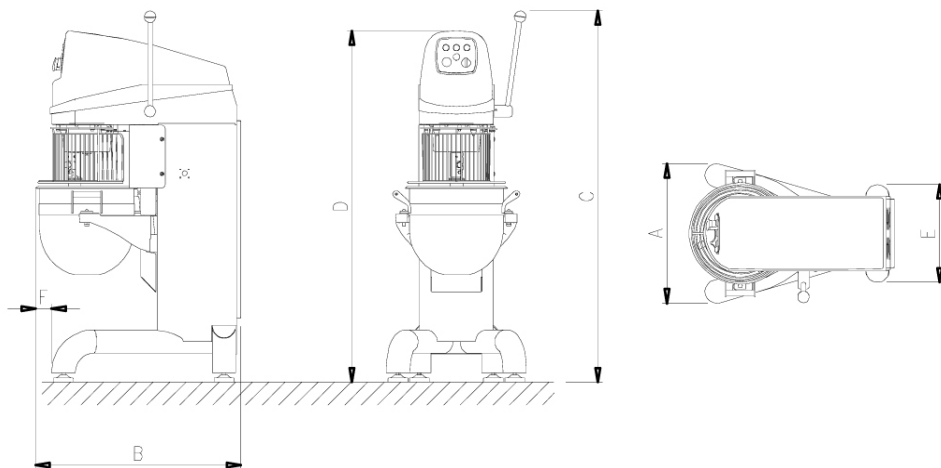
The hook (optional):

For mixing flour/water dough, puff pastries, brioches, miscellaneous pastries, etc.



Extra bowls (optional):
sold separately.

Possibility of installing electric heating under the bowl (optional) or a bowl trolley (optional).



General features

Model	Saturne 3 - 20	Saturne 3 - 40	Saturne 3 - 60
Bowl capacity in litres	20 l	40 l	60 l
Possible adaptation for tools and bowl	10—20 l	10—20—40 l	20 - 40—60 l
Power	1,5 kW (E & M models) - 2,2 kW (EV model)	2,2 kW	3,1 kW
Power supply	400 V 3PH + N 50 Hz *	400 V 3PH + N 50 Hz *	400 V 3PH + N 50 Hz *
Dimensions and weight			
A x B	601 x 855 mm	601 x 855 mm	681 x 981 mm
Height with lever (C)	1510 mm	1510 mm	1620 mm
Total height (D)	1440 mm	1440 mm	1550 mm
Net weight	220 kg	235 kg	305 kg

* Other power supply on demand

Reference

Models	Saturne 3 M - Electromechanical panel with 3 pre-set speeds
88704101	Saturne 3 M 20 L
88704111	Saturne 3 M 40 L
88704121	Saturne 3 M 60 L
Saturne 3 E - Electronic panel with 3 pre-set speeds	
88704131	Saturne 3 E 20 L
88704141	Saturne 3 E 40 L
88704151	Saturne 3 E 60 L
Saturne 3 EV - Electronic panel with variable speed	
88704161	Saturne 3 EV 20 L
88704171	Saturne 3 EV 40 L
88704181	Saturne 3 EV 60 L

Option

On demand Anti-splash safety plastic lid instead of the safety grid

Accessories (option)	Capacity	For
Additional bowls only		
3G000137	10 l	Saturne 20
3G000146	20 l	Saturne 20
3G000146	20 l	Saturne 40
3G000114	40 l	Saturne 40
3G000138	20 l	Saturne 60
3G000139	40 l	Saturne 60
3G000120	60 l	Saturne 60

Accessories - on standard - Bowl + 3 tools : whip, beater, spiral

Reference	Capacity	For
1G001240	10 l	Saturne 20
1G001340	20 l	Saturne 20
1G001240	10 l	Saturne 40
1G001340	20 l	Saturne 40
1G001440	40 l	Saturne 40
1G001350	20 l	Saturne 60
1G001450	40 l	Saturne 60
1G001550	60 l	Saturne 60

Accessories (option)	Capacity	For
Hooks		
3G000154	20 l	Saturne 20 - 40
3G000136	40 l	Saturne 40
3G000168	20 l	Saturne 60
3G000172	40 l	Saturne 60
3G000129	60 l	Saturne 60
Heating power : single phase 230 V 50 Hz		
88700532	Electric power : 2 kW	Saturne 20
88700533	Electric power : 2 kW	Saturne 40 - 60
Bowl trolley		
1G000100	40 l	Saturne 40
1G000110	60 l	Saturne 60



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Machine according to the standards