



BONGARD

Always by your side

PLANETARY MIXER

SATURNE EVO

A versatile planetary mixer for bakers and pastry makers



FRENCH BAKERY
EQUIPMENT MANUFACTURER

SINCE 1922

The **SATURNE EVO** planetary mixer comes in two sizes (40 or 60 L), each equipped with three accessories: a whisk, a flat beater, and a spiral. Optional reduction kits and a scraper are also available.

SATURNE EVO is an essential piece of equipment for any baker or pastry chef looking to make a variety of different products. Its user-friendly design and three interchangeable accessories make it a truly versatile tool.

The mixer is perfect for whipping cream, mixing cake batters, and preparing shortcrust pastry, leavened doughs and puff pastry ...the sky truly is the limit!



Multi-purpose
Convenient

Compact

Fast
Powerful

A multi-purpose mixer

A **whisk** for preparing all kinds of creams, meringues and light, airy sponge cakes.

A **flat beater** for mixing light batters and creating delicious choux pastries, shortcrust pastry, cookies, and all sorts of icing and frosting.

A **spiral** for processing leavened doughs and puff pastry to make mouth-watering brioches, pizzas, tarts and pastries.

A **bowl scraper** (optional) to save time and ensure that ingredients are perfectly mixed.



Practical features for ease of use

A **lever** to lower the bowl so you can remove it easily.

An **LED bowl light** for optimum visibility while working.

An **infeed chute** for adding ingredients during mixing.

A **bowl trolley** (optional) for easier handling.

Reduction kits (optional) for processing smaller batches.

User-friendly covers that provide full protection

SATURNE EVO can be fitted with a choice of two lids. Both versions are made from clear plastic to allow easy monitoring:

- **Lateral Opening lid**, designed for configurations where space above the equipment is very limited. Can be removed without tools.
- **Vertical Opening lid** (optional) – a solution whose advantages will not fail to impress!



Advantages of **SATURNE EVO** and its Vertical Opening lid

The lid can be **quickly removed** without tools, for **easier cleaning**



Ventilated top section to **evacuate water vapour**



Hydraulic lift mechanism to help **raise/lower** the cover

With the lid raised, the **work area is unobstructed**



Infeed chute for **adding ingredients** during mixing



Thanks to special reinforcements, the lid can be **washed in a pot washer**



LED bowl light and clear plastic lid to guarantee **a perfect view of ingredients at all times**

Work in complete safety with SATURNE EVO



Our commitment to safety goes beyond self-certification since we have our equipment audited by an independent external body.

How to remove the Vertical Opening lid



Raise the lid, then gently pull and turn the knobs on either side of the mixer to release it.

Grasp the metal edges of the lid and pull it towards you.

Do these steps in reverse to put the lid back in position.

Easy, fast and convenient!

Sleek, user-friendly control panels

Electronic control panel with variable speed control and timer: allows the user to select any speed (range: 30 to 125 rpm) and either run the mixer continuously, or set the timer to stop the cycle after a specified duration.



Electronic control panel with 3 preset speeds (30, 60 and 125 rpm) and timer. The user can either run the mixer continuously, or set the timer to stop the cycle after a specified duration.



Electromechanical control panel with 3 preset speeds (30, 60 and 125 rpm) and a timer (0 – 30 minutes) for starting and stopping cycles.



Our experts at your service

Sales expertise

Our sales and installation teams can help you decide on the best equipment and layout for your production process and offer support at every stage of your project.

For the French market, we also offer financial leasing solutions through a dedicated division, Bongard Finance. This agile financing method preserves cash flow and is a first in the bakery and pastry goods market.

Business expertise

At our head office in Holtzheim, France, we have a 320 m² showroom and laboratory where you can come and try out our equipment in line with your own production processes. Contact us to arrange a visit.

Wherever you are in the world, we can arrange for our master bakers to visit your premises and train you on our machines.

Technical expertise

Our equipment is covered by the manufacturer's warranty from the moment of delivery. To optimise the service life of your equipment and avoid costly downtime, you can also take out a maintenance contract and/or an extended guarantee.

The technicians at our dealerships and distributors receive regular training so they are fully qualified to keep your equipment in good working order.

Our dealers and distributors have access to an online platform where they can consult technical documentation and order spares from a catalogue of around 5000 original parts, which ship within 24 to 48 hours.



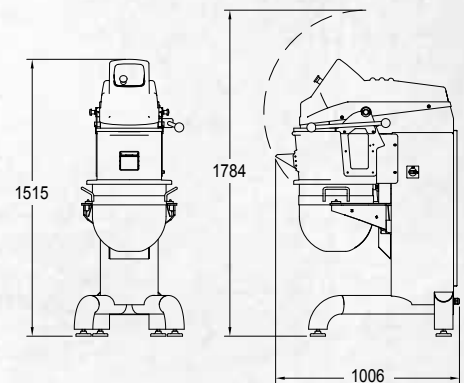
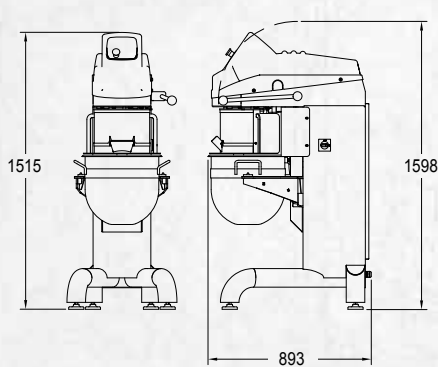
Technical data

	SATURNE EVO 40	SATURNE EVO 60
Type of control panel		
Electronic with 3 preset speeds (type E)	•	•
Electromechanical with 3 preset speeds (type M)	0	0
Electronic with variable speed control (type EV)	€	€
Bowl protection type		
Lateral Opening lid	•	•
Vertical Opening lid	€	€
Tools		
Stainless steel bowl	•	•
Whisk, flat beater and spiral	•	•
Scraper	€	€
Accessories		
Reduction kits	€	€
Bowl trolley	€	€
Power supply voltage		
400V 3 PH + Gr	•	•

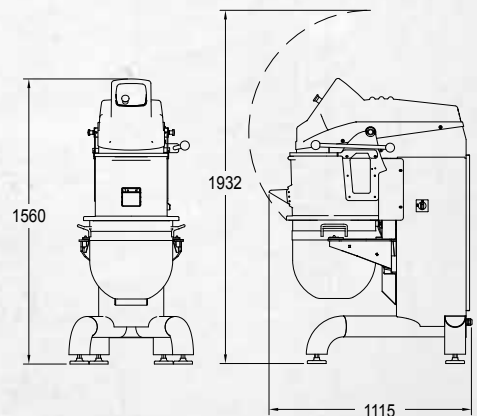
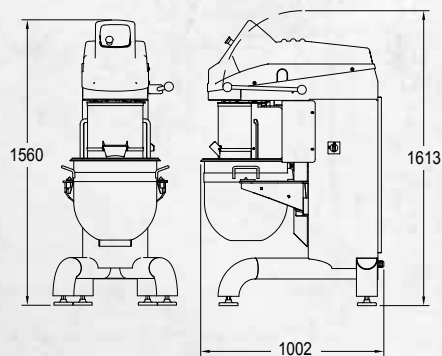
LATERAL OPENING LID

VERTICAL OPENING LID

40L MODEL



60L MODEL



General features				
Models	Bowl capacity (L)	Reduction kits (L)	Power (kW)	Weight (kg)
Saturne EVO 40	40	10 and 20	2.2	235
Saturne EVO 60	60	20 and 40	3.1	305

• : Standard

0: Free option

€: Option with extra charge



BONGARD

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BONGARD is a French company that has been manufacturing bakery equipment since 1922. We have established a network of exclusive dealers who provide commercial and technical services throughout France and in the French overseas departments and territories. All dealers receive regular training on all our product ranges.


We also have distributors in more than 140 countries around the world.


To find a distributor near you, please go to:
<https://www.bongard.fr/en/distributor/>




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The Spirit of Excellence