

# SATURNO MB-60

SUSTAINABLE EXCELLENCE.  
LOWER IMPACT, HIGHER PERFORMANCE

Inspired by the elegant curves of the sixth planet in our solar system, **Saturno** represents the future of coffee machines, emerging as the acme of the **Cime** sustainability project. Guided by the principles of circular economy and eco-design, Saturno is the fruit of a multi-year project that perfectly embodies our unwavering commitment to reach new heights.

A collective genesis involving the contributions of engineers, production technicians, baristas and designers, resulting in a machine without precedent. These contributions were harmonised into a fluid expression of the forces at play and the gestures to be performed, dexterously blending futuristic dynamism, sturdiness and state-of-the-art technology. This innovative effort combines the art of skilful coffee brewing with functional brilliance, ergonomic intelligence and a commitment to environmental sustainability. These features align perfectly with our principles of ease of use and maintenance, which have been our unmistakable trademarks since the outset.

One of **Saturno's** distinguishing features is its intelligent shutdown function, which adapts to the use of the barista, eliminating waste and providing significant energy savings.





During the design phase of **Saturno**, an in-depth analysis of the machine's entire life cycle was conducted to assess its environmental impact. This meticulous approach aligns with our commitment to sustainability and responsible production practices.

The signature rounded panels wrap around the sides of the machine, combining strength with aesthetic appeal. The luminous inserts help lighten the volumes and sculpt the shapes, guiding the eye towards the – strictly **Cime** – group heads. It is, indeed, these group heads that guarantee exceptional thermal stability, enabling precise and uniform extraction, while the system guarantees impeccable temperature control, facilitating the simultaneous dispensing of coffee and steam.

Coffee extraction is also raised to new standards of precision thanks to the programmed electronic dosing, which enables the serving of remarkably consistent, personalised cups.

**Saturno**, with its unrivalled performance, marks a turning point in energy savings, and ranks as the ultimate choice for espresso pioneers.

# HIGHLIGHTS

## 1 PEAK PERFORMANCE

The Multiboiler Cime system guarantees optimal performance in any work situation, even under stress, thanks to independent steam and coffee circuits that ensure the best in-cup result.

## 2 ENERGY EFFICIENCY

Up to 40% energy savings achieved through insulated boilers and intelligent energy management through Auto-on, Auto-off, and Day-off functions, allowing to program on-off timers for specific days or daily intervals.

## 3 SUSTAINABLE SOLUTIONS

Reduction of total energy loss with early machine shutdown, Eco mode and boiler shutdown.

## 4 SUPERIOR THERMAL STABILITY

The Cime Multiboiler system combined with the Cime dispensing unit ensures flawless consistency in all conditions of use.

## 5 PID TEMPERATURE CONTROL

Accurate temperature regulation of each individual boiler via PID control system, ensuring optimal brewing conditions for any blend of coffee.

## 6 ENHANCED VISIBILITY

The illuminated work area with energy-efficient LED lighting provides better visibility for bartenders and makes the overall atmosphere more pleasant.

## 7 MULTIFUNCTIONAL TOUCHSCREEN

3.2-inch digital multifunctional touchscreen display with user-friendly interface to easily display and set temperatures for each individual boiler and control all coffee extraction parameters.

## 8 SMART TECHNICAL SUPPORT

The 3.2-inch display not only alerts users about potential issues but also offers specific guidance for maintenance technicians to address any problems effectively.

## 9 THE POWER OF AUTOMATION

Programmable electronic dosing to set to power on and off, delivering both efficiency and ease.



## HIGHLIGHTS



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### AUTOMATIC CLEANING

The purge function, activated with a simple button press, dispenses a customizable amount of water to keep the group consistently clean before each use.

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### PRE-INFUSION

The Cime brewing unit enables the best possible mechanical pre-infusion, allowing maximum extraction of aromatic substances for an excellent in-cup result.

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### PROGRAMMABLE MAINTENANCE

Self-diagnostics, statistical data, and scheduled maintenance options, with the flexibility to program based on liters or the number of coffees dispensed.

## FEATURES



### SAFETY REINVENTED

Cool-touch, aisi 316 stainless-steel steam wands prioritize user safety while delivering outstanding steam performance. The 12 mm diameter ensures a high steam flow rate for optimal efficiency.



### PRECISION STEAM CONTROL

The control system for steam production and dispensing offers high manual sensitivity, allowing baristas to have complete control over the steaming process.



### ACCURATE DOSING

High-performance volumetric counters enable precise and consistent dosing in each cup, ensuring a reliable and satisfying beverage experience.



### CUSTOMIZABLE INFUSION

Instant mixing of fresh water and steam for teas allows the users to adjust the temperature according to their preferences.



### AUTONOMOUS CUP PROGRAMMING

Tailored doses in the cup can be set through the autonomous programming feature, providing convenience and efficiency.



### EASY MAINTENANCE

Quick access to internal parts simplifies technical assistance and maintenance procedures.



### ELECTRONIC SELF-LEVELING

The boiler's filling level is automatically monitored and maintained through an electronic level probe, ensuring proper operation at all times.



### RELIABLE VOLUMETRIC PUMP

The volumetric pump maintains a constant pressure even with simultaneous use of multiple functions and groups.



### AUTOMATED CLEANING

The automatic cleaning cycle takes care of the brew groups, ensuring hygienic and hassle-free maintenance.



### EMERGENCY CONTROL

An emergency button is incorporated to guarantee full machine control in the event of interface malfunction, ensuring safety at all times.

# TECHNICAL FEATURES



## FEATURES

|            |                      |
|------------|----------------------|
| VOLTAGE    | 220-240V~ 380-415 V  |
| POWER      | 4700 W               |
| DIMENSIONS | 80 x 60 x 46 cm      |
| NET WEIGHT | 71 Kg                |
| BOILER     | 8 Lt<br>1 Lt<br>1 Lt |

## COLOURS

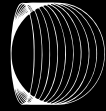
|                            |   |
|----------------------------|---|
| Glossy black & Matt black  |  |
| Glossy yellow & Matt black |  |
| Glossy white & Matt black  |  |

## OPTIONAL

|   |
|---|
| Italian Version (Espresso cups), height 80 mm   |
| American Version (Takeaway cups), height 110 mm |

## 2 GROUPS VERSION

# RING GROUP



Our classic machines are built with the dependable ring group head. The ring group head is the most widespread technology on the market for brewing of a good espresso easily. It is, in fact, a tried and tested technology with a simple and economical construction. The ring group head technology uses a 3-way solenoid valve to drain off the water and excess pressure after dispensing.

Additionally, the group head is kept at the correct temperature thanks to thermosyphon circulation.

The ring group head is an excellent choice for bars, cafeterias and restaurants with medium production volumes, offering a simple, reliable and economical solution, with the notable advantage of having a fast heating rate.