

# SATURNO 80/100/125



Particolare della camera di cottura.  
Detail of the cooking chamber.  
Kochraum.



SATURNO  
KTS 80/100/125

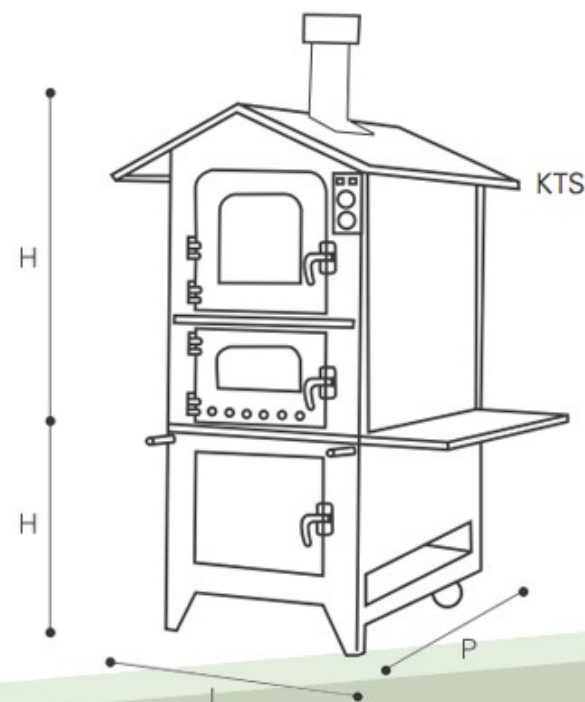


SATURNO  
KTS 80/100/125 INOX fiorettato

## Dati Tecnici in cm Technical Features / Technischen Angaben

Modello Models Typen	Piano cottura Cooking plain Beckenhöhlung	Forno Oven Öfen				Carrello Trolley Wagen			
		L	P	H	Kg	L	P	H	Kg
<b>SATURNO KTS - 8050</b> esterno / outside / Aussengelände	<b>80 x 50 h46</b>	<b>106</b>	<b>114</b>	<b>110</b>	<b>295</b>	<b>85</b>	<b>95</b>	<b>65</b>	<b>56</b>
<b>SATURNO KTS - 10050</b> esterno / outside / Aussengelände	<b>100 x 50 h46</b>	<b>106</b>	<b>134</b>	<b>110</b>	<b>325</b>	<b>85</b>	<b>115</b>	<b>65</b>	<b>65</b>
<b>SATURNO KTS - 12550</b> esterno / outside / Aussengelände	<b>125 x 50 h46</b>	<b>106</b>	<b>161</b>	<b>110</b>	<b>400</b>	<b>85</b>	<b>140</b>	<b>70</b>	<b>79</b>

Canna fumaria ø cm 14 / Flue ø cm 14 / Rauchfang ø cm 14



Vivere con gusto

Dati e caratteristiche non sono impegnativi. La ditta si riserva di apportare modifiche.  
Data and characteristics are not binding. The company reserves the right to make changes.  
Daten und Eigenschaften ohne Gewähr. Die Firma kann jederzeit Änderungen vornehmen.



# SATIURNO 80/100/125



## Tempi e temperature consigliate

*Cooking times and temperatures suggested / Kochzeiten und empfohlene temperaturen*

Alimenti <i>Foods / Speisen</i>	Temperatura C° <i>Temperature / Temperatur</i>	Tempo di cottura <i>Cooking time / Backenzeit</i>	Tempo di riscaldamento <i>Warning time / Aufwärmungszeit</i>	Legna <i>Wood / Brennholz</i>
<b>Arrosto</b> <i>Roast / Braten</i>	<b>250 ÷ 300</b>	<b>60 ÷ 90</b>	<b>40 ÷ 45</b>	<b>2,5 ÷ 3,5</b>
<b>Pasta al forno</b> <i>Noodels / Nudeln</i>	<b>210 ÷ 250</b>	<b>20 ÷ 25</b>	<b>35 ÷ 40</b>	<b>2 ÷ 3</b>
<b>Dolci</b> <i>Cakes / Kuchen</i>	<b>180 ÷ 210</b>	<b>15 ÷ 35</b>	<b>35 ÷ 40</b>	<b>1,5 ÷ 2,5</b>
<b>Pane</b> <i>Bread / Bröt</i>	<b>300 ÷ 350</b>	<b>45 ÷ 65</b>	<b>40 ÷ 45</b>	<b>2,5 ÷ 3</b>
<b>Pizza</b> <i>Pizza / Pizza</i>	<b>400 ÷ 450</b>	<b>10 ÷ 18</b>	<b>50 ÷ 55</b>	<b>3 ÷ 4</b>
<b>Porchetta</b> <i>Pork / Spanferkel</i>	<b>280 ÷ 320</b>	<b>280 ÷ 340</b>	<b>40 ÷ 55</b>	<b>7 ÷ 10</b>
<b>Verdure</b> <i>Vegetable / Verduras</i>	<b>150 ÷ 200</b>	<b>15 ÷ 25</b>	<b>35 ÷ 40</b>	<b>2 ÷ 3</b>



*Vivere con gusto*