

TECHNICAL DATA SHEET

Order No. **504-1210**

Item/Model **SARO Gas Fryer 8 L Tabletop 600 Line
model GF46**

GTIN **4017337067800**



- **Material: (Housing) Stainless steel AISI 304**
- **High-performance cast iron burner, 7.4 kW per side**
- **Basin with cold zone**
- **Includes 1 basket per basin**
- **With drain tap for easy oil change**
- **Stepless temperature adjustment from 90 °C to 190 °C**
- **Safety valve and thermocouple**
- **Tilttable heating elements for easy cleaning**
- **Pre-set for natural gas H, propane nozzles included**
- **Connectable design (bridging bars optionally available)**
- **Dimensions: W 400 x D 600 x H 270 / 460 mm (incl. chimney)**
- **Basket dimensions: W 225 x D 280 x H 115 mm**
- **Capacity: 8 liters**
- **Weight (net/gross): 28 / 30 kg**

Origin Italy

customs tariff no. 73211190

Dealer Saro Gastro-Products GmbH, Sandbahn 6, 46446 Emmerich am Rhein, GERMANY

Eingetragen: Klevé HRB 2768 * Geschäftsführer: Dominique de Charry, Aloys de Charry
ID-Nr. DE 120061194 * St.-Nr. 116/5718/0194 * ILN 4017337000005 * WEEE-Reg.-Nr. DE 58229827

SAFETY & WARNING INSTRUCTIONS

Order No. **504-1210**

Item/Model **SARO Gas Fryer 8 L Tabletop 600 Line
model GF46**

GTIN **4017337067800**



Safety and Warning Instructions

- Installation must only be carried out by qualified professionals.
- Safely dispose of packaging materials to avoid suffocation hazards.
- Ensure the gas supply is correctly connected and checked for leaks.
- Before first use, remove all packaging materials and protective films, and thoroughly clean the fryer basket.
- Operate the device only with the recommended oil amount; never turn it on without oil or with insufficient oil.
- During operation, surfaces and heating elements may become very hot; risk of burns! Avoid contact.
- If you smell gas, immediately turn off the gas supply, ventilate the room well, and avoid open flames and sparks.
- Never clean the device with a water jet or pressure washer to avoid damage to gas lines or ignition systems.
- Clean only with a soft cloth and mild cleaning agents; do not use abrasive or acidic products.
- In case of visible damage, unusual noises, or malfunctions, immediately stop operation and contact qualified personnel.
- Children and unauthorized persons should not use the device unsupervised.
- The device is intended solely for food preparation; any other use may cause damage.
- Regular maintenance of gas lines and ignition systems by qualified professionals is recommended.
- After long periods of inactivity or first-time use, have the device's functionality checked according to the instructions.
- After prolonged non-use, turn off the gas and power supply, and clean and dry the device.

Origin Italy

customs tariff no. 73211190

Dealer Saro Gastro-Products GmbH, Sandbahn 6, 46446 Emmerich am Rhein, GERMANY

Eingetragen: Klevé HRB 2768 * Geschäftsführer: Dominique de Charry, Aloys de Charry
ID-Nr. DE 120061194 * St.-Nr. 116/5718/0194 * ILN 4017337000005 * WEEE-Reg.-Nr. DE 58229827