

TECHNICAL DATA SHEET

Order No. **504-1200**

Item/Model **SARO Electric Fryer 10 L Tabletop 600**
Line
model EF46

GTIN **4017337067787**



- **Material: (Housing) Stainless steel AISI 304**
- **Basin with cold zone**
- **Includes 1 basket**
- **With drain tap for easy oil change**
- **Stepless temperature adjustment from 90 °C to 190 °C**
- **Safety thermostat**
- **Tiltable heating elements for easy cleaning**
- **Connectable design (bridging bars optionally available)**
- **External 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: 10 liters**
- **Connection: 400 V - 50/60 Hz - 3 Ph - 9 kW**
- **Weight (net/gross): 25 / 28 kg**

Origin Italy

customs tariff no. 85167920

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

Eingetragen: Kleve 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. **504-1200**

Item/Model **SARO Electric Fryer 10 L Tabletop 600**
Line
model EF46

GTIN **4017337067787**



Safety and Warning Instructions

- Installation must only be carried out by qualified professionals.
- Safely dispose of packaging materials to avoid suffocation hazards.
- Clean the device thoroughly before first use and check for visible damage. Do not use if damaged.
- Ensure the device is placed on a stable, level, and heat-resistant surface.
- During operation, surfaces may become very hot; risk of burns! Avoid contact.
- Always keep the oil level between the minimum (MIN) and maximum (MAX) markings. Never fill below or above these limits.
- Clean only with a soft cloth and mild cleaning agents; do not use abrasive or acidic products.
- Regularly use the drain valve to change the oil safely and hygienically.
- Never extinguish fat fires with water; use an appropriate fire extinguisher.
- Never clean the device with a water jet or pressure washer.
- Regularly clean the tank with the cooling zone to remove residues and extend the oil's lifespan.
- Allow the device to cool completely after each use and disconnect it from the power supply before cleaning.
- Keep children and unauthorized persons away from the device to prevent misuse and injuries.
- In case of visible damage or malfunction, immediately stop operation and contact qualified personnel.

Origin Italy

customs tariff no. 85167920

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