

TECHNICAL DATA SHEET

Order No. 27-2020

Item/Model SARO Insulated Sous-Vide tank

model SV K 28

GTIN 4017337035595



- Material: stainless steel

- For 1/1 GN pan

- Lid can be ordered seperatly

- NO Sous Vide device

- Weight: 5 kg

- Dimensions: W 335mm x T 600mm x H 288mm

- Capacity: 28 liter

Origin Spain customs tariff no. 96170000

Stand: 06.03.2025

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



SAFETY & WARNING INSTRUCTIONS

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Safety and Warning Instructions

- Safely dispose of packaging materials to prevent the risk of suffocation.
- Thoroughly clean heatable containers before first use to remove production residues.
- For temperatures above 60°C, the use of a lid or anti-steam balls is recommended to prevent excessive steam release.
- Ensure that the device is placed on a stable, level, and fireproof surface, preferably near a sink or drain.
- Clean only with a soft cloth and mild detergent; do not use abrasive cleaners or metal scouring pads.
- Empty the water tank daily and thoroughly clean all water-exposed areas after use.
- Never operate the device unattended or turn it on with an empty water tank.
- Keep children and unauthorized persons away from the device to avoid misuse and injuries.
- Immediately disconnect the device from the power supply and contact customer service in case of visible damage, water ingress, or malfunction.
- Never clean the device with a water jet, steam cleaner, or by immersing it in water.

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