

TECHNICAL DATA SHEET

Order No. **455-1520**

Item/Model **SARO Shock Freezer 20 x 1/1 GN
model ATTILA 20**

GTIN **4017337071203**



- Material: (housing and interior) stainless steel, (exterior base) galvanized steel
- Insulation: 40 mm
- 4 feet
- Suitable for 20 GN 1/1 baking trays or sheets measuring W 600 x D 400 mm
- Space between trays: 65 mm
- 2 adjustable temperature levels
- Timer function
- Core temperature probe
- Rapid cooling: from +65°C / +10°C in 106 minutes, highest loading capacity per tray: 60 kg
- Shock freezing: from +65°C / -18°C in 255 minutes, highest loading capacity: 35 kg
- Digital temperature control
- Static cooling with circulating fan
- Manual defrost
- Temperature range: +3 / -18 °C
- Connection: 400 V - 50/60 Hz - 3 Ph - 2,55 kW
- Capacity: 340 liters
- interior dimensions: W 610 x D 430 x H 1340 mm
- Exterior dimensions: W 750 x D 750 x H 2080-2100 mm
- Weight (net/gross): 180 / 190 kg
- Refrigerant: R455a (GWP 146); 2200 g; 3.212 CO2 equivalent

Origin Italy

customs tariff no. 84181080

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

Eingetragen: Klevé HRB 2768 * Geschäftsführer: Dominique de Charry, Aloys de Charry
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SAFETY & WARNING INSTRUCTIONS

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Safety and Warning Instructions

- Place the device only on a stable, level, and non-slip surface.
- Ensure that the mains voltage corresponds to the information on the nameplate.
- Keep ventilation slots clear of obstructions to ensure optimal air circulation.
- After transport or tilting, allow the device to stand upright for at least 12 hours before switching it on to prevent damage to the cooling circuit.
- Children and unauthorized persons must not operate the device or be left unsupervised near it.
- Do not store or use flammable, explosive, or chemical substances in or near the device.
- Never clean the device with a water jet or immerse it in liquids; risk of short circuits and electric shock.
- Always wear protective gloves when handling shock-frozen or chilled food to avoid cold burns.
- After a power outage or disconnection, wait at least 5 minutes before switching the device back on to prevent damage to the compressor.
- Do not place food with temperatures above 90°C in the device, as this can impair the cooling process.
- Regularly clean the condenser and evaporator. Wear protective gloves and a dust mask during cleaning to avoid injuries or inhaling dust.
- Ensure the device is disconnected from the power supply and the fan has come to a complete stop before cleaning to prevent electric shock and injury.
- The device is intended exclusively for commercial use for cooling and freezing food. Any other use may cause damage and compromise safety.
- Do not use damaged cables or plugs. Repairs and maintenance must only be performed by qualified personnel.
- Do not place heavy or liquid-filled objects on the device to avoid the risk of falling or electric shock.
- The refrigerant is flammable; in case of a leak, ventilate the room thoroughly and avoid open flames.
- Do not operate the device outdoors or in damp areas, as this may lead to short circuits and hazards.
- Immediately stop operation if visible damage or malfunctions occur, and contact qualified personnel.

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