

TECHNICAL DATA SHEET

Order No. 446-2013

Item/Model SARO Dry-Aging cabinet
model DA 388 GWS

GTIN 4017337065448



- Material: (Housing) steel, matte black powder-coated; (Interior) ABS
- Double-walled door, not self-closing, lockable
- Digital temperature control: LCD temperature display
- Humidity: 60% - 85% ($\pm 10\%$)
- LED lighting 0.8 W (separately switchable)
- Ultraviolet system
- Water tank located at the top in the drawer
- Tank (2.5 to 3 liters) to be filled manually
- Includes 3 shelves and 3 meat hooks
- Load capacity per shelf: approx. 20 kg
- Temperature range: $+1 / +25\text{ }^{\circ}\text{C}$ ($\pm 2^{\circ}\text{C}$)
- Connection: 230 - 240 V - 50 - 60 Hz - 0.170 kW
- Capacity (gross/net): 396 / 352 liters
- Interior dimensions: W 480 x D 540 x H 1355 mm
- Exterior dimensions: W 595 x D 710 x H 1720 mm
- Weight (net/gross): 83 / 97 kg
- Refrigerant: R600a
- Energy efficiency class: B (Scale A to G)

Origin China

customs tariff no. 84181020

Importer 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

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Safety and Warning Instructions

- Place the device exclusively on a stable, level, and well-ventilated surface.
- The aging cabinet is intended for indoor use only and should be protected from direct sunlight, moisture, and heat sources.
- Ensure that the mains voltage matches the specifications on the rating plate.
- Children and unauthorized persons must not operate the device or be left unattended near it.
- The device must only be used for the aging of meat. Mixing different aging types, such as meat, cheese, or sausage, may lead to spoilage and hygiene issues.
- Do not block or cover the ventilation openings during operation to avoid overheating.
- The refrigerant is flammable. During transport and installation, ensure that the refrigerant circuit is not damaged.
- In case of a refrigerant leak, immediately ventilate the room, disconnect the device from the power supply, and avoid open flames or sparks.
- Repairs must only be carried out by qualified personnel.
- Before cleaning, maintenance, or extended periods of non-use, switch off the device, disconnect it from the power supply, and allow it to cool completely.
- Open the door only when necessary, as frequent opening can affect humidity, temperature, and the aging process.
- The UV light in the device is used for air sterilization and should not be looked at directly. Do not remove safety covers.
- The water tank must be regularly refilled with clean water to maintain proper humidity levels inside the device. Do not use dirty or contaminated water.
- **There is a risk of injury from falling meat pieces or hooks – exercise caution when loading and unloading the cabinet.**
- The aging cabinet is equipped with an automatic defrost function. During defrost cycles, do not touch components, as they may become hot.
- Dispose of packaging materials safely, as they can pose a suffocation hazard.
- Regular cleaning of the interior, meat hooks, and racks is required to maintain hygienic conditions.
- If visible damage or malfunctions occur, immediately stop operation and contact qualified personnel.

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