

TECHNICAL DATA SHEET

Order No. **455-1350**

Item/Model **SARO Digital combisteamer / 10 slots
model Nerone CL10**

GTIN **4017337056491**



- Easy to use
- Magnetic door opening
- Steam cooking at 100° and 100% humidity
- maximum temperature: 280°
- 10 preinstalled programs
- Core temperature probe
- Fixed water connection
- Easily removable door seal for easy cleaning
- Optionally there is a condensation hood that is easy to connect to the stove (not included)
- The ovens can also be stacked in combination
- Connection: 400 V - 50/60 Hz - 3 Ph - 12,7 kW
- Dim.: W 920 x D 840 x H 1170 mm
- 10 slots

Origin Italy

customs tariff no. 84198180

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

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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 convection steam oven is installed on a stable, level, and fire-resistant surface.
- During operation, surfaces and steam may become very hot; risk of burns and scalds! Avoid contact.
- Use the device only for food preparation. Do not fill with other materials or liquids.
- Clean only with a soft cloth and mild cleaning agents; do not use abrasive or acidic products.
- Never clean the device with a water jet or pressure washer.
- Regularly clean the ventilation slots and water inlet to ensure optimal performance.
- Steam development may cause a slippery floor. Exercise caution when cleaning or using the device.
- Keep children and unauthorized persons away from the device to prevent misuse and injuries.
- In case of visible damage, malfunction, or unusual noises, immediately stop operation and contact qualified personnel.
- Regularly check safety features such as microswitches and seals for functionality and replace if necessary.

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