

TECHNICAL DATA SHEET

Order No. 458-1003

Item/Model SARO Patisserie Fryer
model PF 30

GTIN 4017337070749



- Material: stainless steel
- Rounded basin with cooling zone
- With drain tap
- Stepless temperature control
- Temperature range: 0 / +180 °C
- Removable heating elements for easy cleaning
- Safety thermostat
- On/off switch
- Including drip tray
- Capacity: 30 liters
- Connection: 400 V - 50 Hz - 15 kW
- Dimensions: W 650 x D 670 x H 370 mm
- Basket dimensions: W 570 x D 420 x H 105 mm
- Weight (net/gross): 18 / 20 kg

Origin Portugal

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

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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 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.
- Never clean the device with a water jet or pressure washer.
- Never extinguish fat fires with water; use an appropriate fire extinguisher.
- 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.
- Regularly filter the oil according to the instructions to ensure the oil's lifespan and operational safety.

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