

TECHNICAL DATA SHEET

Order No. **463-1500**

Item/Model **SARO Ice Cube Machine
model C 28 A**

GTIN **4017337066674**



- Material: (housing) stainless steel; (flap) plastic, black
- For approx. 28 kg / 24 h (10 °C ambient / 10 °C water temp.)
- 18 compact and transparent ice cream cones (approx. 20 g each) per cycle
- Stepless ice cream cone size regulation
- Air cooling
- Storage bin: 6.5 kg (325 ice cream cones)
- Programmable, with touch control panel
- With disinfection cycle and easy interior access for cleaning / maintenance
- Can be controlled and monitored via smartphone with the ""MyICE"" app for constantly optimal production
- Acoustic and visual alarms, anticipatory error analysis possible
- USB port for software updates or HACCP data download, HACCP alarm report
- Incl. hose for mains water connection (3/4 inch) + drain hose (Ø 20 mm)
- Energy-saving, automatic condenser fan adjustment in low ambient temperature
- Suitable for ambient temperatures from 10 to 40 °C
- Suitable for water temperatures (fixed connection) from 5 to 35 °C
- Can be used with 1 to 5 bar water pressure
- Ready to plug in, with Schuko plug
- Connection: 230 V - 50 Hz - 0.300 kW
- External dimensions: W 340 x D 480 x H 600 mm
- Weight (net/gross): 29 / 33 kg
- 4 feet for leveling
- Optional high feet can be ordered: Ø 50 x H 100-120 mm
- Refrigerant: R290
- Energy consumption: 32.5 kWh / 100 kg
- Water consumption: 2.3 L / h
- Heat output: 937 W
- Air Volume: 200 m³ / h

Origin Italy

customs tariff no. 84186900

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

Order No. **463-1500**

Item/Model **SARO Ice Cube Machine
model C 28 A**

GTIN **4017337066674**



Safety and Warning Instructions

- Place the device only on a stable, level, and non-slip surface.
- Keep ventilation slots and openings clear to ensure adequate air circulation and cooling performance.
- After transport or tilting the device, leave it upright for at least 24 hours before turning it on to avoid damage to the refrigeration system.
- Do not operate the device near heat sources, direct sunlight, or in damp environments.
- Children and unauthorized persons must not operate or be unsupervised near the device.
- Never clean the device with a water jet or immerse it in liquids to prevent electric shock and short circuits.
- Switch off, unplug, and allow the device to cool completely before cleaning, maintenance, or extended non-use.
- Do not use damaged cables or plugs. Replacements must only be carried out by qualified personnel.
- Do not use adapters, extension cords, or multi-socket outlets, as they may cause overheating and fire hazards.
- After a power outage or disconnection from the power supply, wait at least 5 minutes before restarting the device to prevent compressor damage.
- The device is intended exclusively for producing ice cubes. Any other use may cause damage and void the warranty.
- The refrigerant is flammable; if the cooling circuit is damaged, ventilate the room well and avoid open flames.
- Repairs and maintenance must only be performed by qualified personnel.
- Ensure water inlet and outlet connections are properly and securely attached to avoid leaks.
- The water outlet must have sufficient slope to allow proper drainage.
- Immediately discontinue use if visible damage or malfunctions occur, and contact qualified personnel.

Origin Italy

customs tariff no. 84186900

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