

## **TECHNICAL DATA SHEET**

Order No. **455-1505** 

Item/Model SARO Blast Chiller / Shock Freezer -

5 x 1/1 GN

model ATTILA 5

GTIN 4017337047949

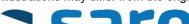


- Material: (housing and interior) stainless steel
- Suitable for 5x 1/1 GN or 5x 600 x 400 mm (trays)
- 3 adjustable temperature levels
- Timer function
- Core temperature probe
- Rapid cooling: from +65 °C / +10 °C in 110 minutes, maximum load capacity: 23 kg
- Blast freezing: from +65 °C / -18 °C in 250 minutes, maximum load capacity: 12 kg
- Digital temperature control
- Static cooling with circulating air fan
- Manual defrost
- Temp. +3 / -40 °C
- Connection: 230 V 50 Hz 1,3 kW
- Volume: 100 liters
- Internal dimensions: W 616 x D 430 x H 390 mm
- External dimensions: W 750 x D 750 x H 890/910 mm
- 4 wheels
- Weight: 98kg
- Refrigerant R455a (GWP 146); 1500g; 0.219 CO2 equivalent

Origin Italy customs tariff no. 84181080

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



Stand: 06.08.2025



## 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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