

TECHNICAL DATA SHEET

Order No. 443-2025

Item/Model SARO fryer

model EF10

GTIN 4017337070459



- Material: stainless steel

- Rounded basin with cold zone

- With drain tap

- Stepless temperature adjustment

- Removable heating element for easy cleaning

- Safety thermostat

- Temperature range: 0 / +190 °C

- Connection: 400 V - 50/60 Hz - 8.1 kW

- Capacity: 10 liters

Dimensions: W 520 x D 333 x H 375Weight (net/gross): 11.8 / 13.5 kg

Origin China customs tariff no. 85166070

Stand: 06.03.2025

Importer Saro Gastro-Products GmbH, Sandbahn 6, 46446 Emmerich am Rhein, GERMANY



SAFETY & WARNING INSTRUCTIONS

Order No. 443-2025

Item/Model SARO fryer

model EF10

GTIN 4017337070459



Safety and Warning Instructions

- Installation should only be carried out by qualified professional installers.
- Safely dispose of packaging materials to avoid choking hazards.
- Thoroughly clean the device before first use and check for visible damage. Do not use if damaged.
- Ensure that the device is placed on a stable, level, and heat-resistant surface.
- During operation, surfaces can become very hot; risk of burns! Avoid contact.
- Never operate the device without sufficient oil levels; always keep the oil level between the MIN and MAX markings.
- Clean only with a soft cloth and mild detergent; do not use abrasive or acidic cleaning agents.
- Never clean the device with a water jet or pressure washer.
- After each use, allow the device to cool completely and disconnect from the power supply before cleaning.
- Do not store flammable materials near the device to avoid fire hazards.
- Never extinguish grease fires with water; use an appropriate fire extinguisher.
- Keep children and unauthorized persons away from the device to prevent misuse and injury.
- In case of visible damage or malfunctions, immediately stop operation and contact professional personnel.

Origin China customs tariff no. 85166070

Stand: 06.03.2025

Importer Saro Gastro-Products GmbH, Sandbahn 6, 46446 Emmerich am Rhein, GERMANY