

## TECHNICAL DATA SHEET

Order No. 323-3158

Item/Model SARO Sushi Showcase  
model SV 1500

GTIN 4017337037087



- Material: (housing) steel powder-coated, black; (interior) stainless steel
- Rounded front glass, can be opened or removed for easy cleaning
- 2 sliding doors on the back
- Including 5x 1/3 GN-containers 25.4 mm deep
- LED-interior-lighting (top), can be switched separately
- Digital temperature control (DIXELL)
- Static cooling from above
- Automatic defrost
- Temp. 0 / +6 °C
- Connection: 230 V - 50 Hz - 0.140 kW
- Volume: 74.5 liters
- Internal dimensions: W 1016 x D 306 x H 190 mm
- External dimensions: W 1500 x D 390 x H 310 mm
- Weight: 71kg
- Refrigerant: R600a
- Energy efficiency class B (spectrum A to G)
- Sound level: approx. 45dB(A)

Origin China

customs tariff no. 84185019

Importer 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. 323-3158

Item/Model SARO Sushi Showcase  
model SV 1500

GTIN 4017337037087



### Safety and Warning Instructions

- Place the device exclusively on a stable, level surface.
- Ensure that the mains voltage matches the specifications on the rating plate.
- Make sure that ventilation openings and slots are free from obstructions to ensure proper air circulation.
- If the device was transported in a non-upright position, allow it to stand upright for at least 12 hours before operation to prevent damage to the refrigerant circuit.
- Children and unauthorized persons must not operate the device or be left unattended near it.
- Never clean the device with a high-pressure cleaner or water jet to avoid the risk of short circuits and electric shocks.
- Do not store flammable or explosive materials, such as spray cans with flammable propellants, inside the device.
- Electrical appliances must not be used inside the device unless specifically recommended by the manufacturer.
- Before cleaning, maintenance, or extended periods of non-use, switch off the device, unplug it, and allow it to cool completely.
- Do not use damaged cables or plugs; replacements must be carried out by qualified personnel.
- The condenser should be cleaned regularly by qualified personnel to maintain the device's efficiency.
- The device is intended exclusively for the storage of sushi and similar foods; any other use may cause damage and void the warranty.
- If visible damage or malfunctions occur, immediately stop operation and contact qualified personnel.
- The refrigerant is flammable; in the event of a leak, ventilate the room thoroughly and avoid open flames.
- Do not operate the device near heat sources or in areas with high humidity.
- Repairs and maintenance must only be performed by qualified personnel.

Origin China

customs tariff no. 84185019

Importer 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