

TECHNICAL DATA SHEET

Order No. **423-1100**

Item/Model **SARO Gas fryer
model E7/FLG2V13**

GTIN **4017337423200**



- **Material: stainless steel**
- **With drain tap and stainless steel collection container for easy oil changes**
- **Rounded basin with cooling zone**
- **Stepless temperature setting up to 190 °C**
- **Safety thermostat**
- **Piezo igniter**
- **With ignition fuse**
- **Pilot flame**
- **Preset to H gas, propane nozzles included**
- **Weight: 90kg**
- **Dimensions: W 800 x D 700 x H 850**
- **Volume: 2x 13 liters**
- **Temperature 0 /+190 °C**
- **Connection: 22.4 kW**

Origin Italy

customs tariff no. 73211190

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.
- Ensure the gas supply is correctly connected and checked for leaks.
- Before first use, remove all packaging materials and protective films, and thoroughly clean the fryer basket.
- Operate the device only with the recommended oil amount; never turn it on without oil or with insufficient oil.
- During operation, surfaces and heating elements may become very hot; risk of burns! Avoid contact.
- If you smell gas, immediately turn off the gas supply, ventilate the room well, and avoid open flames and sparks.
- Never clean the device with a water jet or pressure washer to avoid damage to gas lines or ignition systems.
- Clean only with a soft cloth and mild cleaning agents; do not use abrasive or acidic products.
- In case of visible damage, unusual noises, or malfunctions, immediately stop operation and contact qualified personnel.
- Children and unauthorized persons should not use the device unsupervised.
- The device is intended solely for food preparation; any other use may cause damage.
- Regular maintenance of gas lines and ignition systems by qualified professionals is recommended.
- After long periods of inactivity or first-time use, have the device's functionality checked according to the instructions.
- After prolonged non-use, turn off the gas and power supply, and clean and dry the device.

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