

TECHNICAL DATA SHEET

Order No. 455-1365

Item/Model SARO Self-Cleaning Combi-Steamer
model Al Capone 10

GTIN 4017337069477



- Material: (Housing) Stainless steel, (Tray supports) Chrome-plated steel
- Perfect for steaming, cooking, and baking, with steam injection and convection
- Up to 99 programmable recipes, 5 programmable cooking steps for each recipe
- Fans operate alternately, with 4 fan speed levels and 4 ventilation levels, including a self-test function for motor status
- Direct humidification system at the fan, automatic adjustment from 0% to 100%, displayed on a dedicated screen, and manual injection via button
- Digital temperature display
- Detailed cooking time adjustment
- Includes core temperature probe
- Magnetic door opening switch, self-closing doors
- Reversible door hinge
- 10 slots, suitable for GN 1/1 or trays W 600 x D 400 mm
- Tray spacing: 75 mm
- Transparent inner window glass for easy opening and cleaning
- Self-cleaning modes: Rinse, soft, normal, full; cleaning agents can be drawn directly from the tank via hoses
- Fixed water connection 3/4", minimum 1.5 bar required
- Undercarriages optionally available
- Temperature range: +50 / +280 °C
- Connection: 400 V - 50/60 Hz - 3 Ph - 12.7 kW
- Internal dimensions: W 660 x D 460 x H 860 mm
- External dimensions: W 920 x D 845 x H 1160 mm
- Weight (net/gross): 135 / 160 kg

Origin Italy

customs tariff no. 84198180

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. 455-1365

Item/Model SARO Self-Cleaning Combi-Steamer
model Al Capone 10

GTIN 4017337069477



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.
- Do not block steam ventilation and exhaust systems to ensure proper air circulation.
- Clean only with a soft cloth and mild detergent; do not use abrasive or scrubbing agents.
- Never clean the device with a water jet or pressure washer.
- Hot steam may escape when opening the door; wear protective gloves and keep a safe distance.
- After each use, allow the device to cool completely and disconnect from the power supply before cleaning.
- 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 Italy

customs tariff no. 84198180

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