

TECHNICAL DATA SHEET

Order No. 27-4001

Item/Model SARO Chamber Vacuum Machine

model SE-416 230V

GTIN 4017337035427



Material: stainless steelVacuum pump: 19 m3/hSealing bar: 420 mm

- Digital control

- Vacuum bags available on request

- Connection: 230 V - 60 Hz - 1~ - 0.55 kW - Dimensions: W 484 x D 529 x H 448 mm

- Chamber dimensions: W 430 x D 415 x H 180 mm

- Weight (net/gross): 50,8 / 59,2 kg

Origin Spain customs tariff no. 84141089

Stand: 06.03.2025

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



SAFETY & WARNING INSTRUCTIONS

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Safety and Warning Instructions

- Operate the device exclusively on a stable, level surface.
- Ensure that the mains voltage matches the specifications on the rating plate.
- Keep children and unauthorized persons away from the device during operation.
- Do not operate or move the device with wet hands.
- During operation, there is a risk of injury from hot surfaces handle the chamber with care.
- Before cleaning, switch off the device, unplugit, and allow it to cool completely.
- Clean the chamber and seals daily with a soft, damp cloth and mild cleaning agent. Do not use abrasive cleaning products.
- Never clean the device with a water jet or immerse it in water.
- If visible damage or malfunctions occur, immediately stop operation.
- Repairs and maintenance must only be performed by qualified personnel.
- The device is intended exclusively for vacuum-packing food; improper use may cause damage.

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