

TECHNICAL DATA SHEET

Order No. **27-7020**

Item/Model **SARO Combi mixer / Hand blender
model MB-31**

GTIN **4017337055845**



- Engine block with adjustable speed levels
- Mixing rod, 306 mm. Developed for continuous use in containers up to 30 litres
- Professional stick blender and hand blender
- Professional hand blender designed for various preparations without additional tools
- Professionally forged steel Y-shaped cutting blade and blade with long life
- Vario-Speed: adjustable speed levels
- Compact design: sensible and handy size.
- Ergo-Design and Bi-Mat-Grip: the outer housing made of two materials ensures an ergonomic grip of the device. Non-slip grip.
- Optimal slope of the shaft to minimize signs of fatigue.
- Click-on-arm: removable mixing stick with quick and safety lock
- Specially designed mixing foot bell to prevent splashing.
- Intuitive use: very easy to use. Two-color LED indicator light to indicate device status
- Professional performance: can be used for a long time without the case overheating
- Life-Plus: equipped with an engine that has passed the most demanding tests
- Tested Geometry: Specially designed housing to prevent accidental twisting and falling
- Easy cleaning: removable mixing attachments, can be cleaned under the tap
- NSF certified: guarantee for safety and hygiene
- Overall length: 615mm (mash), 704mm (whisk)
- Length hand blender: 369 mm
- Whisk length: 306 mm
- Engine speed: 1500 - 12000 rpm (mashing), 200 - 1500 rpm (whisk)
- Cutting blade diameter: 55 mm
- Blade guard diameter: 92.2 mm
- Connection: 400 W

Origin Spain
customs tariff no. 85094000
Dealer Saro Gastro-Products GmbH, Sandbahn 6, 46446 Emmerich am Rhein, GERMANY

Eingetragen: Klevé HRB 2768 * Geschäftsführer: Dominique de Charry, Aloys de Charry
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SAFETY & WARNING INSTRUCTIONS

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Safety and Warning Instructions

- Ensure that the mains voltage matches the specifications on the nameplate.
- Keep children and unauthorized persons away from the device during operation.
- Do not operate or move the device with wet hands.
- Never operate the device outside of a container; the stick should be immersed in the container up to a maximum of 2/3 of its length, marked by the "MAX" line.
- During operation, there is a risk of injury from sharp blades – handle the blade with caution.
- Avoid splashing by turning the device on only after the stick is fully immersed and only removing the stick after it has completely stopped.
- Always turn off the device, unplug it, and allow it to cool completely before cleaning, maintenance, or replacing parts.
- Clean the blades and the stick after each use with warm water and mild detergent; do not use abrasive agents.
- The motor block should only be cleaned with a damp cloth; never submerge it in water or clean with a water jet.
- In case of visible damage or malfunction, immediately stop operation.
- Repairs and maintenance should only be carried out by qualified professionals.
- The device is intended solely for processing food in suitable containers; using it for other purposes may cause damage and void the warranty.
- The device will automatically shut off in case of overheating; allow it to cool down before turning it back on.
- Accessories must be specific to the model and approved by the brand to avoid damage.

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