

TECHNICAL DATA SHEET

Order No. **329-2009**

Item/Model **SARO High-performance blender
model JTC Omniblend V TM-800 Maron**

GTIN **4017337329151**



- **Material:** (housing) plastic, (cutting blade) stainless steel, (plastic beaker) Tritan, BPA-free (break proof and heat resistant)
- **Anti-slip rubber feet**
- **3 speedlevels**
- **3 program buttons: 35, 60 and 90 sec.**
- **Pulse function**
- **Ideal for making cocktails, sauces, crushed ice, fruit porridge,, confectioner cream, purée etc.**
- **Semi professional**
- **Weight: 6 kg**
- **Dimensions: W 205mm x T 230mm x H 500mm**
- **Capacity: 2 liter**
- **Conn.: 230 V - 50 Hz - 0,95 kW**

Origin Taiwan

customs tariff no. 85094000

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

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Safety and Warning Instructions

- Operate the device exclusively on a stable, level, and non-slip surface.
- Before connecting, ensure that the mains voltage matches the specifications on the rating plate.
- Children and unauthorized persons must not operate the device.
- Never immerse the device in water or clean it with a water jet, as there is a risk of electric shock.
- If visible damage or malfunctions occur, immediately stop operation and contact qualified personnel.
- Blades and the cutting unit are very sharp—exercise caution when cleaning or replacing them.
- During operation, the container must not be removed or the lid opened while the blades are rotating.
- Hot liquids should only be filled up to the 1-liter mark to avoid splashing. Caution: sudden steam formation may cause hot liquids to be ejected.
- The container must not be filled beyond two-thirds of its capacity to prevent overflowing during operation.
- Do not blend dry ingredients without liquid to avoid damaging the device.
- The device is not suitable for processing large ice cubes or frozen ingredients without liquid.
- Only use the provided container and accessories; using other containers may cause injury.
- Do not move the device while it is in operation.
- Always turn off the device and unplug it before cleaning or performing maintenance.
- Repairs must only be carried out by qualified personnel using original spare parts.
- The device is designed exclusively for preparing sauces, beverages, and similar applications.
- In case of overload, the device will automatically shut off. Allow it to cool down and use the reset button before restarting.
- Clean the container after each use and avoid cleaning it in a dishwasher to prevent damage to seals and plastic components.

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