

## TECHNICAL DATA SHEET

Order No. **423-1127**

Item/Model **SARO French fry warmer Table  
model E7/SPE40BB**

GTIN **4017337042784**



- **Material: (housing) stainless steel**
- **Excellent for professional use**
- **Optimum heat distribution**
- **Capacity: 1/1 GN**
- **Weight: 30 kg**
- **Dimensions: W 400mm x T 700mm x H 270/590mm**
- **temp. 30 /+90 °C**
- **Conn.: 230 V - 50-60 Hz - 1 kW**

Origin Italy

customs tariff no. 85167970

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

- Place the device only on a stable, level, and non-slip surface.
- Ensure that the mains voltage corresponds to the information on the nameplate.
- Children and unauthorized persons must not operate the device or be left unsupervised near it.
- During operation, parts of the device, especially the upper and lower heating elements, can become very hot – risk of burns.
- Never clean the device with a water jet or immerse it in liquids to avoid the risk of short circuits and electric shock.
- Always switch off the device, disconnect it from the power supply, and allow it to cool down completely before cleaning, maintenance, or extended periods of non-use.
- Do not block the ventilation openings and heat dissipation slots to prevent overheating.
- Maintain a minimum distance of 200 mm from flammable materials or non-fireproof walls.
- Repairs must only be carried out by qualified personnel.
- Do not use damaged cables or defective parts; replacement must be performed only by qualified personnel.
- Use the device exclusively for keeping food such as French fries warm. Any other use may cause damage and compromise safety.
- Do not operate the device unattended. Always switch it off before leaving the room.
- Daily cleaning and maintenance of the device and stainless steel components are recommended to ensure hygiene and optimal functionality.
- Safely dispose of packaging materials and keep them out of children's reach, as they pose a suffocation hazard.
- If the device has been stored in a location with temperatures below 0°C, allow it to warm to at least +10°C before operation.
- Disconnect the power supply and thoroughly clean and dry the device when not in use for extended periods.
- Improper modifications or tampering with the device will void the warranty and may pose safety risks.

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