

## TECHNICAL DATA SHEET

Order No. 455-1310

Item/Model SARO Convection combination oven  
with humidification  
model DIG 10

GTIN 4017337045969



- Material: stainless steel
- Digital operation
- With humidification
- 2 displays
- Max memory for up to 9 recipes
- Preheat function
- Water connection (fixed water connection)
- For 10 grids / trays a GN 1/1 or bakery size
- Distance between grids 80mm
- Connection for core temperature sensor available
- Autoreverse
- Weight: 150 kg
- Dimensions: W 840mm x T 910mm x H 1150mm
- temp. max. +280 °C
- Conn.: 380 V - 50 Hz - 12,7 kW

Origin Italy

customs tariff no. 85141980

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

- Installation must only be carried out by qualified professionals.
- Safely dispose of packaging materials to avoid suffocation hazards.
- Clean the device thoroughly before first use and check for visible damage. Do not use if damaged.
- Ensure the convection steam oven is installed on a stable, level, and fire-resistant surface.
- During operation, surfaces and steam may become very hot; risk of burns and scalds! Avoid contact.
- Use the device only for food preparation. Do not fill with other materials or liquids.
- Clean only with a soft cloth and mild cleaning agents; do not use abrasive or acidic products.
- Never clean the device with a water jet or pressure washer.
- Regularly clean the ventilation slots and water inlet to ensure optimal performance.
- Steam development may cause a slippery floor. Exercise caution when cleaning or using the device.
- Keep children and unauthorized persons away from the device to prevent misuse and injuries.
- In case of visible damage, malfunction, or unusual noises, immediately stop operation and contact qualified personnel.
- Regularly check safety features such as microswitches and seals for functionality and replace if necessary.

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