

TECHNICAL DATA SHEET

Order No.	27-7015
Item/Model	SARO Mixer / Hand blender model XM-33
GTIN	4017337055838



- Fixed speed engine block
- Interchangeable mixing rod, 420 mm
- Developed for continuous use in containers up to 60 liters
- Professional hand blender designed for various preparations without additional tools
- Professionally forged steel Y-shaped cutting blade and blade with long life
- Constant speed
- Compact design: sensible and convenient size
- Ergo-Design and Bi-Mat-Grip: the outer shell of two materials
- Ensures that the device can be held ergonomically. 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 bell to prevent splashing
- Intuitive use: very easy to use. Two-color LED indicator light to indicate device status
- Possibility of continuous operation
- 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
- Avoid twisting and falling
- Easy Cleaning: Detachable blender stick, can be cleaned under the tap
- NSF certified: guarantee for safety and hygiene
- Total length: 738 mm
- Length hand blender: 420 mm
- Motor speed: 12000 rpm
- 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: 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

- 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 the device with wet hands.
- Never operate the device without immersing the stick in a container; the stick should be immersed up to the "MAX" marking (2/3 of its length).
- **Sharp blades pose a risk of injury – handle the blades only when the device is turned off and with caution.**
- In case of visible damage or malfunction, immediately stop operation.
- To avoid splashing, turn the device on only after the stick is fully immersed in the container, and do not remove the stick while the blade is rotating.
- The motor block must not be cleaned with water or under pressure. Use only a damp cloth to avoid electrical damage.
- After each use, clean the stick and check the condition of the seals; if damaged, contact authorized customer service.
- Before any maintenance, cleaning, or replacement of parts, turn off the device, unplug it, and allow it to cool completely.
- The device is intended solely for processing food; any other use may cause damage and void the warranty.
- Repairs and maintenance should only be carried out by qualified professionals.

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