

TECHNICAL DATA SHEET

Order No. 423-1155

Item/Model SARO Bain Marie with open stand
model E7/BME2BA

GTIN 4017337423316



- Material: stainless steel
- For 1 x 2/1 GN , depth 150 mm, (not included)
- Built in water in- and outlet tap
- Rounded basin
- Overflow system
- Safety thermostat
- Weight: 70 kg
- Dimensions: W 800mm x T 700mm x H 850mm
- Capacity: 17 liter
- temp. 30 /+90 °C
- Conn.: 230 V - 50-60 Hz - 3 kW

Origin Italy

customs tariff no. 85166090

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 water bath and outer surfaces, 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.
- The device must only be operated with water; dry operation will cause damage and pose a safety risk.
- Food must be stored in appropriate containers and should not be placed directly into the water bath.
- Ensure there is always a sufficient amount of water in the basin during operation to cover the heating elements.
- Do not store flammable items such as paper, plastic, or textiles near the operating device.
- Immediately stop operation if visible damage or malfunctions occur, and contact qualified personnel.
- Repairs must only be carried out by qualified personnel.
- Safely dispose of packaging materials and keep them out of children's reach, as they pose a suffocation hazard.
- The device is designed for commercial use and should only be used in compliance with applicable hygiene regulations.
- During operation, ventilation or heat dissipation slots must not be blocked.
- Regular cleaning and maintenance of the device are necessary to ensure hygiene and functionality.
- The device is not intended for cooking or preparing food; it is designed exclusively for keeping food warm.

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