

## TECHNICAL DATA SHEET

Order No. 27-2027

Item/Model SARO Heated Sous-Vide Kettle  
model SV K 120

GTIN 4017337069804



- Material: Stainless steel
- Insulated kettle with water tap (for filling) and drain tap
- Fixed water connection for 3/4"
- Controlled via the sous-vide device for optimal water heating
- Preserves product quality and enhances flavor and texture
- Capacity: 120 liters
- Compatible with the portable sous-vide cooker SmartVide XL (27-2001)
- Production: Up to 200 portions of 200 g per hour
- SmartVide immersion circulator must be ordered separately
- Internal dimensions: W 630 x D 380 x H 380 mm
- External dimensions: W 738 x D 629 x H 850/900 mm
- Weight (net/gross): 39.3 / 45 kg
- Connection: 230 V - 50/60 Hz - 3 kW

Origin Spain

customs tariff no. 96170000

Dealer Saro Gastro-Products GmbH, Sandbahn 6, 46446 Emmerich am Rhein, GERMANY

Eingetragen: Klevé 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

Order No. 27-2027

Item/Model SARO Heated Sous-Vide Kettle  
model SV K 120

GTIN 4017337069804



### Safety and Warning Instructions

- Safely dispose of packaging materials to prevent the risk of suffocation.
- Thoroughly clean heatable containers before first use to remove production residues.
- For temperatures above 60°C, the use of a lid or anti-steam balls is recommended to prevent excessive steam release.
- Ensure that the device is placed on a stable, level, and fireproof surface, preferably near a sink or drain.
- Clean only with a soft cloth and mild detergent; do not use abrasive cleaners or metal scouring pads.
- Empty the water tank daily and thoroughly clean all water-exposed areas after use.
- Never operate the device unattended or turn it on with an empty water tank.
- Keep children and unauthorized persons away from the device to avoid misuse and injuries.
- Immediately disconnect the device from the power supply and contact customer service in case of visible damage, water ingress, or malfunction.
- Never clean the device with a water jet, steam cleaner, or by immersing it in water.

Origin Spain

customs tariff no. 96170000

Dealer Saro Gastro-Products GmbH, Sandbahn 6, 46446 Emmerich am Rhein, GERMANY

Eingetragen: Klevé 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