

TECHNICAL DATA SHEET

Order No. 423-1090

Item/Model SARO Gas fryer
model E7/FLG1V13

GTIN 4017337423187



- Material: stainless steel
- With drain tap and stainless steel collection container for easy oil changes
- Rounded basin with cooling zone
- Eight levels: 110 - 190°C
- Safety thermostat
- Piezo igniter
- With ignition fuse
- Pilot flame
- Preset to H gas, propane nozzles included
- Weight: 60kg
- Dimensions: W 400 x D 700 x H 850
- Volume: 13 liters
- Temperature 0 / +190 °C
- Connection: 11.2 kW

Origin Italy

customs tariff no. 73211190

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.
- Ensure the gas supply is correctly connected and checked for leaks.
- Before first use, remove all packaging materials and protective films, and thoroughly clean the fryer basket.
- Operate the device only with the recommended oil amount; never turn it on without oil or with insufficient oil.
- During operation, surfaces and heating elements may become very hot; risk of burns! Avoid contact.
- If you smell gas, immediately turn off the gas supply, ventilate the room well, and avoid open flames and sparks.
- Never clean the device with a water jet or pressure washer to avoid damage to gas lines or ignition systems.
- Clean only with a soft cloth and mild cleaning agents; do not use abrasive or acidic products.
- In case of visible damage, unusual noises, or malfunctions, immediately stop operation and contact qualified personnel.
- Children and unauthorized persons should not use the device unsupervised.
- The device is intended solely for food preparation; any other use may cause damage.
- Regular maintenance of gas lines and ignition systems by qualified professionals is recommended.
- After long periods of inactivity or first-time use, have the device's functionality checked according to the instructions.
- After prolonged non-use, turn off the gas and power supply, and clean and dry the device.

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