

TECHNICAL DATA SHEET

Order No. **323-4545**

Item/Model SARO Blast Chiller

model ODIN 15

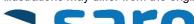
GTIN 4017337071128



- Material: (housing and interior) stainless steel, (exterior bottom) galvanized steel
- Self-closing door
- Programmable Touch display
- Suitable for 15 x 1/1 GN or W 600 x D 400 mm trays
- 4 preset temperature levels
- Core temperature sensor
- Automatic defrost with hot gas
- Quick cooling: from +65 °C to +10 °C in 113,5 minutes, maximum load capacity per tray: 55 kg
- Shock freezing: from +65 °C to -18 °C in 190 minutes, maximum load capacity: 38 kg
- EVCO thermostat
- Insulation: 70 mm
- Forced-air cooling
- 4 height adjustable feet: H 110 170 mm
- Connection: 400 V 50/60 Hz 3 Ph 2 kW
- Capacity (gross/net): 494 / 280 L
- Internal dimensions: W 440 x D 695 x H 1170 mm
- External dimensions: W 800 x D 873 x H 1950 mm
- Weight (net/gross): 210 / 243 kg
- Refrigerant: R290

Origin China customs tariff no. 84181020

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





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.
- Keep ventilation slots clear of obstructions to ensure optimal air circulation.
- After transport or tilting, allow the device to stand upright for at least 12 hours before switching it on to prevent damage to the cooling circuit.
- Children and unauthorized persons must not operate the device or be left unsupervised near it.
- Do not store or use flammable, explosive, or chemical substances in or near the device.
- Never clean the device with a water jet or immerse it in liquids; risk of short circuits and electric shock.
- Always wear protective gloves when handling shock-frozen or chilled food to avoid cold burns.
- After a power outage or disconnection, wait at least 5 minutes before switching the device back on to prevent damage to the compressor.
- Do not place food with temperatures above 90°C in the device, as this can impair the cooling process.
- Regularly clean the condenser and evaporator. Wear protective gloves and a dust mask during cleaning to avoid injuries or inhaling dust.
- Ensure the device is disconnected from the power supply and the fan has come to a complete stop before cleaning to prevent electric shock and injury.
- The device is intended exclusively for commercial use for cooling and freezing food. Any other use may cause damage and compromise safety.
- Do not use damaged cables or plugs. Repairs and maintenance must only be performed by qualified personnel.
- Do not place heavy or liquid-filled objects on the device to avoid the risk of falling or electric shock.
- The refrigerant is flammable; in case of a leak, ventilate the room thoroughly and avoid open flames.
- Do not operate the device outdoors or in damp areas, as this may lead to short circuits and hazards.
- Immediately stop operation if visible damage or malfunctions occur, and contact qualified personnel.

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Stand: 06.08.2025

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