

## TECHNICAL DATA SHEET

Order No. 511-1000

Item/Model SARO Packaging Machine  
model SV300

GTIN 4017337070091



- Material: stainless steel
- On/Off switch
- Digital Control
- Connection: 230 V- 50-60 Hz - 0,6 kW
- Dimensions: W 280 x D 500 x H 600 mm
- Container dimensions: W 196 x D 265 mm
- Weight (net/gross): 20 / 22 kg

Origin Italy

customs tariff no. 84141089

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

- The thermal sealing machine must only be installed on a stable, horizontal, and heat-resistant surface.
- Before use, check the device for any visible damage. If damaged, the device must not be used, and the manufacturer must be contacted.
- The device is intended for indoor use and must be operated in a dry, well-ventilated area.
- Children and unauthorized persons must not operate the device or be near it unsupervised.
- **During operation, parts of the machine, especially the sealing plate, can become very hot – there is a risk of burns.**
- Never clean the device with a water jet or immerse it in liquids to avoid damage to electrical components.
- **Before any cleaning or maintenance, turn off the device, unplug it, and ensure the sealing plate has cooled to 30–40 °C.**
- Ensure the sealing film is correctly installed, and there are no foreign objects on the sealing surface to ensure optimal sealing.
- Repairs and maintenance must only be carried out by authorized personnel. Use only original spare parts.
- **The machine must only be operated with the recommended sealing temperatures (165–170 °C) and times (2.5–3 seconds).** Deviations may cause damage or compromise safety.
- The machine is designed for sealing solid, liquid, and semi-solid foods in trays. Any other use may cause damage and compromise safety.
- Ensure that the cable connections are intact and free from heat exposure. If damaged, the device must not be used.
- **The sealing plate is equipped with a temperature controller that automatically compensates for deviations of +/- 4–5 °C.** Ensure the controller is functioning properly.
- Safely dispose of packaging materials and keep them out of the reach of children, as they may pose a choking hazard.
- In the case of visible malfunctions or unsafe operation, immediately turn off the device and notify qualified personnel.

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