

## TECHNICAL DATA SHEET

Order No. 407-1000

Item/Model SARO Planetary mixer  
model FP 107

GTIN 4017337047437



- Material : steel, painted white
- Material: (boiler) stainless steel
- Speed continuously variable
- 0-302 revolutions per minute
- Removable cover for bowl
- Including whisk, dough hook, and flat beater
- Dimensions.: W 380 x D 240 x H 405 mm
- Bowl: Ø 220 mm
- Capacity: 7.5L/1kg
- Weight: 15kg
- Connection: 230 V - 50 Hz - 0.5 kW

Origin Italy

customs tariff no. 84381090

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

Order No. 407-1000

Item/Model SARO Planetary mixer  
model FP 107

GTIN 4017337047437



### Safety and Warning Instructions

- Place the device only on a stable, level, and non-slip surface.
- Ensure the mains voltage matches the specifications on the nameplate.
- Children and unauthorized persons must not operate or be unsupervised near the device.
- During operation, there is a risk of injury from rotating parts and kneading tools. Keep hands, hair, clothing, and other objects away from the working area.
- Do not clean the device with a water jet or immerse it in liquids to prevent short circuits and electric shock.
- Always switch off, unplug, and allow the device to cool completely before cleaning, maintenance, or extended non-use.
- Do not remove or tamper with safety features such as protective guards. Operating the device without these features is prohibited.
- Use only original accessories and mixing tools designed for this model. Using other tools may cause damage or compromise safety.
- Repairs must only be performed by qualified personnel.
- Do not leave the device unattended during operation.
- Immediately discontinue use if visible damage or malfunctions occur, and contact qualified personnel.
- Use the device indoors only and under the specified temperature and humidity conditions.
- The device is designed exclusively for processing foods such as dough, creams, and fillings. Any other use may cause damage and void the warranty.
- When processing flour or other dusty substances, wear a protective mask to avoid inhaling dust.
- Protect the device from vibrations or shocks to prevent damage to its mechanics.
- Clean the device regularly, especially the parts that come into contact with food, to ensure hygiene and functionality.
- Dispose of packaging materials safely and keep them out of the reach of children to prevent choking hazards.

Origin Italy

customs tariff no. 84381090

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