

TECHNICAL DATA SHEET

Order No. **443-4000**

Item/Model **SARO Sous-Vide cooker
model SALERNO**

GTIN **4017337044771**



- **Material: stainless steel**
- **Inclusive circulation pump**
- **With drain tap**
- **Digital display**
- **Adjustable time and temperature levels**
- **Inclusive separating grid**
- **With universal pluggable frame**
- **for 1/1 GN container**
- **Water filling: min. 11 to max. 22 litre**
- **Weight: 12 kg**
- **Dimensions: W 360mm x T 578mm x H 300mm**
- **temp. +45/+95 °C**
- **Conn.: 230 V - 50 Hz - 0,7 kW**

Origin China

customs tariff no. 85167970

Importer 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

- Place the device exclusively on a stable, level, and heat-resistant surface.
- Ensure that the mains voltage matches the specifications on the rating plate.
- Children and unauthorized persons must not operate the device or be left unattended near it.
- During operation, the device's surfaces and the water bath can become very hot – risk of burns. Use appropriate protective gloves.
- Never clean the device with a water jet or immerse it in liquids to avoid short circuits and electric shocks.
- Before cleaning, maintenance, or extended periods of non-use, switch off the device, disconnect it from the power supply, and allow it to cool completely.
- The water bath must always be maintained within the minimum and maximum fill level limits to prevent damage to the device.
- Use only vacuum-sealed foods in the device to ensure hygienic conditions.
- Do not block the inlet and outlet of the circulation pump to ensure even heat distribution.
- Repairs must only be carried out by qualified personnel using original spare parts.
- If visible damage or malfunctions occur, stop operation immediately and contact qualified personnel.
- Regularly clean the device with a damp cloth and mild cleaning agent. Do not use abrasive cleaners, metal sponges, or aggressive chemicals to avoid damaging the surfaces.
- Dispose of packaging materials safely and keep them out of reach of children, as they pose a suffocation hazard.
- Do not leave the device unattended while it is switched on.
- The device is intended exclusively for professional use in gastronomy and should be operated in accordance with the operating instructions.
- Store the device in a well-ventilated, non-corrosive environment during extended periods of non-use.
- Ensure the power plug is always accessible to quickly disconnect the device from the power supply in case of emergency.

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