

TECHNICAL DATA SHEET

Order No. **455-1000**

Item/Model **SARO Convection oven
model NERINO 3**

GTIN **4017337045891**



- Material: stainless steel
- Manual operation with buttons
- Convection + light
- Distance between the gratings: 80 mm
- Oven depth: 370 mm
- Capacity: 3 x 2/3 GN
- Delivery without grids
- Weight: 28 kg
- Dimensions: W 600mm x T 520mm x H 390mm
- temp. max. +280 °C
- Conn.: 230 V - 50 Hz - 2,5 kW

Origin Italy

customs tariff no. 85141980

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 device is intended exclusively for professional indoor use.
- The device must be placed on a stable, level, and heat-resistant surface.
- Ensure that the mains voltage matches the specifications on the rating plate.
- The rear wall on which the device is placed must be made of non-combustible material, and a minimum distance of 10 cm from walls or obstacles must be maintained to ensure proper ventilation.
- Before first use, remove protective films and clean the device with a soft cloth and mild detergent.
- During operation, hot steam may escape—risk of burns! Use appropriate protective clothing and gloves.
- The device must not be placed near flammable materials or in environments with high humidity.
- Do not operate the device with wet hands to avoid the risk of electric shock.
- Before cleaning or maintenance, the device must be switched off and unplugged.
- Do not use abrasive cleaning agents, metal sponges, or high-pressure cleaners to avoid damage to electrical components.
- The power cord and connections must be regularly checked for damage. Damaged cords must only be replaced by qualified personnel.
- In case of visible damage or malfunctions, immediately stop operation and contact qualified personnel.
- Repairs and technical interventions must only be carried out by authorized personnel.
- The ventilation openings of the device must not be blocked or covered.
- When using the device, hot surfaces such as glass doors, metal plates, and heating coils can cause burns—only touch them when the device has cooled down.
- Ensure that no other electrical cables come into contact with hot surfaces.
- Be cautious when removing the door or other heavy parts, as they may be heavy.
- In case of a defect, such as a faulty sensor or fan, the device must not be operated.

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