

TECHNICAL DATA SHEET

Order No. 423-8500

Item/Model SARO Bain Marie LQ
model LQ / BME1BA

GTIN 4017337062997



- high quality stainless steel AISI 304
- Tank 1/1 + 1/3 GN max depth of 200 mm
- Safety thermostat
- cool grip gag
- Water filling tap in the tank + overflow pipe
- **open base**
- Temperature 30 - 90 ° C
- Dim.: W 400 x D 900 x H 850 mm
- Weight: 53/63 kg (n/b)
- Connection: 230V 50 Hz 1.8 KW

Origin Italy

customs tariff no. 85167970

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

- Place the device only on a stable, level, and non-slip surface.
- Ensure that the mains voltage corresponds to the information on the nameplate.
- Children and unauthorized persons must not operate the device or be left unsupervised near it.
- **During operation, parts of the device, especially the water bath and outer surfaces, can become very hot – risk of burns.**
- Never clean the device with a water jet or immerse it in liquids to avoid the risk of short circuits and electric shock.
- Always switch off the device, disconnect it from the power supply, and allow it to cool down completely before cleaning, maintenance, or extended periods of non-use.
- The device must only be operated with water; dry operation will cause damage and pose a safety risk.
- Food must be stored in appropriate containers and should not be placed directly into the water bath.
- Ensure there is always a sufficient amount of water in the basin during operation to cover the heating elements.
- Do not store flammable items such as paper, plastic, or textiles near the operating device.
- Immediately stop operation if visible damage or malfunctions occur, and contact qualified personnel.
- Repairs must only be carried out by qualified personnel.
- Safely dispose of packaging materials and keep them out of children's reach, as they pose a suffocation hazard.
- The device is designed for commercial use and should only be used in compliance with applicable hygiene regulations.
- During operation, ventilation or heat dissipation slots must not be blocked.
- Regular cleaning and maintenance of the device are necessary to ensure hygiene and functionality.
- The device is not intended for cooking or preparing food; it is designed exclusively for keeping food warm.

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