

TECHNICAL DATA SHEET

Order No. **423-8320**

Item/Model **SARO French fries warmer LQ table-top
model LQ / SPE40BB**

GTIN **4017337062928**



- AISI 304
- Tank capacity GN 1/1 150 deep
- Ceramic heating element on top
- additional heating element under the tub
- perforated intermediate floor
- On/off switch
- Dim.: L400 x D900 and H270 mm
- Weight: 45/50 kg(n/b)
- Connection: 230V/50Hz 1KW

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, the surfaces of the device, especially the heating elements and the fries tray, 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 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.
- Do not block ventilation or heat dissipation slots to prevent overheating.
- Do not operate the device unattended; always switch it off before leaving the room.
- Use only original accessories and spare parts designed for this model.
- Repairs must only be carried out by qualified personnel.
- Do not store flammable items such as paper, plastic, or textiles near the device.
- Immediately stop operation if visible damage or malfunctions occur, and contact qualified personnel.
- Daily cleaning of the device is recommended for hygienic reasons. Use only suitable, non-abrasive cleaning agents.
- Ensure the power plug is always accessible to quickly disconnect the device from the power supply in case of an emergency.
- The device is intended exclusively for professional use to keep French fries warm. Any other use may cause damage and compromise safety.
- After transport or if stored below 0°C, bring the device to room temperature before use.
- Safely dispose of packaging materials and keep them out of reach of children, as they pose a suffocation hazard.

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