

TECHNICAL DATA SHEET

Order No. **455-1500**

Item/Model **SARO Blast Chiller / Shock Freezer -
3 x 1/1 GN
model ATTILA 3**

GTIN **4017337046171**



- **Material: (housing and interior) stainless steel**
- **Suitable for 3x 1/1 GN or 3x 600 x 400 mm (trays)**
- **3 adjustable temperature levels**
- **Timer function**
- **Core temperature probe**
- **Rapid chilling: from +65 °C / +10 °C in 105 minutes, maximum load capacity: 15 kg**
- **Blast freezing: from +65 °C / -18 °C in 255 minutes, maximum load capacity: 9 kg**
- **Digital temperature control**
- **Static cooling with circulating air fan**
- **Manual defrost**
- **Temp. +3 / -40 °C**
- **Connection: 230 V - 50 Hz - 1,0 kW**
- **Volume: 70 liters**
- **Internal dimensions: W 616 x D 430 x H 270 mm**
- **External dimensions: W 750 x D 750 x H 770/790 mm**
- **4 feet, optional orderable with castors**
- **Weight: 89 kg**
- **Refrigerant R455a (GWP 146); 900g; 0.131 CO2 equivalent**

Origin Italy

customs tariff no. 84181080

Dealer Saro Gastro-Products GmbH, Sandbahn 6, 46446 Emmerich am Rhein, GERMANY

Eingetragen: Klevé HRB 2768 * Geschäftsführer: Dominique de Charry, Aloys de Charry
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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.
- Keep ventilation slots clear of obstructions to ensure optimal air circulation.
- After transport or tilting, allow the device to stand upright for at least 12 hours before switching it on to prevent damage to the cooling circuit.
- Children and unauthorized persons must not operate the device or be left unsupervised near it.
- Do not store or use flammable, explosive, or chemical substances in or near the device.
- Never clean the device with a water jet or immerse it in liquids; risk of short circuits and electric shock.
- Always wear protective gloves when handling shock-frozen or chilled food to avoid cold burns.
- After a power outage or disconnection, wait at least 5 minutes before switching the device back on to prevent damage to the compressor.
- Do not place food with temperatures above 90°C in the device, as this can impair the cooling process.
- Regularly clean the condenser and evaporator. Wear protective gloves and a dust mask during cleaning to avoid injuries or inhaling dust.
- Ensure the device is disconnected from the power supply and the fan has come to a complete stop before cleaning to prevent electric shock and injury.
- The device is intended exclusively for commercial use for cooling and freezing food. Any other use may cause damage and compromise safety.
- Do not use damaged cables or plugs. Repairs and maintenance must only be performed by qualified personnel.
- Do not place heavy or liquid-filled objects on the device to avoid the risk of falling or electric shock.
- The refrigerant is flammable; in case of a leak, ventilate the room thoroughly and avoid open flames.
- Do not operate the device outdoors or in damp areas, as this may lead to short circuits and hazards.
- Immediately stop operation if visible damage or malfunctions occur, and contact qualified personnel.

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