

TECHNICAL DATA SHEET

Order No. 504-1010

Item/Model SARO gas stove with gas oven, 6

burners, 600 Line model G6SFA6

GTIN 4017337067589



- Material: (Body) Stainless steel AISI 304; (Pan supports) Cast iron, enamelled
- Gas stove with 6 burners: 3x 3.15 kW, 3x 2.7 kW, 3 of them as double-ring burners
- Gas oven: 2 kW
- With neutral cabinet compartment
- Connectable design (bridging bars optionally available)
- Piezo ignition
- Pre-set for natural gas H, propane gas nozzles included
- Height-adjustable feet
- Connection: 230 V 50 Hz 1.8 kW
- Oven interior dimensions: W 460 x D 420 x H 320 mm
- External dimensions: W 1000 x D 600 x H 850 / 1020 mm (incl. chimney)
- Weight (net/gross): 70 / 80 kg

Origin Italy customs tariff no. 73211190

Stand: 06.03.2025

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



SAFETY & WARNING INSTRUCTIONS

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Safety and Warning Instructions

- Ensure that the gas stove is placed on a stable, level, and fire-resistant surface.
- Use the device only in well-ventilated rooms. Proper ventilation must be ensured in enclosed spaces.
- Keep flammable materials such as paper, fabric, or chemicals at least 50 cm away from the device.
- During operation, the stove surfaces will become very hot; there is a risk of burns.
- Children and unauthorized persons should not be near the device.
- Never turn on the gas stove with an open flame unless you are sure there are no gas leaks.
- If you smell gas, immediately close the gas supply valve, ventilate the room, and do not use electrical devices or open flames
- Before each use, check that all connections are secure and tight, especially after installation or relocation.
- Do not exceed the maximum load on the cooking surfaces to avoid damage to the device or accidents.
- Use only suitable cookware with the specified diameters to prevent tipping or overflowing.
- Regularly clean the stove of grease and food residues, as these can pose a fire hazard.
- All maintenance and repair work should be carried out only by qualified professionals.
- After each use, ensure that the gas supply is fully turned off.
- The device should not be operated near water sources or in damp environments to avoid the risk of short circuits or corrosion.
- Tampering with safety devices or the gas installation is prohibited.
- The device is intended solely for professional use in foodservice establishments. Any other use is not permitted.
- Properly dispose of packaging materials and keep them out of the reach of children.
- In rooms with high dust or grease levels in the air, additional maintenance measures may be required.

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