

TECHNICAL DATA SHEET

Order No. 504-1510

Item/Model SARO Electric Bain-Marie 400 x 600
model EBM46

GTIN 4017337067893



- Material: (Housing, basin) Stainless steel AISI 304
- Suitable for 1/2 + 1/3 GN containers with a max. depth of 150 mm (approx. 10 liters)
- GN containers/lids not included
- Deep-drawn basin, seamlessly welded
- Front water drain with ball valve
- Stainless steel heating elements 1.53 kW
- Safety thermostat
- Connectable design (bridging bars optionally available)
- Dimensions: W 400 x D 600 x H 270 / 460 mm (incl. chimney)
- Temperature range: +40 / +85 °C
- Connection: 230V - 50/60 Hz - 1.53 kW
- Weight (net/gross): 21 / 23 kg

Origin Italy

customs tariff no. 73211190

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

- 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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