

## TECHNICAL DATA SHEET

Order No. 443-6000

Item/Model SARO Fryer  
model EF 4

GTIN 4017337049196



- Material: stainless steel
- Rounded, removable container with cold zone
- Variable temperature adjustment
- Removable heating elements for easy cleaning
- For professional use
- Safety thermostat
- Weight: 9 kg
- Dimensions: W 183mm x T 420mm x H 280mm
- Capacity: 4 liter
- temp. 60 / +200 °C
- Conn.: 230 V - 50 Hz - 2 kW

Origin China

customs tariff no. 85167920

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

Eingetragen: Klevé 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 exclusively on a stable, level, and heat-resistant surface.
- Ensure that the mains voltage matches the specifications on the rating plate.
- Children and unauthorized persons must not operate the device or be left unattended near it.
- **During operation, the device's surfaces and the oil can become very hot – risk of burns. Use appropriate protective gloves.**
- Never clean the device with a water jet or immerse it in liquids to avoid short circuits and electric shocks.
- Before cleaning, maintenance, or extended periods of non-use, switch off the device, disconnect it from the power supply, and allow it to cool completely.
- The oil level must always remain within the Min and Max markings to avoid damage to the device.
- Add frozen food in small amounts and slowly into the hot oil to prevent splashes and overflow.
- Repairs must only be carried out by qualified personnel using original spare parts.
- If visible damage or malfunctions occur, stop operation immediately and contact qualified personnel.
- Dispose of packaging materials safely and keep them out of reach of children, as they pose a suffocation hazard.
- Use the device only for its intended purpose, such as frying vegetables, potato slices, or meat. Any other use may cause damage and compromise safety.
- Ensure that the power cord is free from damage, does not run over sharp edges, and does not come into contact with hot surfaces.
- Regularly clean the device, particularly the oil container and heating elements, to maintain hygienic conditions.
- Do not leave the device unattended while switched on and avoid moving it during operation.
- After transport or storage in cold environments, allow the device to reach room temperature before use to avoid condensation issues.
- Ensure the power plug is always easily accessible to quickly disconnect the device from the power supply in case of emergency.

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