

## TECHNICAL DATA SHEET

Order No. 423-1120

Item/Model SARO Electric fryer

model E7/FRE2V13

GTIN 4017337423248



- Material: stainless steel

- With drainage tap and stainless steel drain tank

- Rounded basin with cooling zone

- Variable temperature adjustment up to 190 °C

- Heating element can be folded upwards to ensure, easy cleaning

- Safety thermostat

- Weight: 95 kg

- Dimensions: W 800mm x T 700mm x H 850mm

- Capacity: 2x 13 liter - temp. 0/+190°C

- Conn.: 400 V - 50-60 Hz - 24 kW

Origin Italy customs tariff no. 85167920

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

- Installation must only be carried out by qualified professionals.
- Safely dispose of packaging materials to avoid suffocation hazards.
- Clean the device thoroughly before first use and check for visible damage. Do not use if damaged.
- Ensure the device is placed on a stable, level, and heat-resistant surface.
- During operation, surfaces may become very hot; risk of burns! Avoid contact.
- Operate the device only under a suitable exhaust hood to safely vent heat and fumes.
- Clean only with a soft cloth and mild cleaning agents; do not use abrasive products.
- Do not store flammable materials near the device to avoid fire hazards.
- Allow the device to cool completely after each use and disconnect it from the power supply before cleaning.
- Keep children and unauthorized persons away from the device to prevent misuse and injuries.
- In case of visible damage or malfunction, immediately stop operation and contact qualified personnel.
- Never extinguish fat fires with water; use an appropriate fire extinguisher.

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