

Operating Manual

Deep Fryer Model PROFRI 6, 66, 8 V, 88 V

Item-No.: 172-2050, 172-2060, 172-2070, 172-2075

172-2075



172-2060



172-2070



172-2050

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Dear Customer,

Congratulations on your new SARO deep fryer.

The product you have purchased has been designed for commercial use in restaurants, hotels, cafés, canteens, and snack bars.

It is intended for deep-frying food in hot oil or fat. The fryer is particularly suitable for preparing French fries, snacks, meat, fish, and dough products.

Please read this instruction manual carefully before putting the appliance into operation.

We wish you much enjoyment with your new SARO product.

SCOPE OF DELIVERY

- 1 deep fryer (housing, 1 or 2 tanks, 1 or 2 frying baskets, 1 or 2 lids)
- 1 operating manual

STANDARDS AND DIRECTIVES

The device complies with the current EU standards and directives:

Low Voltage Directive – LVD 2014/35/EU

Electromagnetic Compatibility Directive – EMC 2014/30/EU

RoHS Directives 2011/65/EU and 2015/863/EU

Food Contact – Regulation (EC) No. 1935/2004

Regulation on Good Manufacturing Practice for Materials Intended to Come into Contact with Food – Regulation (EC) No. 2023/2006

The corresponding Declaration of Conformity can be provided upon request.

TECHNICAL OVERVIEW

Deep Fryer				
Model	PROFRI 6	PROFRI 66	PROFRI 8 V	PROFRI 88 V
Order No.	172-2050	172-2060	172-2070	172-2075
Material	Stainless steel			
On/Off switch	Power supply switchable via control knob			
Power connection	Ready-to-use with Schuko plug			
Temperature control	Stepless temperature control, safety thermostat			
Temperature range	0 / +180 °C			
Tank	Rounded, removable with cold zone		Rounded with cold zone	
Drain tap	Without		With	
Lid	1	2	1	2
Heating elements	Removable for easy cleaning			
Connection	230 V / 50/60 Hz / 3,25 kW	230 V / 50/60 Hz / 2x3,25 kW	230 V / 50/60 Hz / 3,25 kW	230 V / 50/60 Hz / 2x3,25 kW
External dimensions	W 335 x D 430 x H 310 mm	W 610 x D 430 x H 310 mm	W 335 x D 485 x H 350 mm	W 610 x D 485 x H 350 mm
Net/Gross weight	6 kg / 7 kg	12 kg / 13 kg	7,8 kg / 9 kg	14 kg / 15 kg
GTIN [EAN-Code]	4017337172504	4017337172603	4017337172702	4017337172900

SYMBOL EXPLANATIONS



WARNUNG!

Dieses Symbol kennzeichnet Gefahren, die zu Verletzungen führen können. Halten Sie die angegebenen Hinweise zur Arbeitssicherheit unbedingt genau ein und verhalten Sie sich in diesen Fällen besonders vorsichtig.



WARNUNG: GEFAHR DURCH ELEKTRISCHEN STROM!

Dieses Symbol macht auf gefährliche Situationen durch elektrischen Strom aufmerksam. Bei Nichtbeachten der Sicherheitshinweise besteht Verletzungs- oder Lebensgefahr!



WARNUNG: HEISSE OBERFLÄCHE - VERBRENNUNGSGEFAHR

Dieses Symbol weist auf die heiße Oberfläche des Gerätes, während des Betriebes und danach hin. Verbrennungsgefahr bei Nichtbeachten!



WARNUNG: FEUERGEFÄHRLICHE STOFFE - VERBRENNUNGSGEFAHR

Dieses Symbol weist darauf hin, dass Gefahren aufgrund von feuergefährlichen Stoffen für Leben und Gesundheit von Personen bestehen. Verbrennungsgefahr bei Nichtbeachten!

WARNING!!

This symbol indicates hazards that may cause injuries. Always follow the specified safety instructions precisely and exercise extra caution in these situations.

WARNING: DANGER OF ELECTRIC SHOCK!

This symbol warns of hazardous situations caused by electric current. Failure to follow the safety instructions may result in injury or death!

WARNING: HOT SURFACE - RISK OF BURNS

This symbol indicates the hot surface of the device during and after operation. Risk of burns if not observed!

WARNING: FLAMMABLE SUBSTANCES - RISK OF BURNS

This symbol indicates that flammable substances pose a danger to life and health. Risk of burns if not observed!

GENERAL INSTRUCTIONS

- Keep this instruction manual handy and near the appliance.
- The manufacturer/dealer cannot be held responsible for any damage resulting from failure to follow this instruction manual.
- If this instruction manual is not observed, the safety of the appliance can no longer be guaranteed.
- If the appliance is passed on to a third party, this instruction manual must be included.
- This appliance must not be operated by children or by persons with reduced physical, sensory, or mental capabilities, as they may not recognize the hazards associated with the use of electrical and/or cooking appliances. Improper use may result in accidents, fires, explosions, or property damage.
- After unpacking the appliance, make sure that it is in perfect condition. If you notice any damage, do not connect the appliance—contact your dealer immediately.
- Check whether all components listed in the scope of delivery are present. If anything is missing, please contact your dealer.
- Keep the packaging of the appliance. Only the original packaging ensures safe transport of the appliance, e.g. for repairs or moving. Please note that all packaging materials (plastic bags, cardboard, Styrofoam parts, etc.) can be hazardous to children and must therefore be kept out of their reach.
- If keeping the packaging is not possible, separate the packaging materials and take them to a local collection point for proper disposal.
- Do not use the appliance outdoors in the rain or in damp environments.
- Never operate the appliance unattended.
- Observe the accident prevention regulations and general safety rules applicable to the place of use.
- Set up the appliance in a dry, well-ventilated location on a level and stable surface.
- Before connecting to the mains and before first use, clean the appliance thoroughly as described under “Cleaning.”
- Before connecting the appliance, ensure that a properly grounded Schuko socket and a 230-volt power supply are available, matching the specifications on the rating plate. Using any other power supply than that specified may cause overheating or damage to the appliance.
- Do not drill or puncture holes in the interior or exterior of the appliance.
- For hygienic reasons, daily cleaning is recommended during operation.
- Always disconnect the appliance from the power supply before cleaning. Switch it off beforehand if it has an On/Off switch or a control (thermostat) with a zero/off position; also disconnect when not in use for extended periods.
- The manufacturer/dealer cannot be held responsible for damage resulting from failure to observe the operating instructions. In such cases, the safety of the appliance is no longer guaranteed.
- In the event of a malfunction or fault, disconnect the appliance from the power supply and contact your dealer. Repairs must be carried out using original spare parts.

SAFETY INSTRUCTIONS

- Improper operation and incorrect handling may cause malfunctions of the appliance and injuries to the user.
- Observe the accident prevention regulations and general safety instructions applicable to the place of use.
- Ensure the appliance is placed on a stable, dry, non-slip surface that can support its weight, and in a well-ventilated location.
- Do not place the appliance on a hot surface.
- Do not store flammable or explosive materials near the appliance.
- Do not place heavy objects, loads, or liquids on top of the appliance.
- Before connecting to your power supply, check that the type of current and voltage correspond to the information on the rating plate. Operation is only permitted if they match, to prevent accidents or damage.
- Do not use adapters, multiple sockets, or extension cords, as this can cause cable or line overheating, especially if other devices are connected. This increases the risk of fire.



- Do not move the appliance while it is in operation.
- Before moving the appliance, switch it off (if a switch is provided) and unplug it from the mains.
- Always unplug the power cord by pulling on the plug housing, never on the cable itself.
- Ensure that the appliance does not tip over while being moved, as this could cause injury.
- After a power failure or brief disconnection, switch the appliance off, wait for 5 minutes, then plug it in again and restart it.
- Do not allow the power cord to hang over sharp edges, do not crush it, and keep it away from hot surfaces and open flames.
- Ensure that the power cord cannot be pulled accidentally or cause someone to trip.
- Check the power cord regularly. If it is damaged (e.g. crushed), it must be replaced by a qualified technician.



- Do not touch the appliance, cable, or plug with wet or damp hands.
- Caution! The appliance remains live as long as it is connected to the mains.
- Protect the appliance from moisture.
- Do not clean the appliance with an open water jet.
- The appliance must not be immersed in water or any other liquids, nor should it be splashed with liquids. If the appliance does become wet, unplug it immediately and have it inspected by a qualified technician before using it again. Risk of electric shock – danger to life!
- Do not use the appliance if it is damaged!
In such a case, disconnect it from the power supply and contact your dealer.
Never attempt to open or repair the appliance yourself – danger to life!
- Repairs must only be carried out by qualified personnel using original spare parts.
- Always disconnect the appliance from the power supply before cleaning, and also when it will not be used for an extended period.
- For hygienic reasons, at least one cleaning per day is recommended, and additionally whenever necessary during the day.
- The appliance becomes very hot during operation – risk of burns!
- There is a risk of fire if the oil level falls below the specified minimum.
- The use of old oil is dangerous, as it has a lower flash point and is more prone to boiling over.
- Open the drain tap only after the pressure has been equalized.



- Do not use the supplied heating element for any other appliance.
- Risk of burns! Please note that the appliance, the oil inside, and the escaping steam can become very hot. Do not touch hot surfaces and keep a safe distance from the appliance! Always use heat-resistant kitchen gloves and utensils when placing food into or removing it from the fryer. Always wait until the appliance has completely cooled down before removing any parts for cleaning.
- The maximum filling capacity is 1.3 kg.
- Use only dry food, as moisture can cause the oil to splatter.
- Do not place the lid on the appliance while frying!

DEVICE INSTALLATION

Place the appliance in a dry and well-ventilated room. Ensure that it stands securely on a dry and non-slip surface.

There should be sufficient space for the appliance itself as well as for the surrounding work area used for preparing and adding ingredients.

Make sure that the power plug is always easily accessible and can be disconnected from the mains without difficulty.

ELECTRICAL CONNECTION

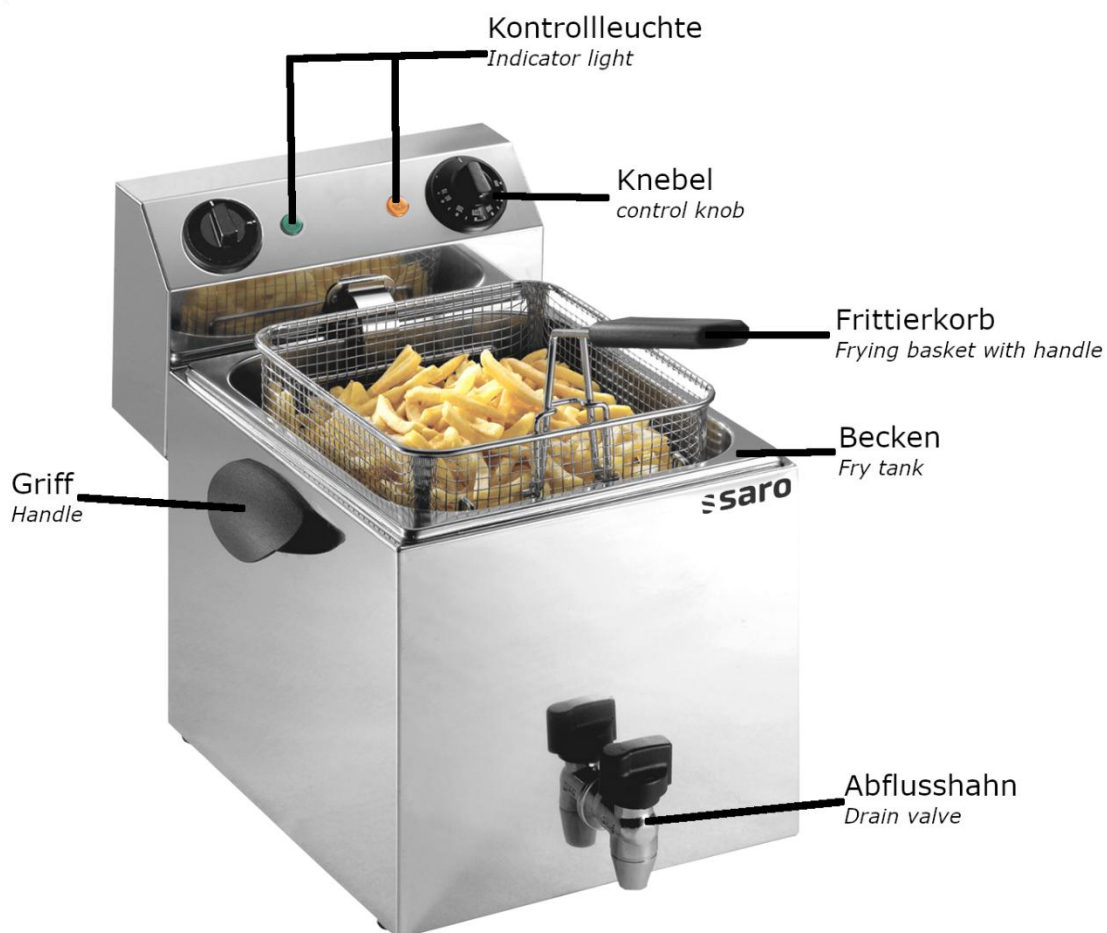
Before connecting the appliance, make sure that the voltage and frequency of the power supply correspond to the information on the rating plate! Using a different voltage may cause the appliance to overheat!

Connect the appliance only to a grounded socket (Schuko type) with a 230-volt power supply.

After a power failure or if the appliance has been disconnected from the mains, wait at least 5 minutes before reconnecting and switching it on again.

If the appliance is restarted immediately after being switched off, the fuse may trip and interrupt the power supply.

STRUCTURE AND COMPONENTS

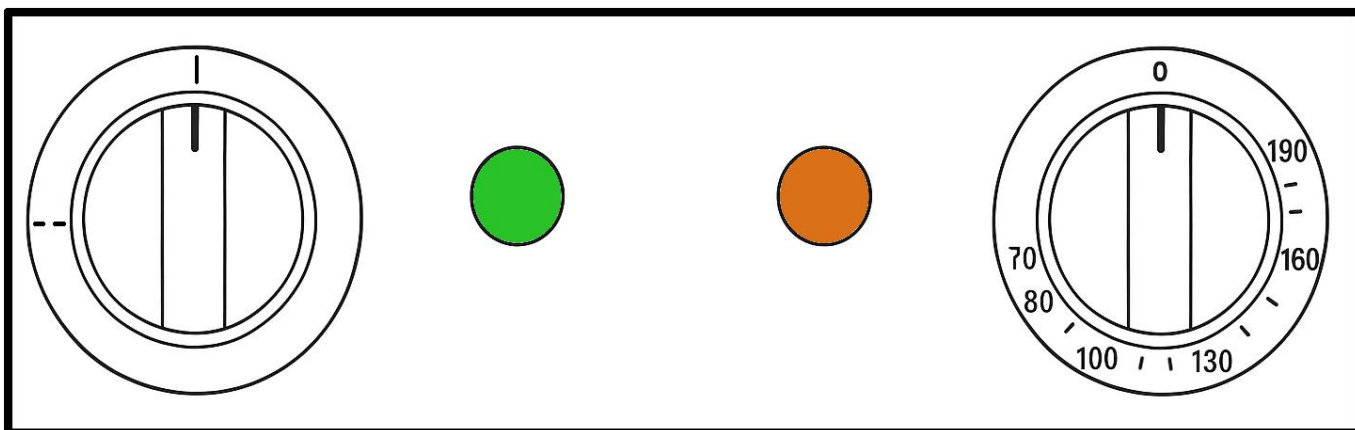


INITIAL START-UP

Before first use:

Unpack the appliance, check it for completeness, and set it up (see *Installation*). Clean the appliance (see *Cleaning*). Connect the cleaned refrigeration unit (see *Electrical connection*) to a 230 V socket.

OPERATION – SETTINGS



1. Plug in the power cord.
2. Switch on the appliance using the **main switch** (on the left).
3. Set the desired temperature on the **thermostat** (on the right).
4. Wait until the **indicator light goes out** – the oil has now reached the set temperature.
5. Place the food **slowly into the frying basket** to avoid splashing.
6. **Lower the basket carefully** into the oil.
7. When frying is finished, **lift the basket** and allow the food to drain.

CLEANING

Always disconnect the appliance from the power supply first.
Empty the oil only after it has cooled down to room temperature.
Wipe the outer and inner surfaces with a soft, damp cloth.
A mild dishwashing detergent may be used.
Wipe again with clean water (without detergent), then dry thoroughly.
Do not use abrasive, bleaching, caustic, or scratching cleaning agents or tools, as these may damage or scratch the surfaces.

MAINTENANCE

The unit requires very little maintenance.

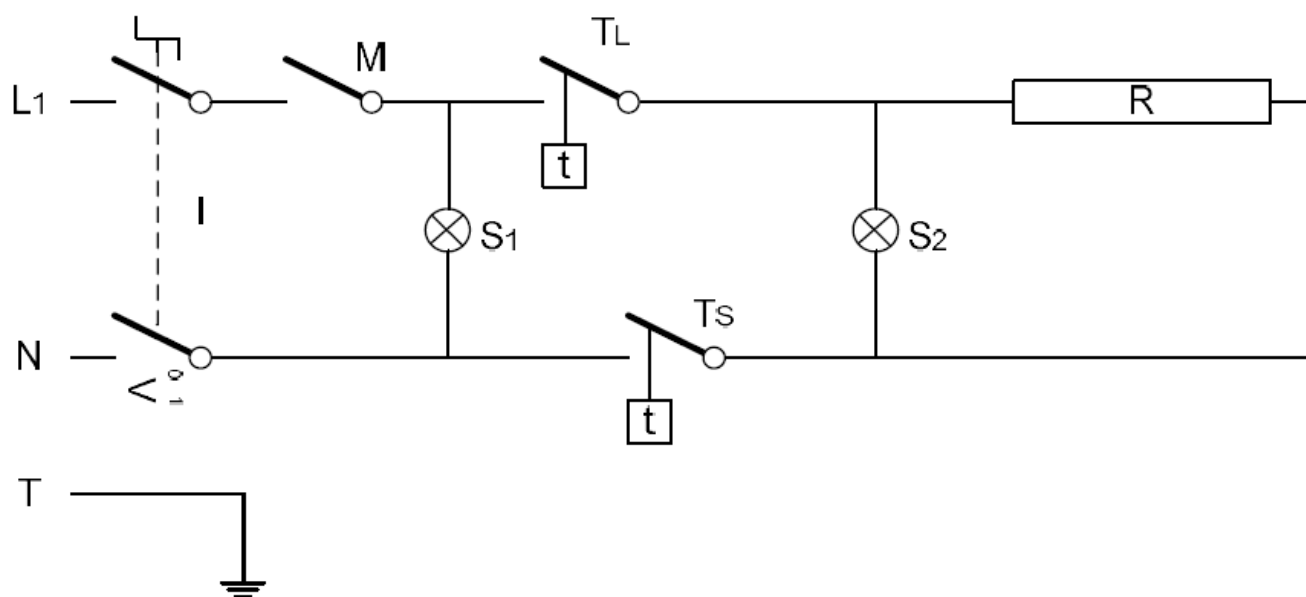
TAKING COOLING CABINET OUT OF OPERATION / STORAGE / TRANSPORT

Switch off the appliance and unplug it from the mains.
Clean the appliance thoroughly inside and outside.
If the appliance is dry and will not be used for an extended period, place it in a dry, dust-free, and cool location. It is best to cover the appliance or use the original packaging to protect it from damage.
Ensure the appliance is secured so that children or pets cannot climb inside or become trapped.
If you are storing only the packaging materials, please note that components such as plastic bags, cardboard, or Styrofoam parts can pose a danger to children if they play with them unsupervised (e.g. risk of suffocation).
For transporting the appliance, use the original packaging whenever possible to protect it optimally against shocks, sharp edges, weather conditions, etc. Do not expose it to moisture or rain, and avoid strong vibrations.

TROUBLESHOOTING

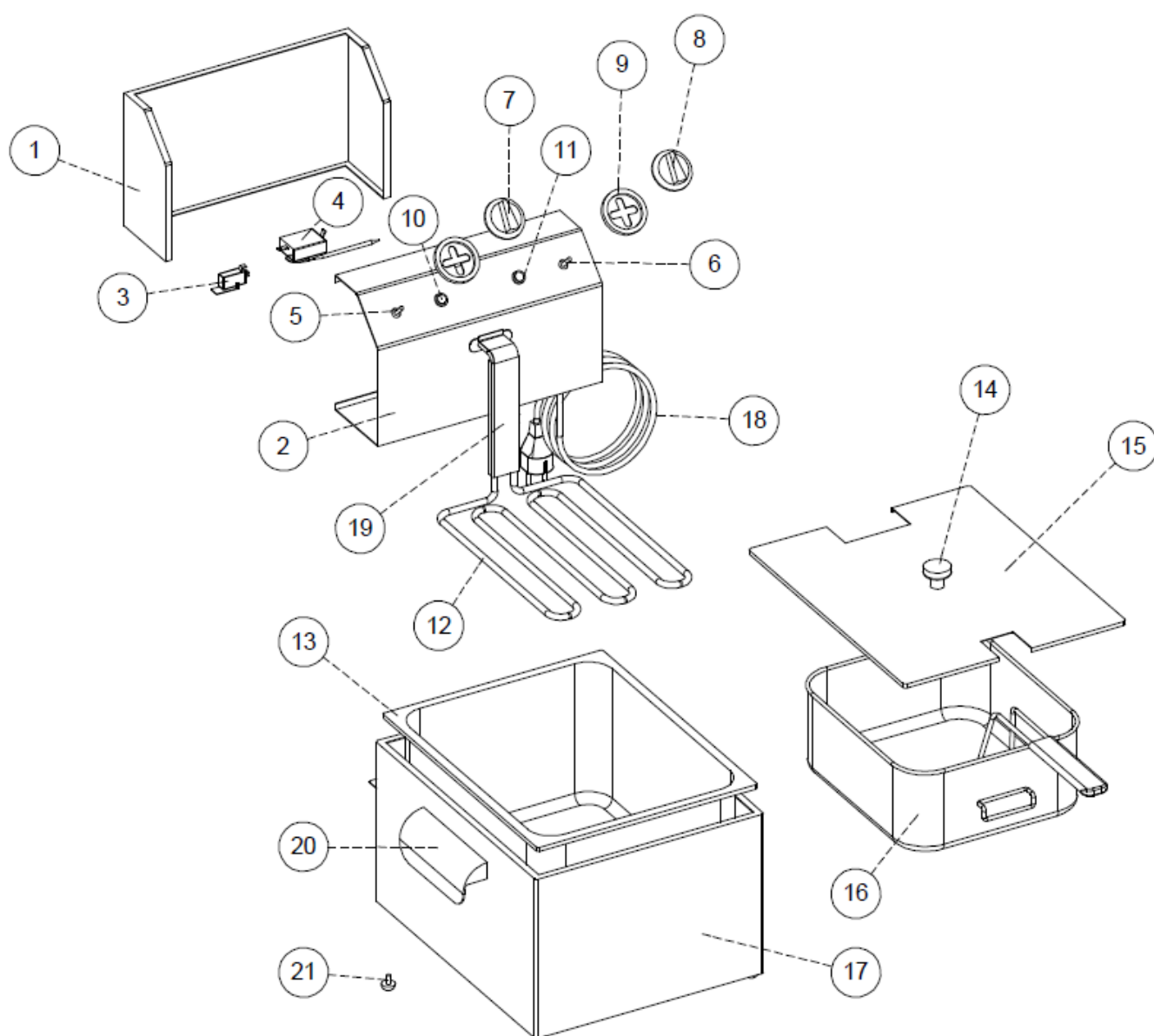
Problem	Cause and Solution
The appliance does not work	Make sure the power plug is inserted
The power cord is damaged / Fault in the wiring	Have the appliance checked by a qualified technician
Oil overflows	Too much food in the frying basket: Reduce the amount of the food in the frying basket. Food is not dry: Dry the food before frying
If the appliance overheats, it will switch off automatically. In this case, disconnect the appliance from power supply and allow it to cool down completely. Press the RESET button on the safety thermostat on the underside of the heating element. Replace the plastic cover. The appliance can then be used again.	
If the problem cannot be solved by these simple troubleshooting steps, please contact your dealer.	

WIRING DIAGRAM



I	Switch	Schalter
TL	Control thermostat	Regulierthermostat
TS	Safety thermostat	Sicherheitsthermostat
M	Microswitch	Microschalter
S1	Power indicator lamp (green)	Kontrolllampe Spannung vorhanden (grün)
S2	Operation indicator lamp (orange)	Kontrolllampe Betrieb (orange)
R	Resistance	Widerstand

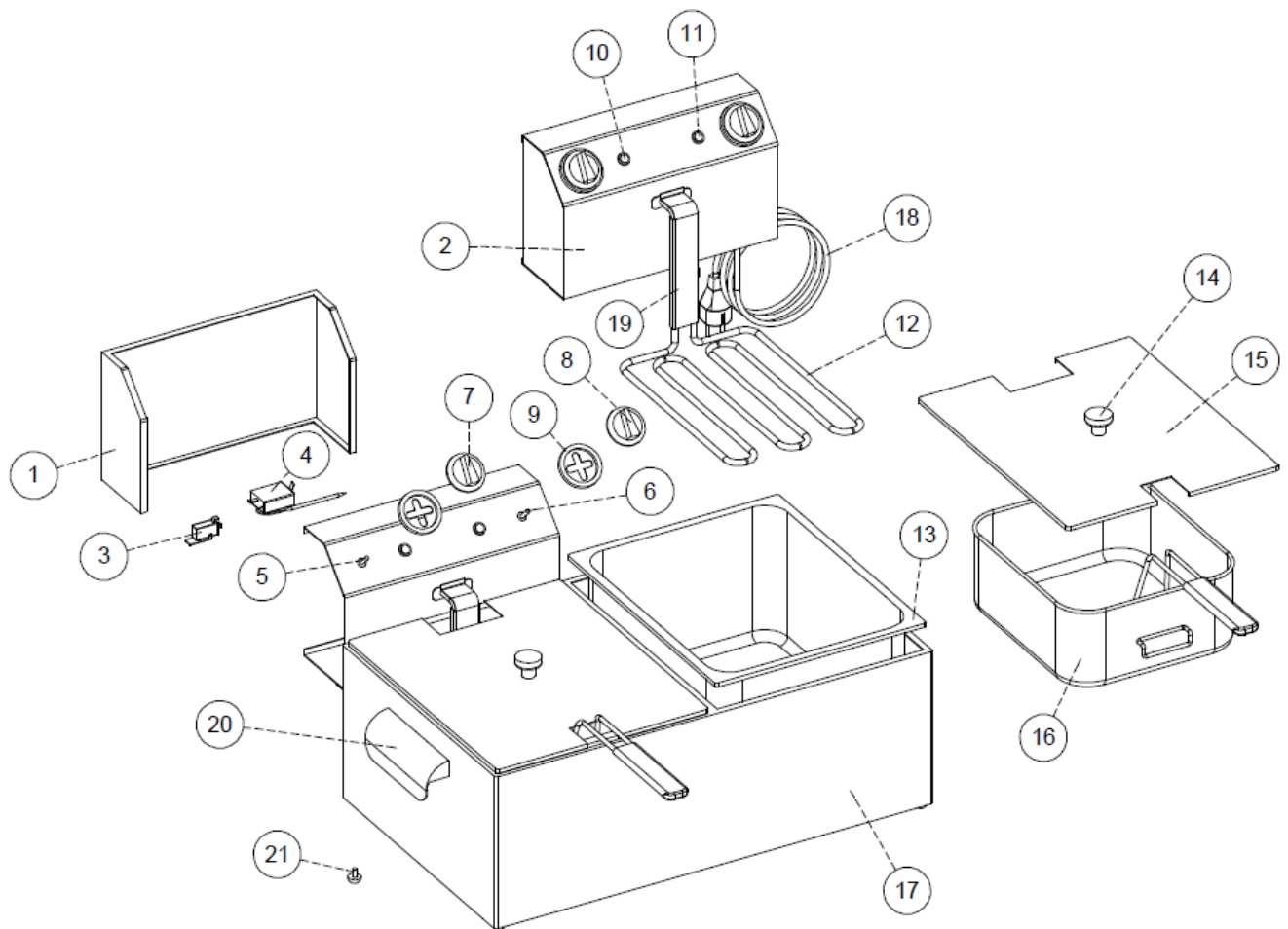
EXPLODED VIEW: 172-2050 PROFRI 6



EXPLODED VIEW – LEGEND 172-2050 PROFRI 6

1	Head box MOD.FT8	Rückwand Heizeinheit
2	Head band MOD.FT8R	Gehäuse Heizeinheit
3	Micro switch 16A	Mikroschalter 16A
4	Safety thermostat 240°C	Sicherheitsthermostat 240°C
5	Rotary switch 0–1 16A	Drehschalter 0–1 16A
6	Working thermostat 0–184°C	Arbeitsthermostat 0–184°C
7	Knob 0–1 LM	Knebel 0–1 LM
8	Knob 0–180°C LM	Knebel 0–180°C LM
9	Knob ring LM	Rosette LM
10	Green pilot light TM	Kontrollleuchte grün TM
11	Orange pilot light TM	Kontrollleuchte orange TM
12	Heating element 3250W 230V	Heizelement 3250W 230V
13	Oil tank MOD.FT8V GN1/2	Ölbehälter MOD.FT8V GN1/2
14	Lid knob	Deckelgriff
15	Lid MOD.FT8	Deckel MOD.FT8
16	Basket MOD.FT8 220Lx245Px100H	Korb MOD.FT8 220Lx245Px100H
17	Structure MOD.FT8V	Gehäuse MOD.FT8V
18	Power cord 230V 16A	Netzkabel 230V 16A
19	Heating element cover	Heizelementabdeckung
20	Standard handle	Standardgriff
21	Rubber foot FT	Gummifuß FT

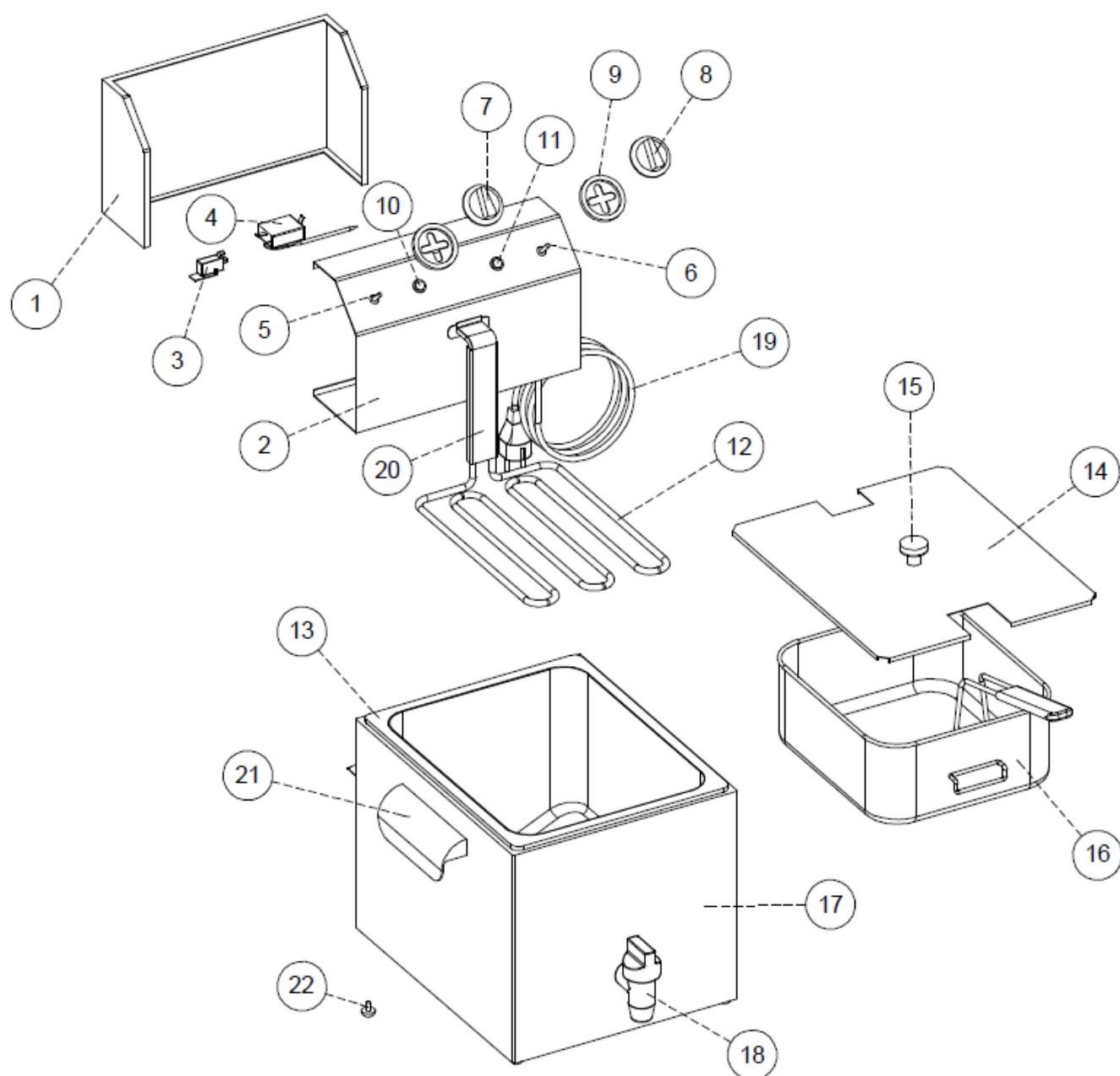
EXPLODED VIEW: 172-2060 PROFRI 66



EXPLODED VIEW – LEGEND 172-2060 PROFRI 66

1	Head box MOD.FT8	Rückwand Heizeinheit
2	Head band MOD.FT8R	Gehäuse Heizeinheit
3	Micro switch 16A	Mikroschalter 16A
4	Safety thermostat 240°C	Sicherheitsthermostat 240°C
5	Rotary switch 0–1 16A	Drehschalter 0–1 16A
6	Working thermostat 0–184°C	Arbeitsthermostat 0–184°C
7	Knob 0–1 LM	Knebel 0–1 LM
8	Knob 0–180°C LM	Knebel 0–180°C LM
9	Knob ring LM	Rosette LM
10	Green pilot light TM	Kontrollleuchte grün TM
11	Orange pilot light TM	Kontrollleuchte orange TM
12	Heating element 3250W 230V	Heizelement 3250W 230V
13	Oil tank MOD.FT8V GN1/2	Ölbehälter MOD.FT8V GN1/2
14	Lid knob	Deckelgriff
15	Lid MOD.FT8	Deckel MOD.FT8
16	Basket MOD.FT8 220Lx245Px100H	Korb MOD.FT8 220Lx245Px100H
17	Structure MOD.FT8V	Gehäuse MOD.FT8V
18	Power cord 230V 16A	Netzkabel 230V 16A
19	Heating element cover	Heizelementabdeckung
20	Standard handle	Standardgriff
21	Rubber foot FT	Gummifuß FT

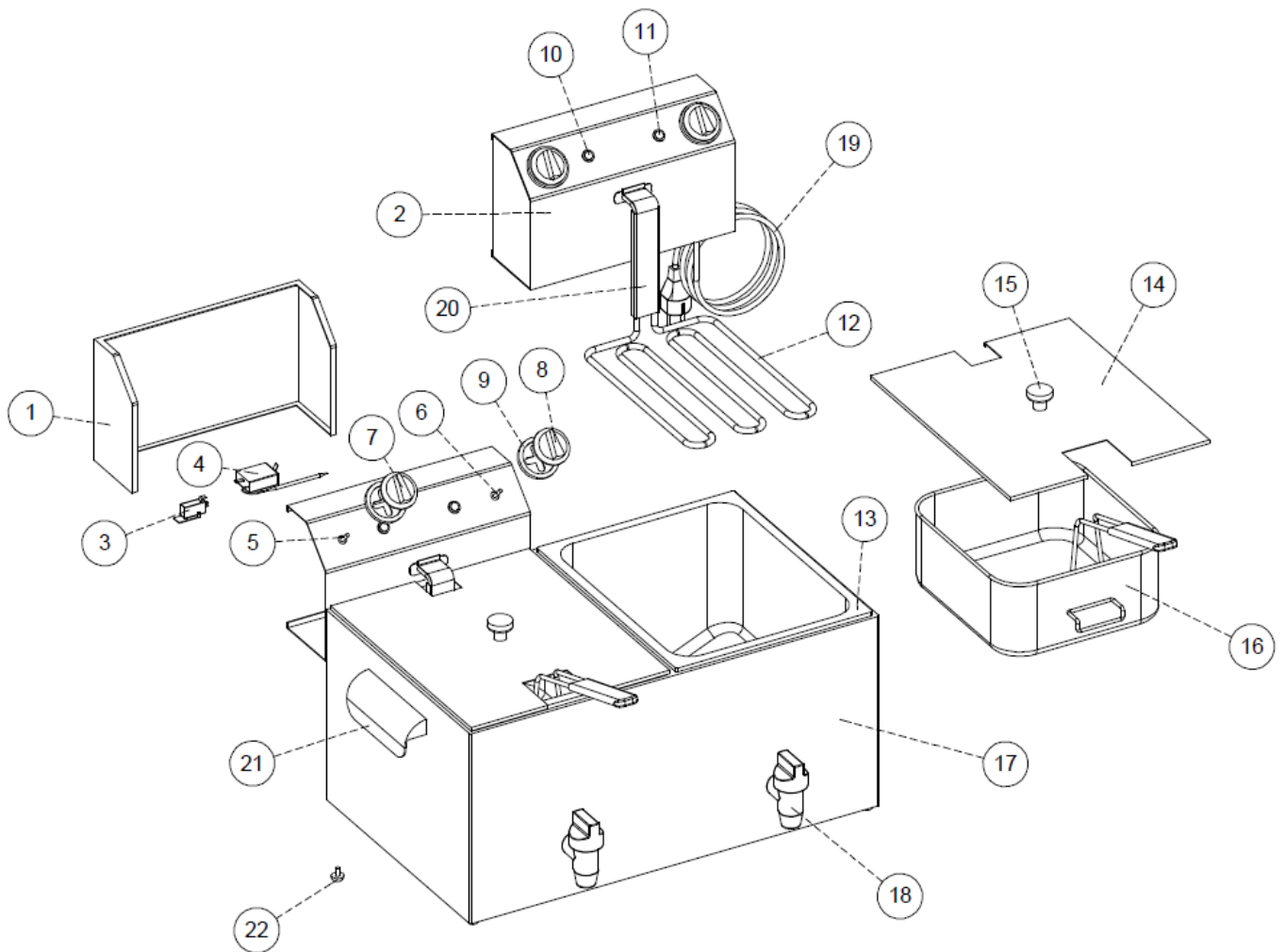
EXPLODED VIEW: 172-2070 PROFRI 8 V



EXPLODED VIEW – LEGEND 172-2070 PROFRI 8 V

1	Head box MOD.FT8	Rückwand Heizeinheit
2	Head band MOD.FT8R	Gehäuse Heizeinheit
3	Micro switch 16A	Mikroschalter 16A
4	Safety thermostat 240°C	Sicherheitsthermostat 240°C
5	Rotary switch 0–1 16A	Drehschalter 0–1 16A
6	Working thermostat 0–184°C	Arbeitsthermostat 0–184°C
7	Knob 0–1 LM	Knebel 0–1 LM
8	Knob 0–180°C LM	Knebel 0–180°C LM
9	Knob ring LM	Rosette LM
10	Green pilot light TM	Kontrollleuchte grün TM
11	Orange pilot light TM	Kontrollleuchte orange TM
12	Heating element 3250W 230V	Heizelement 3250W 230V
13	Oil tank MOD.FT8V GN1/2	Ölbehälter MOD.FT8V GN1/2
14	Lid knob	Deckelgriff
15	Lid MOD.FT8	Deckel MOD.FT8
16	Basket MOD.FT8 220Lx245Px100H	Korb MOD.FT8 220Lx245Px100H
17	Structure MOD.FT8V	Gehäuse MOD.FT8V
18	Drain tap STD 1/2"	Ablasshahn
19	Power cord 230V 16A	Netzkabel 230V 16A
20	Heating element cover	Heizelementabdeckung
21	Standard handle	Standardgriff
22	Rubber foot FT	Gummifuß FT

EXPLODED VIEW: 172-2075 PROFRI 88 V



EXPLODED VIEW – LEGEND 172-2075 PROFRI 88 V

1	Head box MOD.FT8	Rückwand Heizeinheit
2	Head band MOD.FT8R	Gehäuse Heizeinheit
3	Micro switch 16A	Mikroschalter 16A
4	Safety thermostat 240°C	Sicherheitsthermostat 240°C
5	Rotary switch 0–1 16A	Drehschalter 0–1 16A
6	Working thermostat 0–184°C	Arbeitsthermostat 0–184°C
7	Knob 0–1 LM	Knebel 0–1 LM
8	Knob 0–180°C LM	Knebel 0–180°C LM
9	Knob ring LM	Rosette LM
10	Green pilot light TM	Kontrollleuchte grün TM
11	Orange pilot light TM	Kontrollleuchte orange TM
12	Heating element 3250W 230V	Heizelement 3250W 230V
13	Oil tank MOD.FT8V GN1/2	Ölbehälter MOD.FT8V GN1/2
14	Lid knob	Deckelgriff
15	Lid MOD.FT8	Deckel MOD.FT8
16	Basket MOD.FT8 220Lx245Px100H	Korb MOD.FT8 220Lx245Px100H
17	Structure MOD.FT8V	Gehäuse MOD.FT8V
18	Drain tap STD 1/2"	Ablasshahn
19	Power cord 230V 16A	Netzkabel 230V 16A
20	Heating element cover	Heizelementabdeckung
21	Standard handle	Standardgriff
22	Rubber foot FT	Gummifuß FT

PACKAGING DISPOSAL



Please separate the packaging materials accordingly and take them to the appropriate collection points for recycling and environmental protection.

DEVICE DISPOSAL



Once the appliance has reached the end of its life, please dispose of it properly at a designated collection point for electrical devices.

Electrical appliances do not belong in household waste.

Your local authority can provide information on the locations and opening hours of disposal sites.

This is the only way to ensure that old appliances are disposed of and recycled correctly.

Thank you!

Made in IT for:

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