saro
Gastro-Products

Operating Manual

Hot chocolate dispenser Model MILA 5 / MILA 10

Item-No.: 398-1030 / 398-1035





English - Translation

TABLE OF CONTENTS

SCOPE OF DELIVERY 3
STANDARDS AND DIRECTIVES 3
TECHNICAL OVERVIEW 4
SYMBOL EXPLANATIONS 5
GENERAL INSTRUCTIONS 6
SAFETY INSTRUCTIONS 7
DEVICE INSTALLATION 8
ELECTRICAL CONNECTION 8
STRUCTURE AND COMPONENTS 9
INITIAL START-UP 10
OPERATION – SETTINGS 10
CLEANING & MAINTENANCE 13
TAKING COOLING CABINET OUT OF OPERATION / STORAGE / TRANSPORT 29
TROUBLESHOOTING 30
WIRING DIAGRAM 31
EXPLODED VIEW 32
EXPLODED VIEW - LEGEND 33
PACKAGING DISPOSAL 34
DEVICE DISPOSAL 34

Dear Customer,

Congratulations on your new SARO cocoa dispenser.

Our cocoa dispensers are designed for commercial use and therefore offer all the features you would expect from a professional dispenser.
The dispenser is ideally suited for heating cocoa or milk.

Please read this operating manual carefully before using the appliance for the first time.

We hope you enjoy using your new SARO cocoa dispenser!

SCOPE OF DELIVERY

- 1 Hot chocolate dispenser
- 1 operating manual

STANDARDS AND DIRECTIVES

The appliance 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

Materials intended to come into contact with food comply with:
Regulation (EC) No. 1935/2004, Regulation (EU) No. 10/2011 (plastic materials and articles intended to come into contact with food),
and LFGB Sections 30 and 31 (German Food, Consumer Goods and Feed Code).

If required, we will be happy to provide the corresponding declaration of conformity.

TECHNICAL OVERVIEW

Hot chocolate dispenser		
Model	MILA 5	MILA 10
Order No.	398-1030	398-1035
Capacity	5 Liter	10 Liter
Intended use	Heating cocoa, milk	
Container	Removable	
Stirring system	Yes	
Temperature control	Infinitely adjustable up to approx. 85 °C	
Overheating protection	Yes	
Suitable ambient temperature	10° - 30°C	
Drip tray	Yes	
Connection preparation	Ready to plug in with Schuko plug	
Power connection	230 V / 50 Hz / 1 kW	230 V / 50 Hz / 1 kW
External dimensions	W 280 x D 410 x H 465 mm	W 280 x D 410 x H 580 mm
Net / gross weight	7,3 / 9,2 kg	8,0 / 10,2 kg
GTIN [EAN-Code]	4017337070770	4017337070787

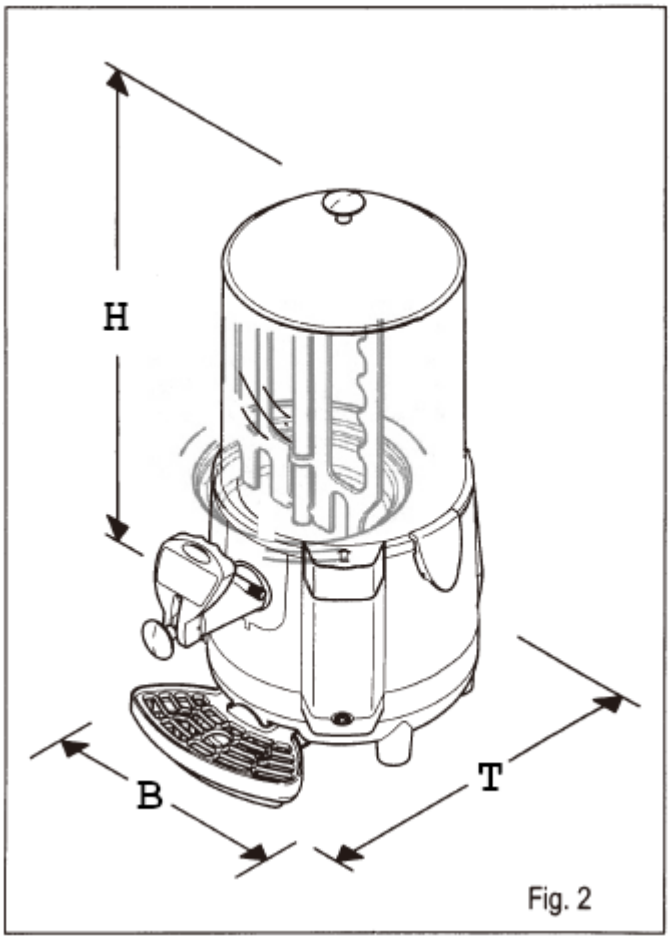


Fig. 2

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.

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



WARNUNG: GEFAHR DURCH ELEKTRISCHEN STROM!
Dieses Symbol macht auf gefährliche Situationen durch elektrischen Strom aufmerksam. Bei Nichtbeachten der Sicherheitshinweise besteht Verletzungs- oder Lebensgefahr!

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!



WARNUNG: HEISSE OBERFLÄCHE - VERBRENNUNGSGEFAHR
Dieses Symbol weist auf die heiße Oberfläche des Gerätes, während des Betriebes und danach hin. Verbrennungsgefahr bei Nichtbeachten!

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!



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: 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

- Read this operating manual carefully, as it contains important information for safe and proper use of the appliance.
- It is recommended to keep this operating manual in a place where it can always be accessed quickly.
- If the appliance is passed on to third parties, please also hand over this operating manual.
- After unpacking the appliance, check that it is in perfect condition. If any damage is detected, notify your dealer immediately.
- Keep the original packaging. It may be needed for transport, relocation, or if the appliance has to be returned for repair.
- The appliance is primarily designed for heating cocoa and milk. It may also be used to heat other liquids such as sauces or gravy. The appliance is not suitable for any other type of use. Improper use may cause damage and will void the warranty.
- In the event of a malfunction or defect, switch off the appliance, unplug it from the power supply, and notify your dealer. Repairs must be carried out using original spare parts only.
- Observe the accident prevention regulations applicable to the area of use as well as the general safety regulations.
- The manufacturer/dealer cannot be held responsible for damage resulting from failure to observe this operating manual. In such cases, the safety of the appliance can no longer be guaranteed.
- Please note that all packaging materials (plastic bags, cardboard, polystyrene parts, etc.) can pose a danger to children and must therefore be kept out of their reach.
- If storage of the packaging is not possible, separate the different packaging materials and dispose of them properly at the nearest collection point.
- Install the appliance in a dry indoor location.
- Before connecting the appliance to the power supply and putting it into operation, clean it thoroughly.
- For hygienic reasons, daily cleaning is recommended.

SAFETY INSTRUCTIONS

- Read the entire operating manual carefully before putting the appliance into operation.
- The electrical connection must comply with the applicable safety standards of the respective country and be compatible with the power rating of the appliance.
- The appliance must be connected to a properly grounded socket with overcurrent protection (residual current device / circuit breaker).



- The appliance must not come into contact with any type of liquid in areas containing live electrical components. Risk of electric shock.
- Never use the appliance if there is visible damage to the power cable, plug, housing, or control elements.



- Do not clean with gasoline, solvents, or aggressive chemicals. Risk of explosion and fire.
- Do not store or use flammable or explosive substances near the appliance.
- Do not use the appliance outdoors or in aggressive or potentially explosive environments. Do not use in rooms with excessive dust levels.
- Use the appliance only as described in this manual. Any other use is considered improper.
- Avoid the use of sharp or pointed objects on the appliance. Do not crush, pinch, or damage the power cable.
- Do not place the appliance on hot surfaces or near heat sources (e.g. ovens, radiators).
- Do not install or store the appliance in locations exposed to moisture or water splashes.
- Unauthorized technical modifications or repairs are not permitted. Repairs may only be carried out by authorized qualified personnel.
- Protective covers, rating plates, and safety notices must not be removed or damaged. In case of damage, contact the manufacturer's service department.
- Use only accessories and spare parts expressly approved by the manufacturer.
- The appliance must not be operated by persons under the influence of alcohol, drugs, medication, or with severely impaired attention.
- Keep children and unauthorized persons away from the appliance. Children must not play with the appliance.
- Switch off the power supply first, then unplug the appliance. Always pull the plug, never the cable.
- The appliance remains energized as long as the plug is connected to the socket. Ensure the socket is always easily accessible.
- In an emergency, switch off the appliance using the main switch (position "OFF"). In case of fire, use only CO_2, powder, or suitable fire extinguishers. Do not use water.

SWITCH-OFF FUNCTIONS



- The appliance is switched off using the ON/OFF switch.
- After switching off, the appliance may still be hot. Allow it to cool down before carrying out any work.
- Unplug the appliance only after it has been completely switched off.

NOTES ON RATING PLATES AND MARKINGS

- Rating plates, power labels, and safety notices must not be removed, covered, or damaged.
- If markings are missing or damaged, contact the manufacturer immediately for replacement.
- All regulations and safety instructions on the appliance labels must be observed.

BEHAVIOR IN EMERGENCIES

- In a hazardous situation, immediately switch off the appliance using the main switch (position "OFF").
- If necessary, disconnect the appliance from the power supply by unplugging it.
- In the event of smoke, fire, or electrical faults:
  – Evacuate the danger area immediately
  – Use only suitable extinguishing agents (CO_2 or powder extinguishers)
  – Do not use water or unknown liquids
- Repairs after a safety-relevant incident may only be carried out by authorized qualified personnel.

DEVICE INSTALLATION

Place the cocoa dispenser in a dry and well-ventilated room. Ensure that it is positioned on a firm, level, and non-slip surface so that the appliance stands securely at all times.

Position the appliance with the rear and sides at least **20–25 cm** away from walls or other equipment to ensure proper air circulation and safe operation. Leave sufficient free space above the unit to allow easy filling and maintenance.
Do not expose the appliance to direct sunlight and avoid heat sources such as stoves, radiators, or ovens in the immediate vicinity. Elevated ambient temperatures can impair performance and may lead to overheating.

Ensure that the power plug is always freely accessible so that the appliance can be disconnected from the power supply immediately in an emergency.

ELECTRICAL CONNECTION

Before connection, check the following:
• The mains voltage corresponds to the information on the rating plate.
• The main switch is set to “OFF”.
• The socket outlet is properly grounded, protected, and freely accessible.

The appliance must be connected **directly** to a compliant socket outlet using the permanently attached power supply cord.

Warning:
The socket outlet must be positioned so that the appliance can be disconnected from the power supply quickly at any time.
If the power cable is damaged, it may only be replaced by the manufacturer or authorized qualified personnel.

Prohibited:
• Use of extension cords of any kind
• Replacement or modification of the original power cable
• Use of any adapters

After connection:
• Switch on the appliance and test its function
• Before first use, clean all components in accordance with the operating manual

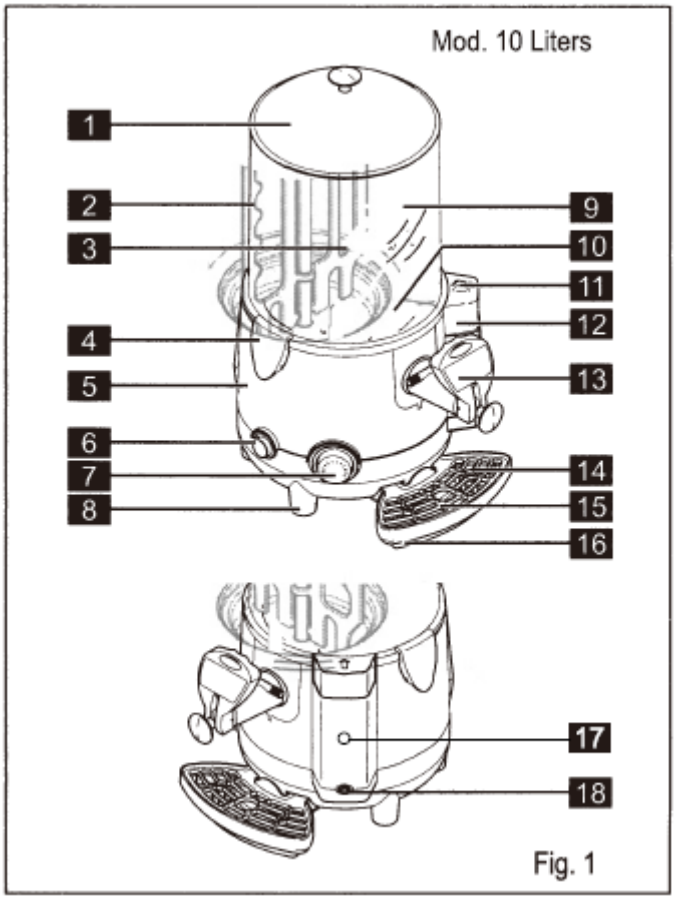
---

Important Installation Notice

When lifting the appliance, **never** hold it by the hot beverage container, dispensing tap, or drip tray.
Use only load-bearing parts of the housing to prevent damage.

Damage caused by improper handling during transport or installation is **excluded from warranty coverage**.

STRUCTURE AND COMPONENTS



1	Bowl lid	Behälterdeckel
2	Bowl (5 or 10 litres)	Behälter (5 oder 10 Liter)
3	Mixing auger	Rührflügel
4	Bowl hook-on handles	Behälterverriegelung
5	Machine body	Gerätegehäuse
6	Main switch	Hauptschalter
7	Chocolate temperature adjustment thermostat	Temperaturregler
8	Lower body	Gehäuseunterteil
9	Mixer	Rührwerk
10	Pan	Tank
11	Lid for boiler tank water level indicator tray	Deckel des Boiler-Wasserstandsanzeigers
12	Boiler tank water level indicator tray	Boiler-Wasserstandsanzeiger
13	Product dispenser unit (tap)	Auslaufhahn
14	Drip tray maximum level indicator	Maximalstandsanzeige der Tropfschale
15	Drip tray grid	Tropfschale – Gitter
16	Drip tray	Tropfschale
17	Over temperature safety	Überhitzungsschutz
18	Boiler tank drainage cap	Boiler-Ablass-Schraube

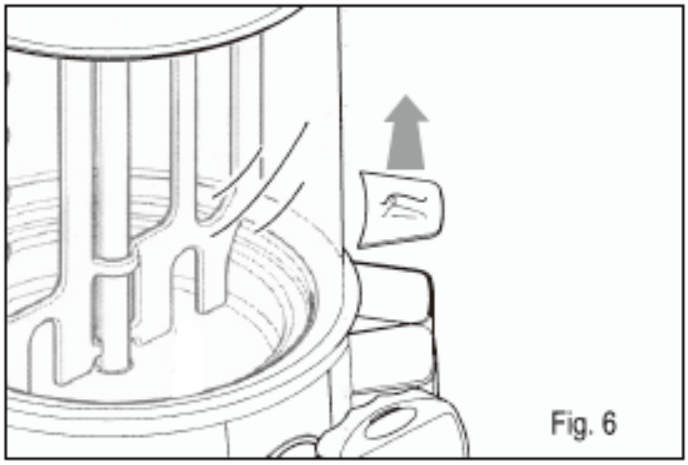
INITIAL START-UP

Before first use:
Unpack the appliance, check it for completeness, and position it (see Installation). Clean the appliance (see Cleaning).
Connect the cleaned appliance to a **230 V socket** (see Electrical Connection).
• Ensure that the main switch is set to “OFF”.
• Remove the lid.
• Fill the boiler with water up to the “MAX” marking.
→ Fill slowly and wait a few seconds until the water level has stabilized.
→ For initial filling, approx. **3.25 liters** are required (for the 10-liter version, correspondingly more).
• Refit the lid.
• Plug in the power cord.
• Switch on the main switch; the stirring system starts automatically.

OPERATION – SETTINGS

Proceed as follows:

• Ensure that the main switch is set to “OFF”.
• Remove the lid.


Fig. 6

• Fill the boiler with water up to the “MAX” marking.

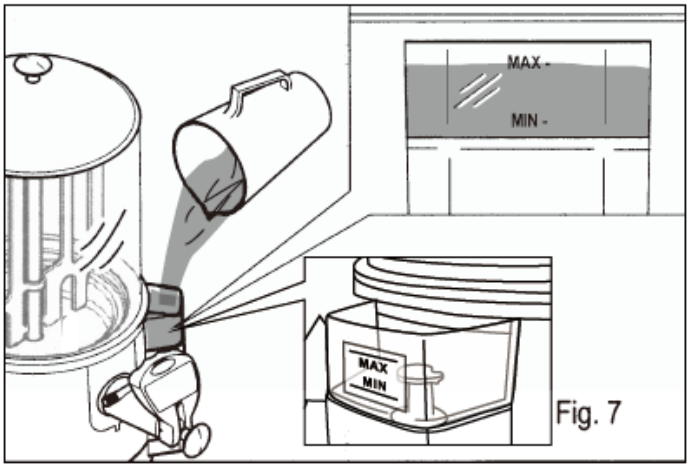
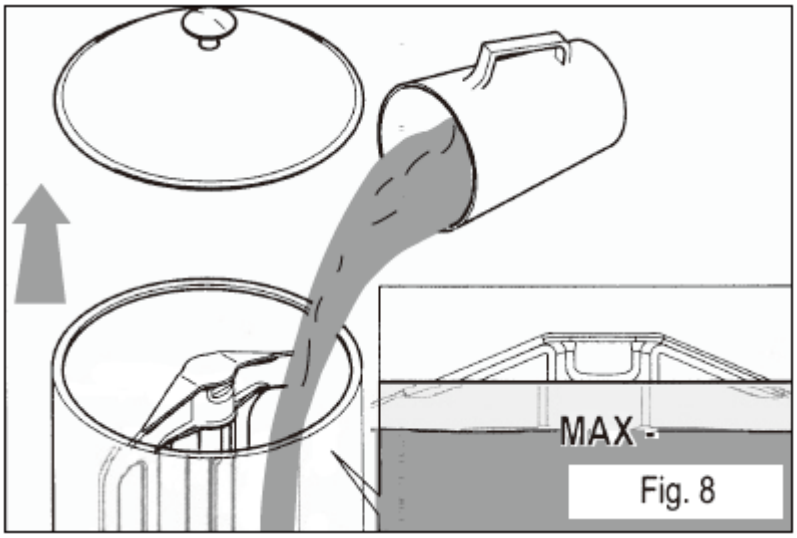


Fig. 7

Fill slowly and wait a few seconds until the water level has stabilized.

For initial filling, approx. 3.25 liters are required (for the 10-liter version, correspondingly more).

• Fill the beverage into the container.
→ Observe the “MAX” marking inside the container.



• Refit the lid.
• Plug in the power cord.
• Switch on the main switch; the stirring system starts automatically.
• Set the temperature controller.

LED status:

• LED on = appliance in operation
• LED off = appliance switched off

⚠ Warnings

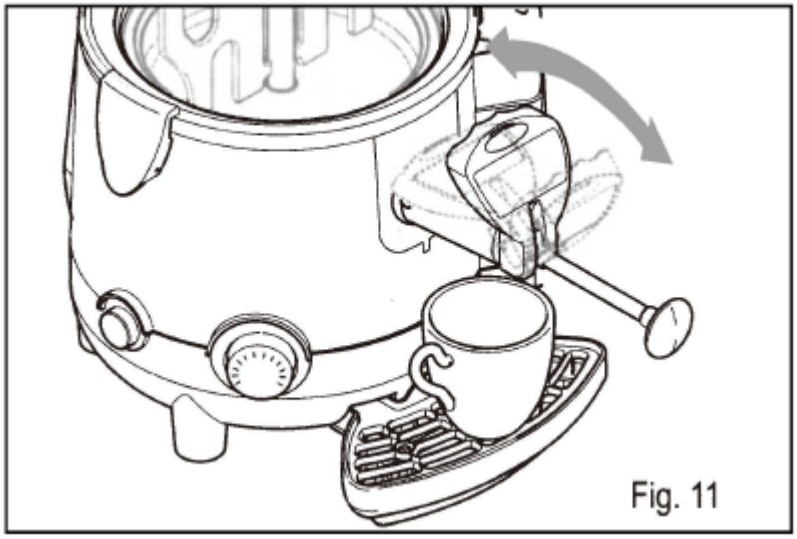
• During operation, ensure that there is always water in the boiler.
• The water level must never fall below the MIN marking → risk of overheating.
• Never operate the appliance without water in the boiler → damage to the heating element.
• The appliance remains energized as long as the plug is connected to the socket.
• Use demineralized water only to fill the boiler.
• Liquids in the container are very hot → risk of scalding.

Dispensing the Beverage

Caution: The dispensed product may be at very high temperature → risk of scalding.

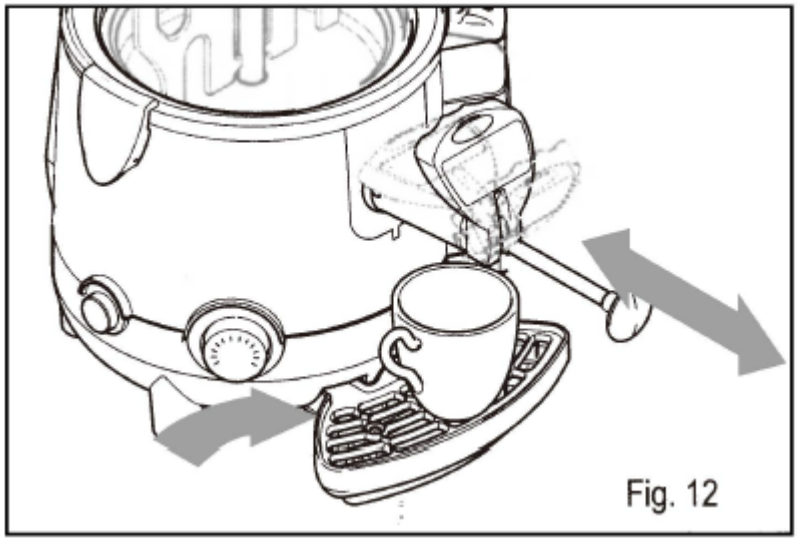
To dispense hot beverages:

• Place a cup under the outlet
• Operate the lever (pull/push) to dispense the desired amount
• Release the lever slowly until it returns to the closed position


Fig. 11

For particularly viscous products:

• Pull out the dispensing mechanism completely
• In case of blockage: move the rod back and forth to restore flow
(see illustration in your manual)


Fig. 12

⚠ Never touch the container or the heating unit while the appliance is operating → risk of severe burns.

CLEANING & MAINTENANCE

• Before any cleaning or maintenance work, the appliance must be switched off and disconnected from the power supply. Only work on the appliance once all components have cooled down sufficiently.

• Each time the appliance is filled with product, ensure that the stirring system is correctly installed.
For cleaning, use only a soft cloth and/or a non-abrasive sponge.

• The use of abrasive cleaners or metal scouring pads is prohibited, as they may damage surfaces.
Use only the **supplied cleaning brush** to clean the connecting channel between the container and the outlet.
This brush must not be used for other parts.

• Before starting any work, wear suitable protective gloves and personal protective equipment in accordance with applicable occupational safety regulations.

• Appliance components must not be cleaned in a dishwasher.

• Components must not be immersed in water or exposed to direct water spray.
• Do not clean with solvents, flammable substances, or aggressive chemical agents.
• Do not clean in microwave ovens or conventional ovens.
• Ensure that no liquid enters the interior of the appliance.

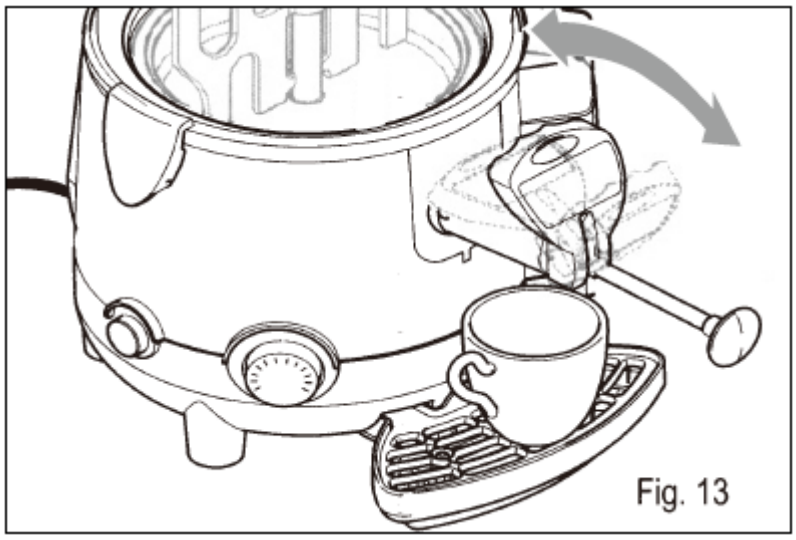
Regular Cleaning (after each use)
• Completely empty the appliance
• Remove the container from the appliance
• Remove and disassemble the dispensing tap
• Thoroughly clean and disinfect all disassembled parts
• Clean the drip tray
• Wipe the exterior surfaces with a damp cloth
• Allow the appliance to dry completely before reassembly
• Reinstall the dispensing tap and check that it is securely fitted
• Reinsert the container and prepare the appliance for operation

Additional Periodic Measures
• Regularly drain and rinse the boiler tank
• Descale the boiler as required according to water hardness
• Shorten cleaning intervals accordingly in case of intensive use
Cleaning and disinfection must be carried out **at least every 2 days after a product change** and must comply with the hygiene regulations of the country of use.

! Important Notes
• Metal and plastic materials facilitate cleaning and reduce the risk of bacterial contamination.
• All previously removed protective parts must be correctly and securely refitted after completion of work.
• Improper cleaning or lack of hygiene may result in product quality loss, mold formation, and operational faults.

1. Removing the Container

Before cleaning the container, all product must be removed.
With the appliance switched on, completely empty the container using the dispensing lever.


Fig. 13

Fill the container with water and set the thermostat to **50 °C**.
Operate the appliance for at least **15–20 minutes**; longer operation helps loosen residues on the container walls.
Drain the entire contents via the dispensing lever.

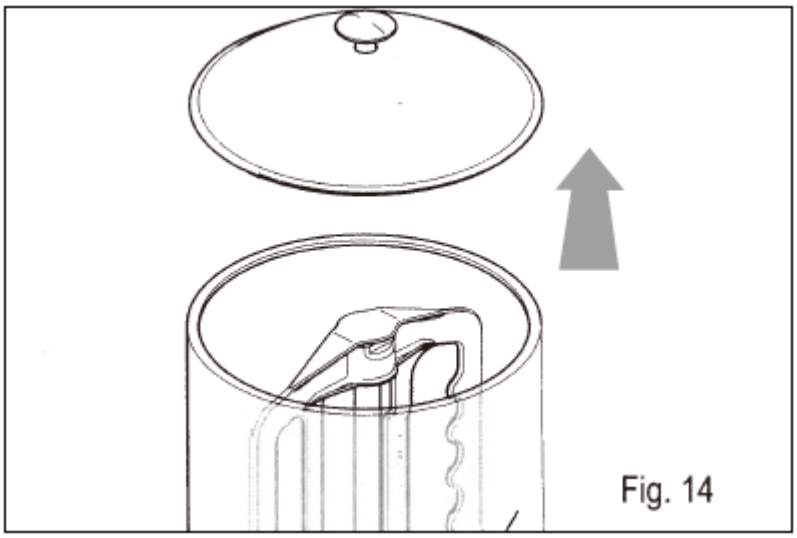
⚠ **Warning:** The dispensed liquid is very hot → risk of scalding.

2. Removing the Container

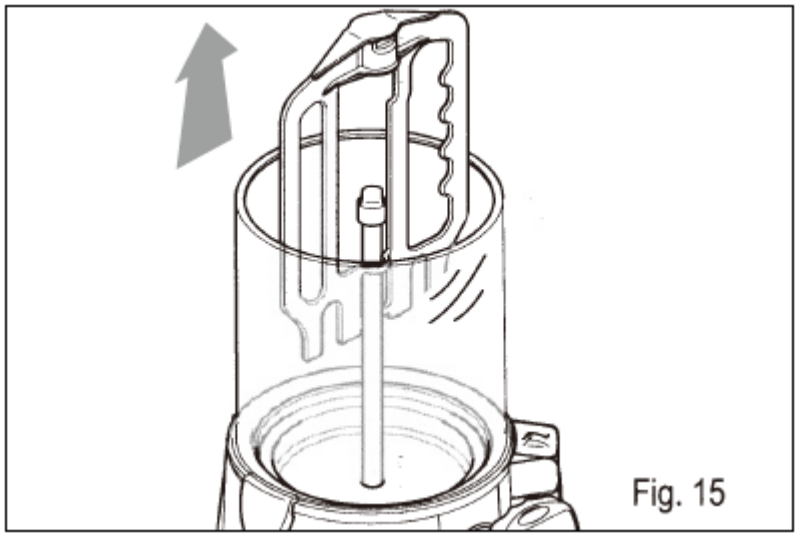
⚠ **Warning:** Before removing the container, ensure that the main switch is set to **OFF**, the appliance is disconnected from the power supply, and has cooled down sufficiently.

Removing the container is prohibited if product or other liquids are present inside.

To correctly remove the container, proceed as follows:
• Remove the lid


Fig. 14

• Slide the mixer upward, ensuring it remains aligned with the central shaft until the lower slot of the mixer is level with the drive pin


Fig. 15

• Slightly tilt the mixer and pull it upward as shown to remove it completely

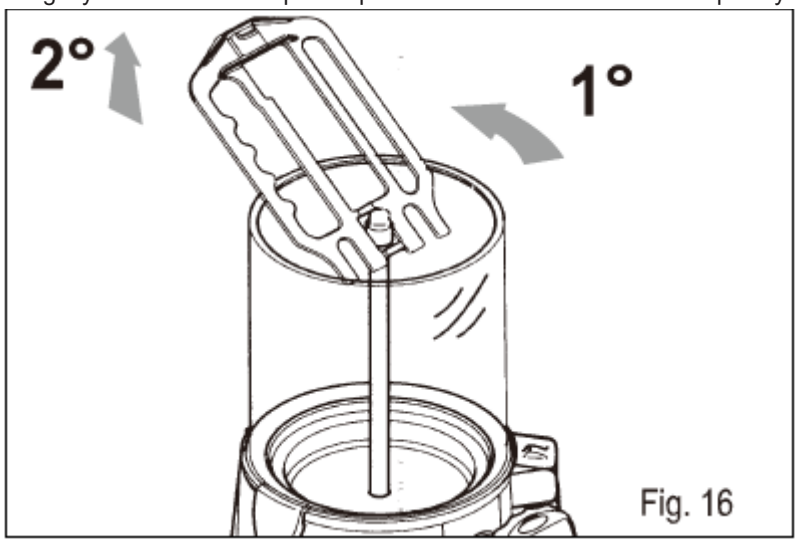


Fig. 16

• Release the container hooks to detach the container from the housing

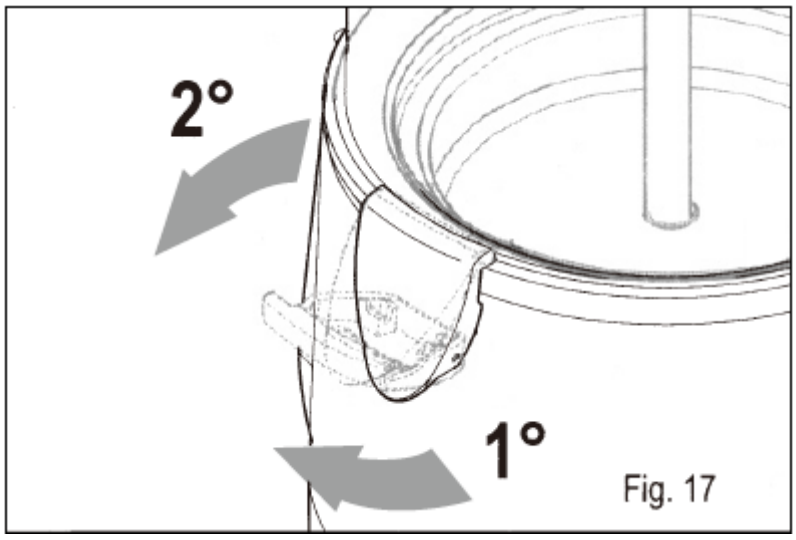


Fig. 17

• Use two fingers to lever the container off the fixed steel part of the mixing shaft (A) and the other fingers to grip the outer rim (B). Pull gradually until the container loosens

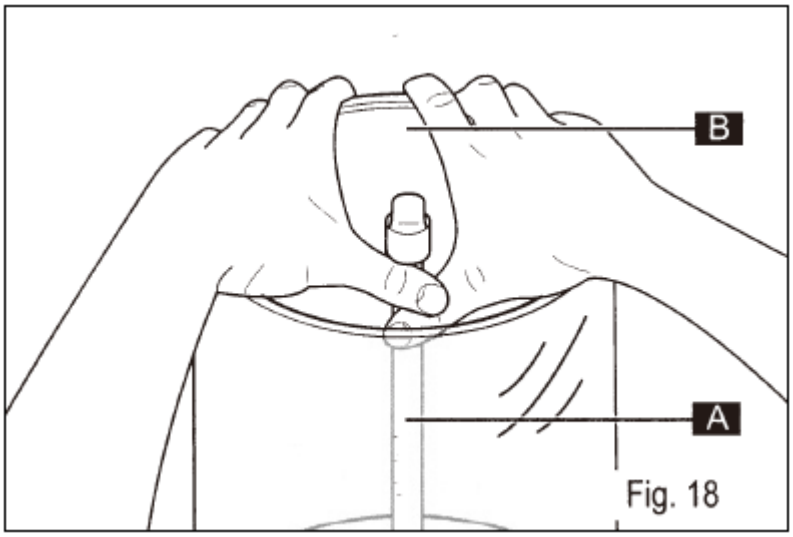
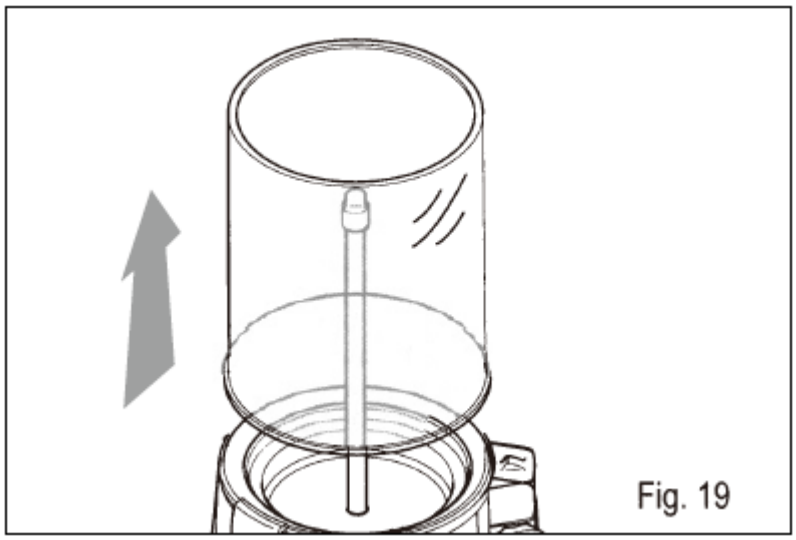
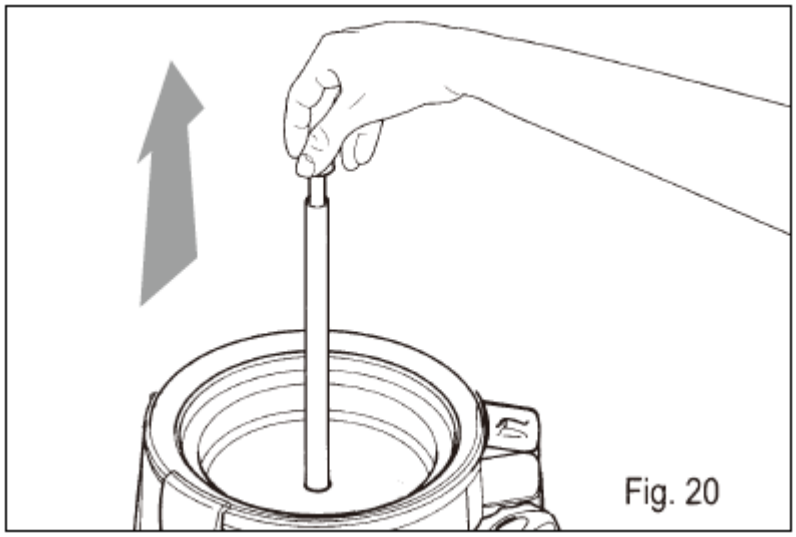


Fig. 18

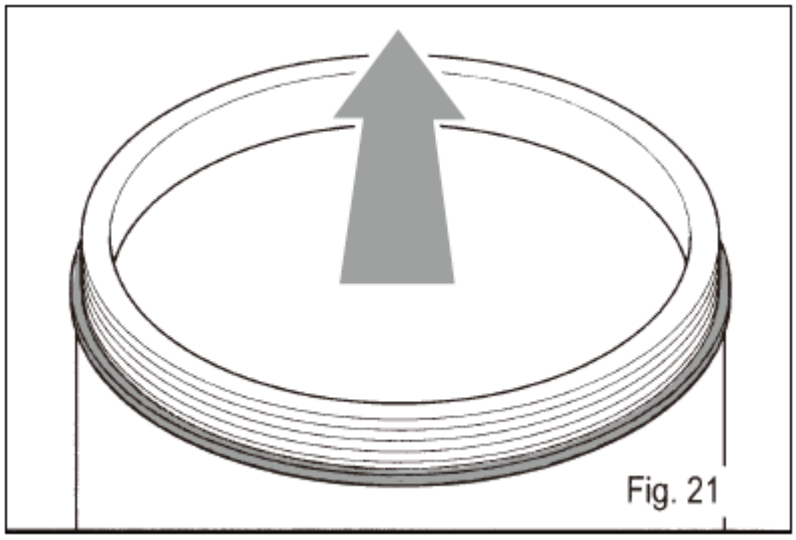
• Lift the container upward with both hands


Fig. 19

• Push the mixing auger upward while holding it at the drive pin


Fig. 20

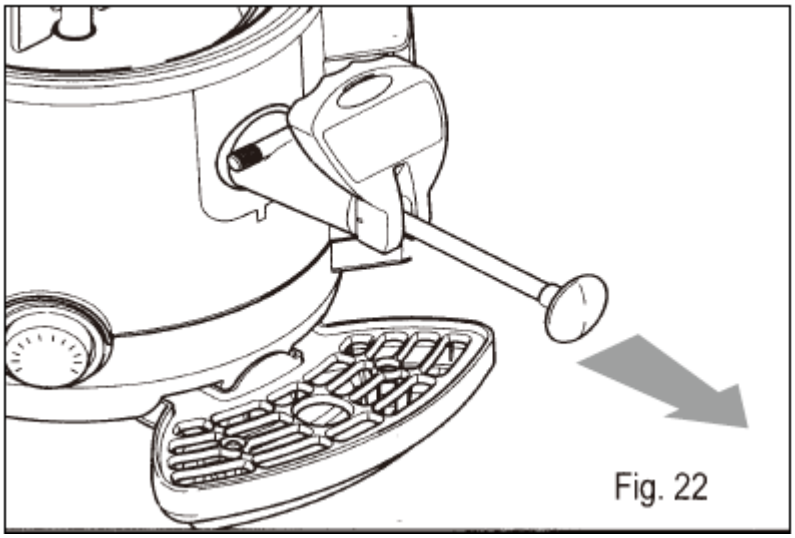
• Place the container on a flat surface and remove the gasket by sliding it upward as shown



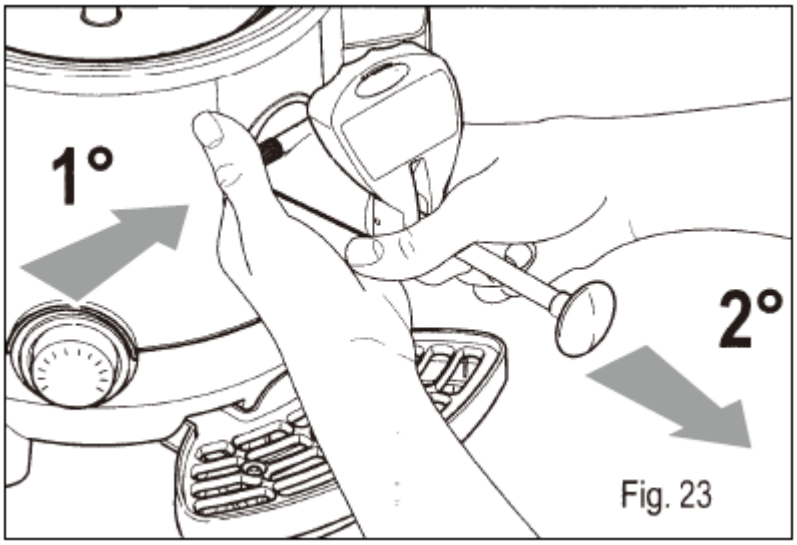
3. Removing the Dispensing Tap

⚠ Removing the tap is prohibited if product or liquid is present in the container.

• Slide the rod to the maximum dispensing position

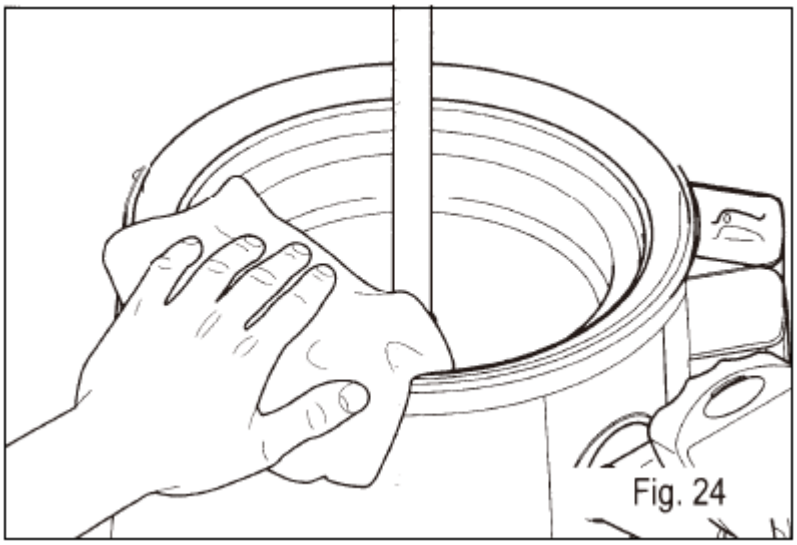


• Press the button (1) securing the tap and remove the tap (2) with both hands

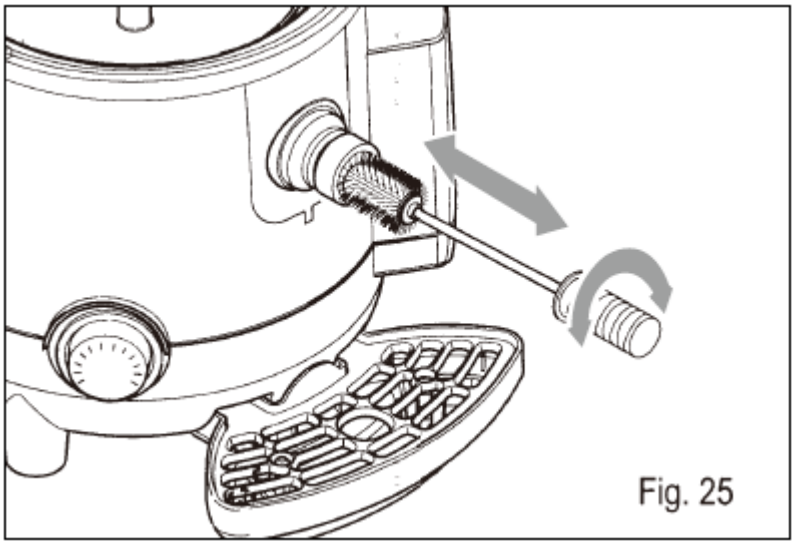


4. Cleaning the Container

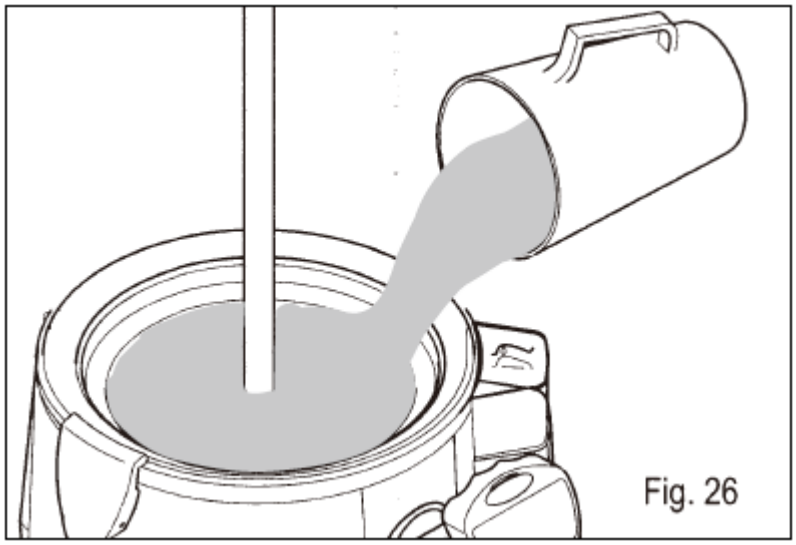
• Remove all remaining product residues (see section 1)
• Remove the container (see section 2)
• Remove the dispensing tap (see section 3)
• Clean the entire internal surface with a damp cloth and/or non-abrasive sponge


Fig. 24

• Clean the channel between the container and the tap using the cleaning brush


Fig. 25

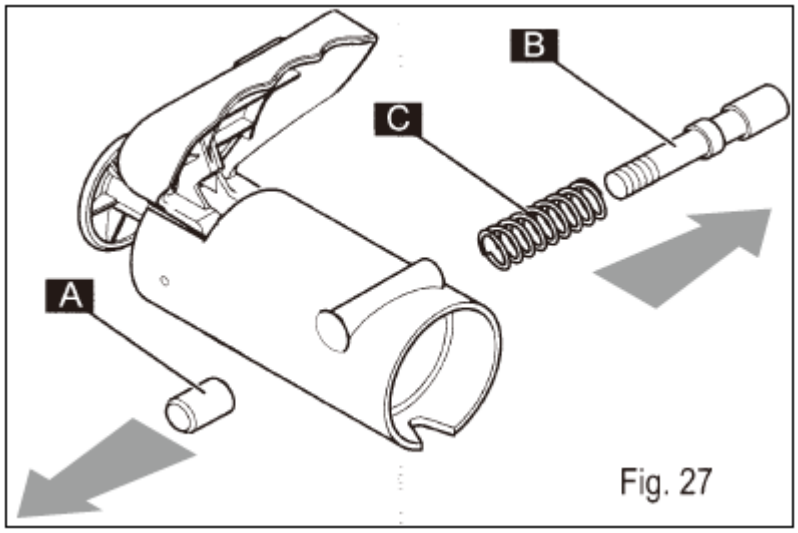
• Reinstall the dispensing tap
• Pour water into the container



• Drain all water through the outlet to remove any remaining residues

5. Disassembling the Dispensing Tap

• Remove the tap as described
• Place it on a clean, flat surface
• Remove screw (A), then remove pin (B) and spring (C)



• Pull rod (D) out of knob (E) and push lever (F) upward to release it

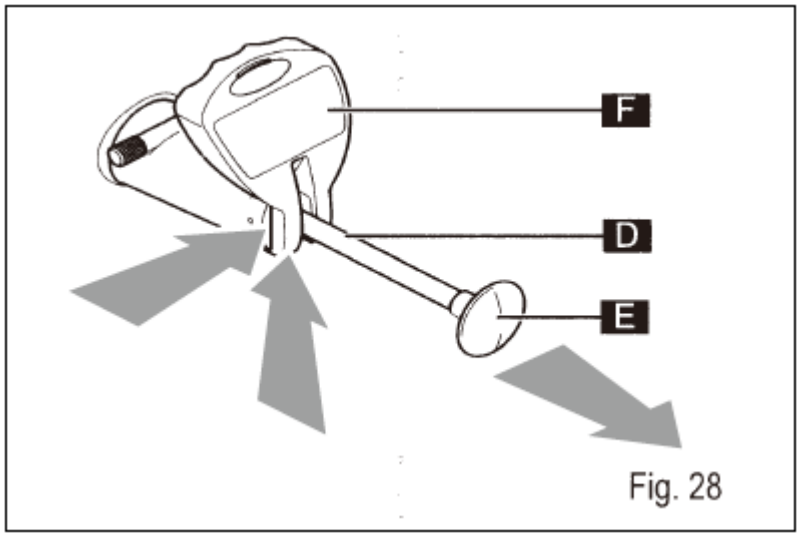


Fig. 28

• Unscrew knob (E) counterclockwise while holding the rod

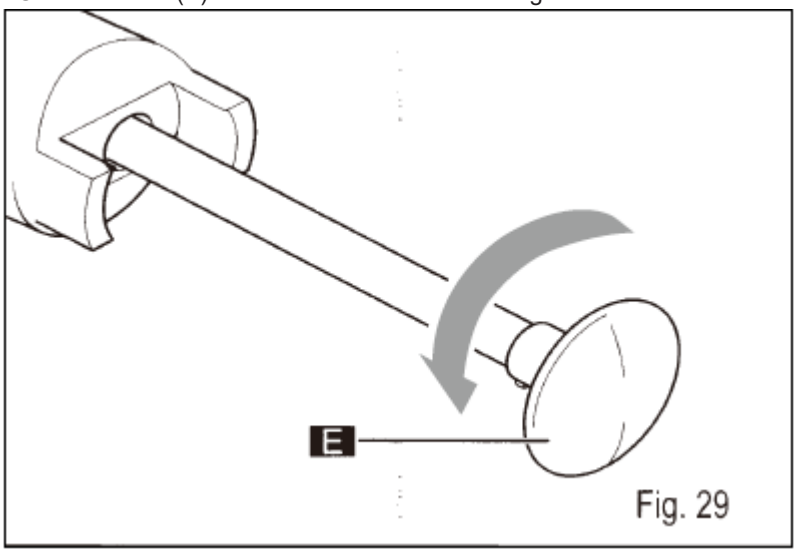


Fig. 29

• Remove rod (G) and spring (H); the pin/seal unit (I) slides out with the rod

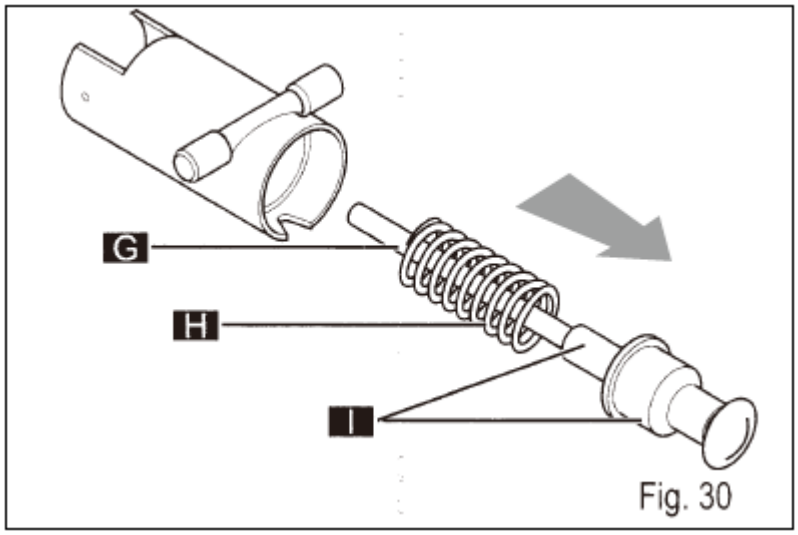


Fig. 30

• Separate rod (G) from pin/seal unit (I)

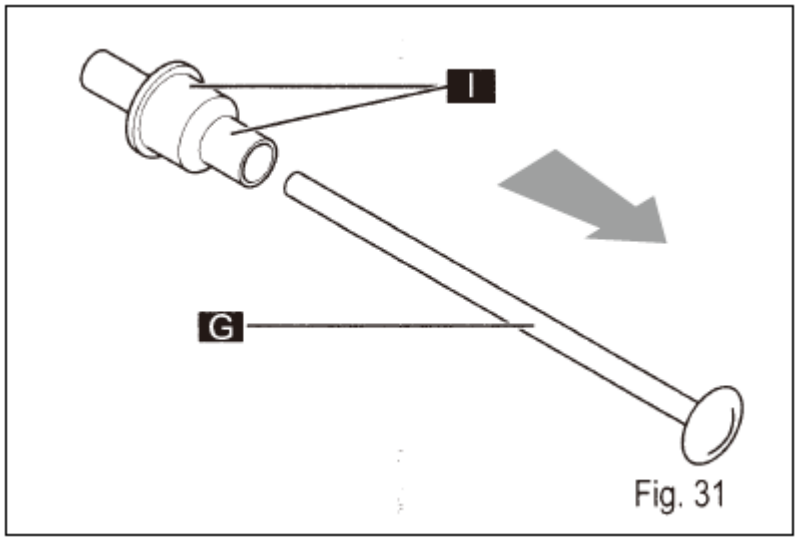


Fig. 31

• Separate pin (L) from seal (M)

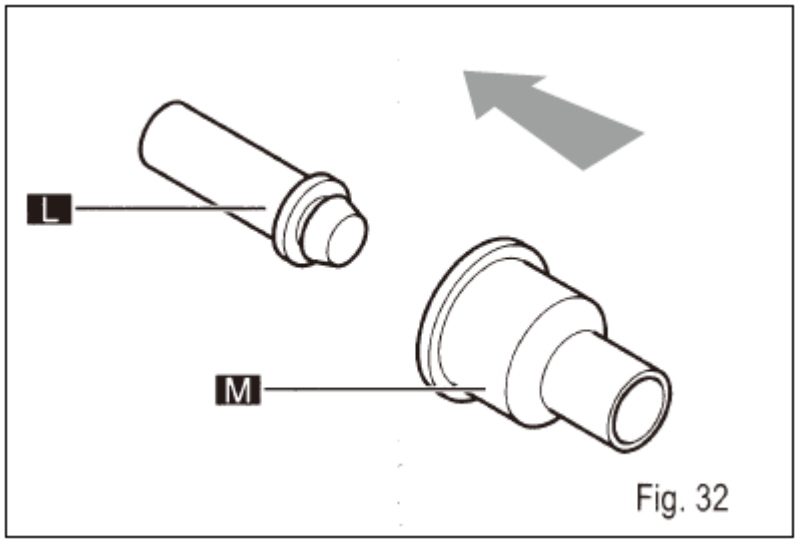


Fig. 32

6. Washing and Disinfecting Components

All previously disassembled components (dispensing tap, mixer, mixing auger, gasket, and container) must be thoroughly washed and disinfected.

To carry out this procedure correctly, proceed as follows:

• Fill a container with cleaning agent and hot water at a temperature of **50–60 °C (122–140 °F)**.
• Wash the disassembled components using the cleaning solution.
• Rinse with hot water.
• Disinfect using warm water and a disinfectant made by diluting **sodium hypochlorite** in water to obtain an active chlorine concentration of **0.02%**.
• Immerse the disassembled components in the disinfecting solution.
• Leave the components in the disinfecting solution for approximately **30 minutes**.
• Clean the lid.
• Place the components on a clean surface and allow them to dry completely.

7. Reassembly of Components

All cleaned and disinfected components must be carefully reassembled and then reinstalled on the appliance in accordance with the respective procedures.

7.1 Container Assembly

⚠ **Warning:** Ensure that the gasket is correctly installed; an incorrectly fitted gasket will cause product leakage → risk of scalding.
Before reinstalling the container on the appliance, check that the gasket is correctly positioned.

Figure 33 shows a correctly installed gasket; the gasket fits perfectly against the rim of the container.

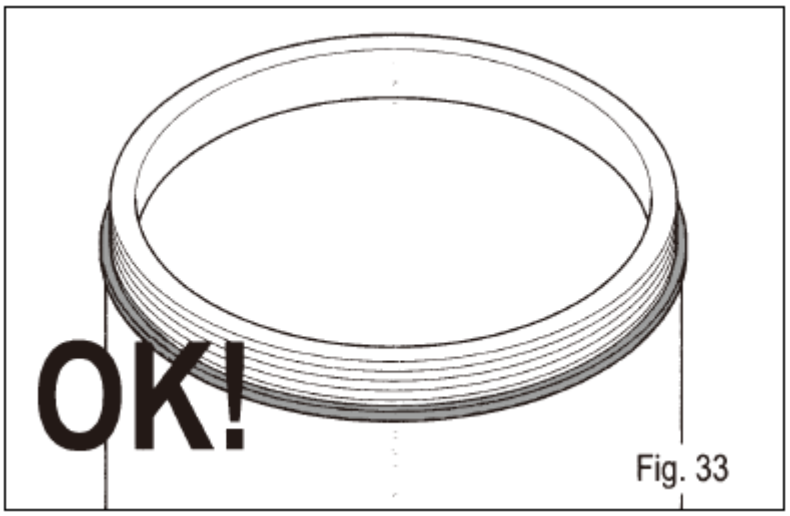


Fig. 33

Figure 34 shows a gasket that is not correctly installed; the gasket does not fit perfectly against the rim of the container.

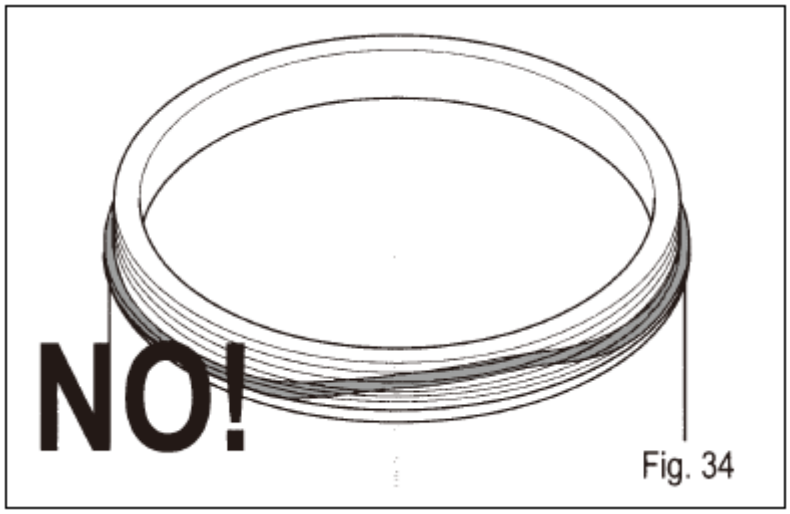
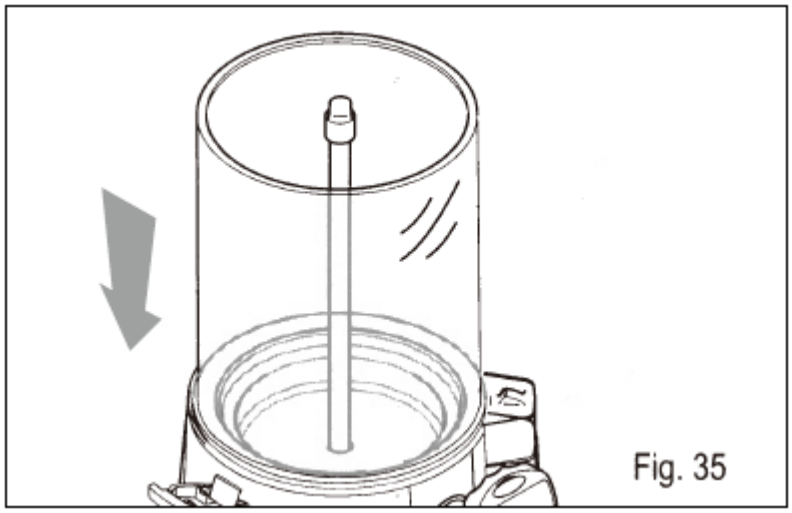


Fig. 34

5-liter and 10-liter models:

• Reinstall the container by moistening the gasket with water and pressing the container firmly downward into place.



⚠ **Do NOT use grease or petroleum jelly.**

⚠ **Warning:** Ensure that the container is correctly mounted on the appliance; an incorrectly installed container may cause product leakage → risk of scalding.

Figure 36 shows a correctly installed container; the container fits perfectly against the upper edge of the appliance.

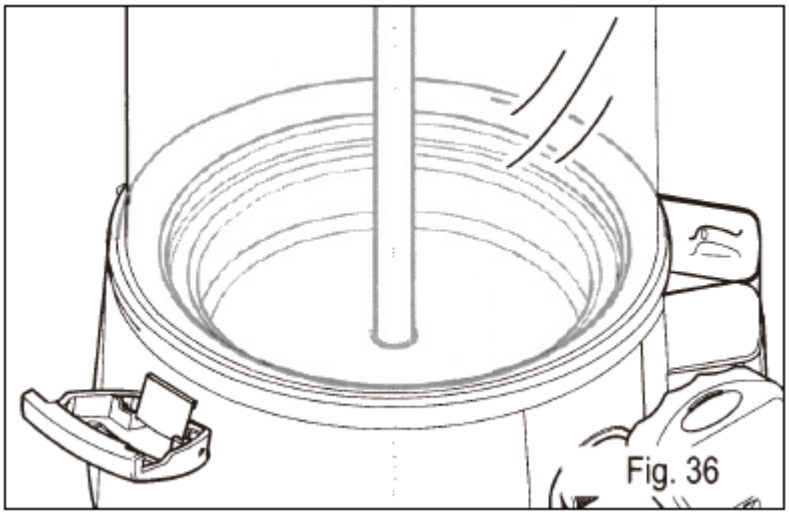
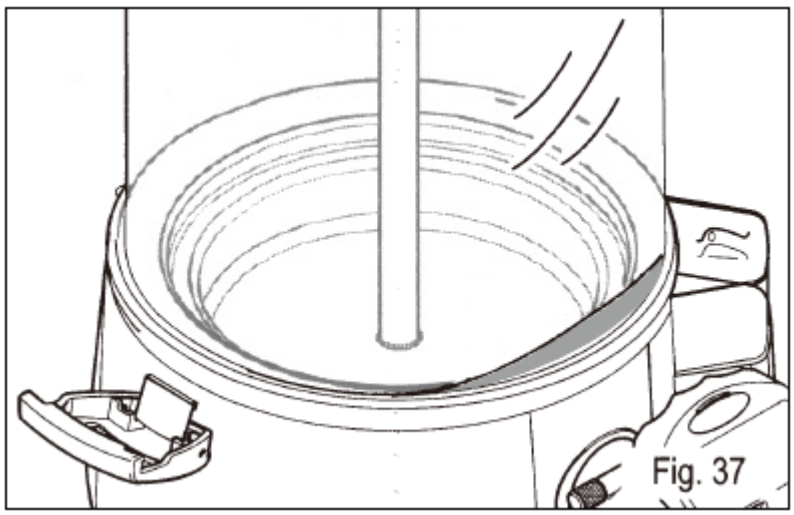


Figure 37 shows a container that is not correctly installed; the container does not fit perfectly against the edge of the appliance.



Secure the container to the appliance housing using the appropriate hooks as shown in the illustration.

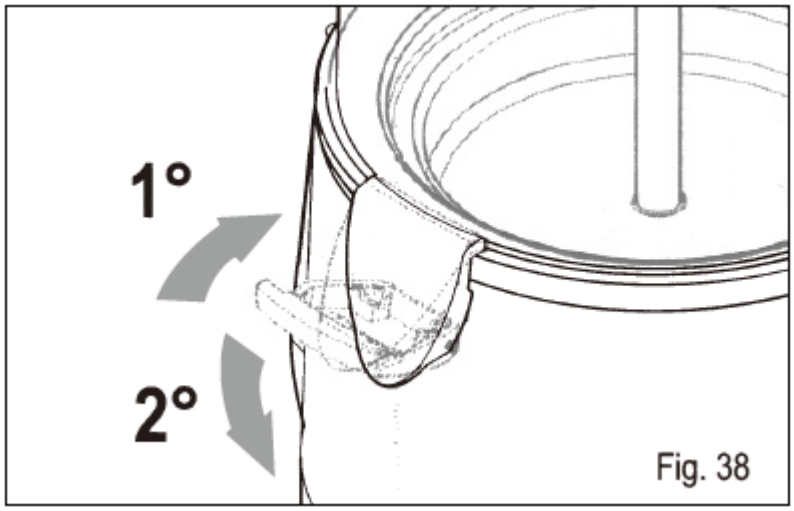
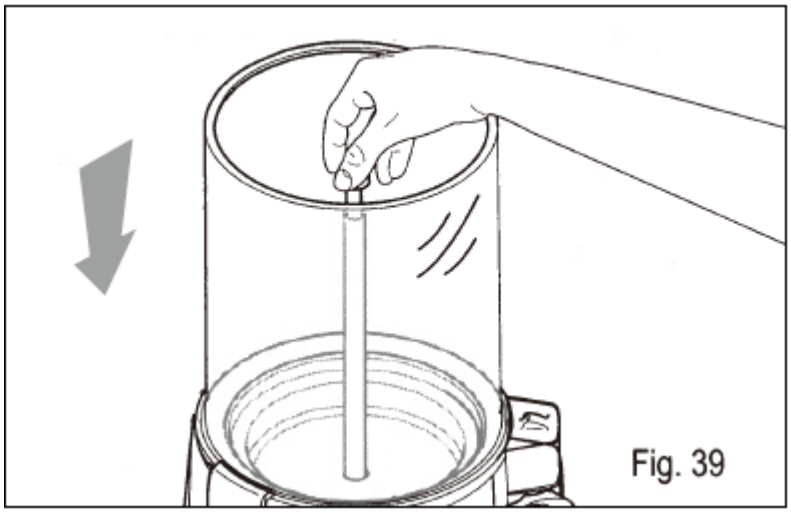
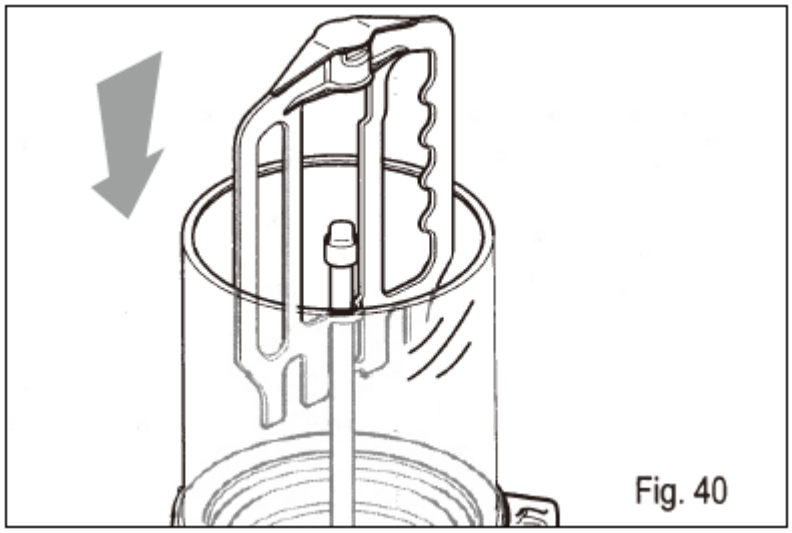


Fig. 38

Reinsert the mixing auger into its seat.


Fig. 39

Reinstall the mixing auger in its seat by following the steps described in Section 7.3 in reverse order.


Fig. 40

7.2 Dispensing Tap Assembly

To reassemble the dispensing tap, perform all previously described steps in reverse order (Figures 32 to 27).

To install the lever (F), push the rod (D) inward from the inside until the guides protrude; then insert the lever (F) and slowly release the rod (D).

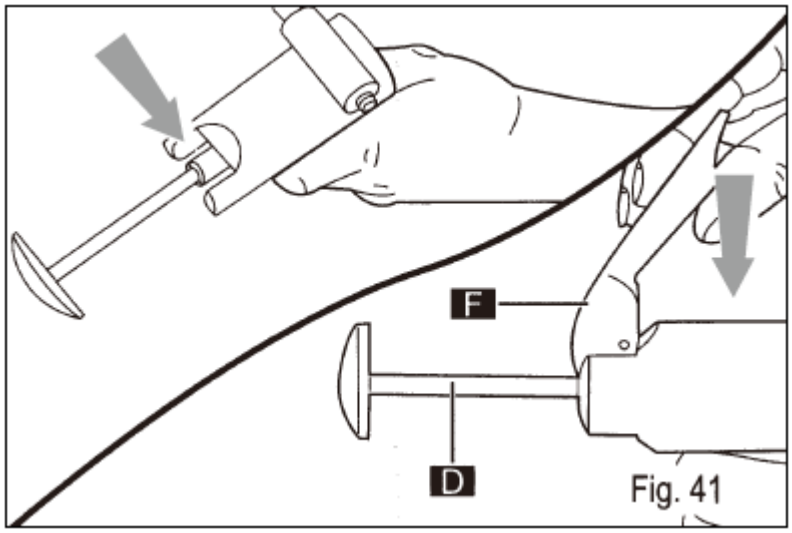


Fig. 41

7.3 Installing the Dispensing Tap

To correctly reinstall the dispensing tap, proceed as follows:

• Hold the button pressed and ensure that the rod is fully extended.
• Insert the dispensing tap into the designated opening and push it in until the push button returns to its original position.

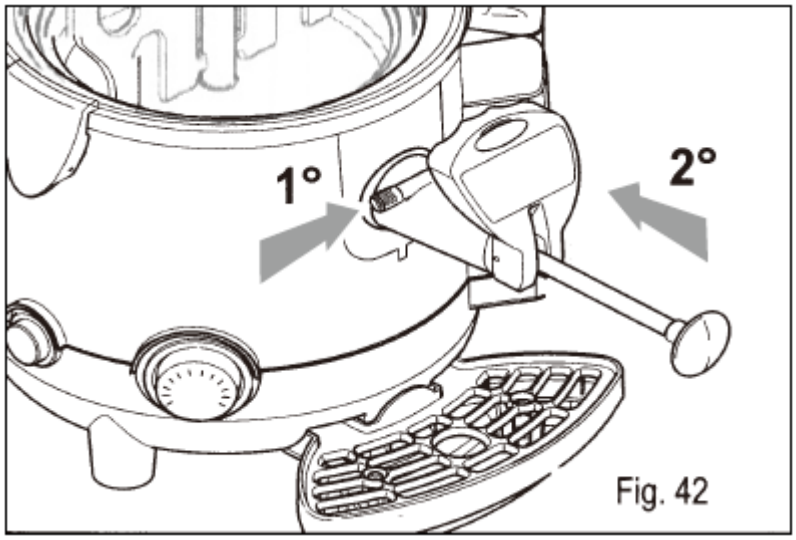


Fig. 42

8. Internal Disinfection

⚠ Thermostat must be set to **OFF**.

Proceed as follows:
• Prepare the disinfecting solution (see Section 6).
• Fill the container with the disinfecting solution.
• Allow the solution to act for approximately **30 minutes**.
• Drain the disinfecting solution from the container.
• Rinse the container and all internal surfaces thoroughly to remove any residues of the disinfecting solution.

9. Cleaning the Drip Tray

⚠ The drip tray should be emptied and cleaned **daily**.

Note: The drip tray must be emptied and cleaned whenever the red float rises; this prevents liquid from overflowing.

• Lift the drip tray together with the grid and pull it outward to remove it from its holder.

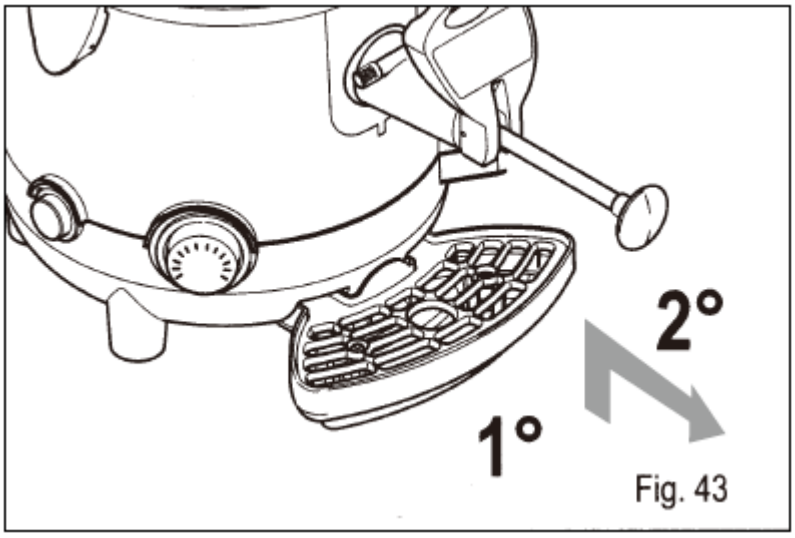
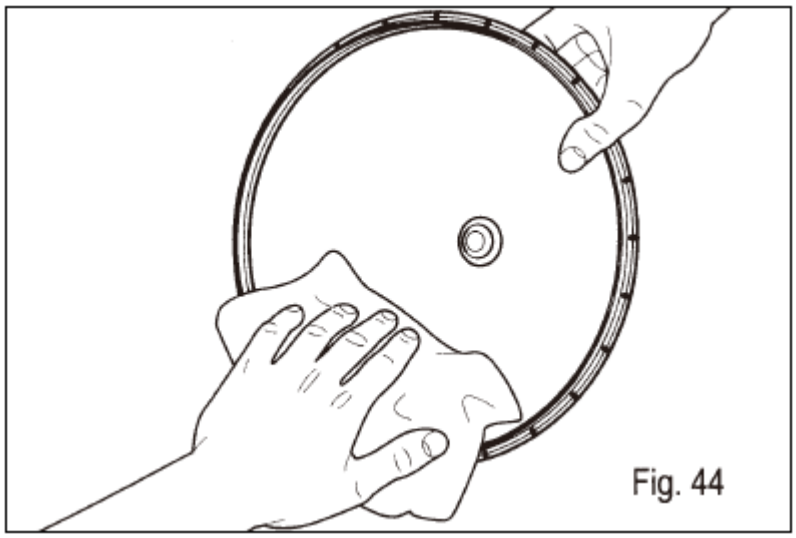


Fig. 43

• Wash the drip tray and grid separately with lukewarm water.
• Dry all components completely.
• Reposition the grid on the drip tray.
• Reinsert the drip tray and press it downward to secure it to the appliance.

10. Cleaning the Container Lid

• Remove the container lid from the appliance.
• Clean the surface using a damp cloth and/or a non-abrasive sponge soaked with a cleaning or disinfecting agent.
• Rinse thoroughly with clean water.


Fig. 44

11. Draining the Boiler

⚠ **Warning:** The appliance must be disconnected from the power supply while the boiler is being drained.

⚠ **Warning:** The boiler may only be drained when the container is empty and the appliance has cooled down sufficiently.

⚠ The water from the boiler is **strictly prohibited for food use**.

To drain the boiler, proceed as follows:
• Disconnect the appliance from the power supply.
• Remove the drip tray.
• Remove the cover (A).

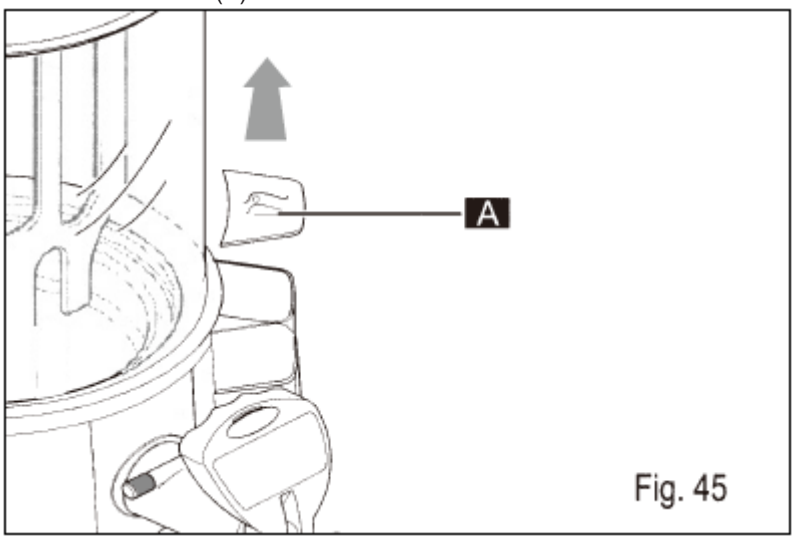


Fig. 45

• Place the appliance on a flat surface and turn the boiler tank water level indicator toward the outer edge of the appliance base.

• Place a container (B) with a capacity of more than **3 liters (0.8 US gallons)** under the vent cap (C).

• Use a coin or an Allen key to unscrew the vent cap (C).

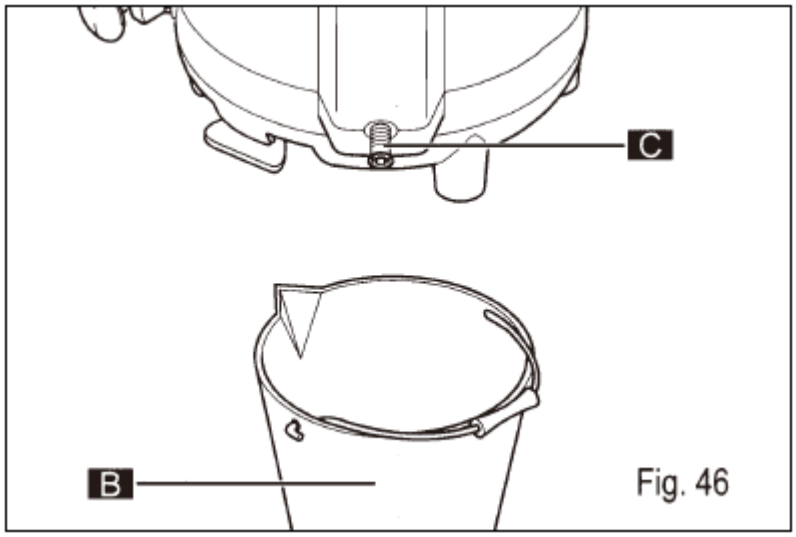


Fig. 46

• Pull out the cap (C) with a firm movement and wait until all water has completely drained from the boiler.

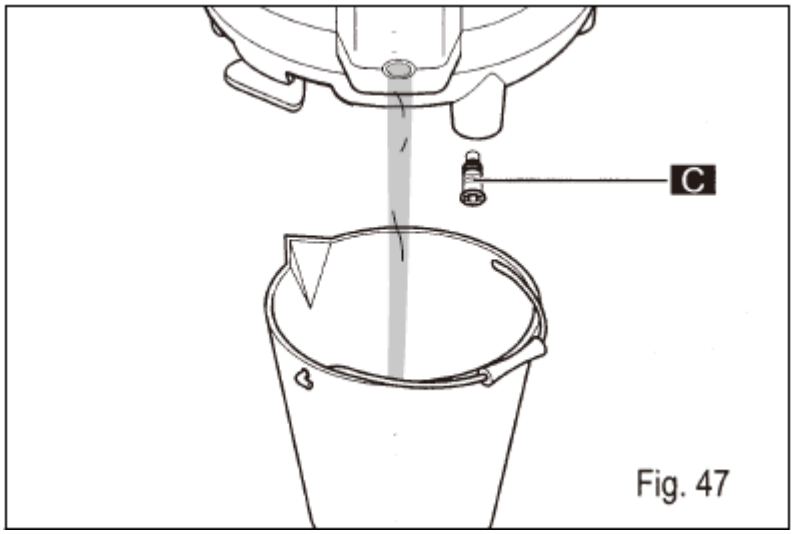


Fig. 47

12. Cleaning and Descaling the Boiler

⚠ The boiler tank must be descaled regularly; this measure is recommended **at least every 3 months**.

• Follow the steps for draining the boiler tank.
• Reinstall the boiler tank vent cap and secure it properly.
• Add a descaling agent suitable for coffee machines to the tank (follow the instructions on the descaling agent packaging).
• Allow the solution to act for the time specified in the descaling agent instructions.
• Drain the solution from the boiler tank.
• Rinse the tank thoroughly with water by filling and draining it several times.

13. Resetting the Temperature Sensor

The temperature sensor may only be reset by a **qualified technician** who organizes all procedural steps and strictly complies with the specified operating procedures and legal regulations.

⚠ **Warning:** After the temperature sensor has shut down the appliance, it is mandatory to empty all product from the container and clean all components before putting the appliance back into operation.

⚠ **Warning:** Before resetting the temperature sensor, switch off the appliance using the appropriate switch, disconnect it from the power supply, and allow it to cool down.

⚠ Operators are **strictly prohibited** from resetting the minimum water level temperature sensor of the boiler tank.

• Use a suitable tool to loosen and remove the protective screw (A).

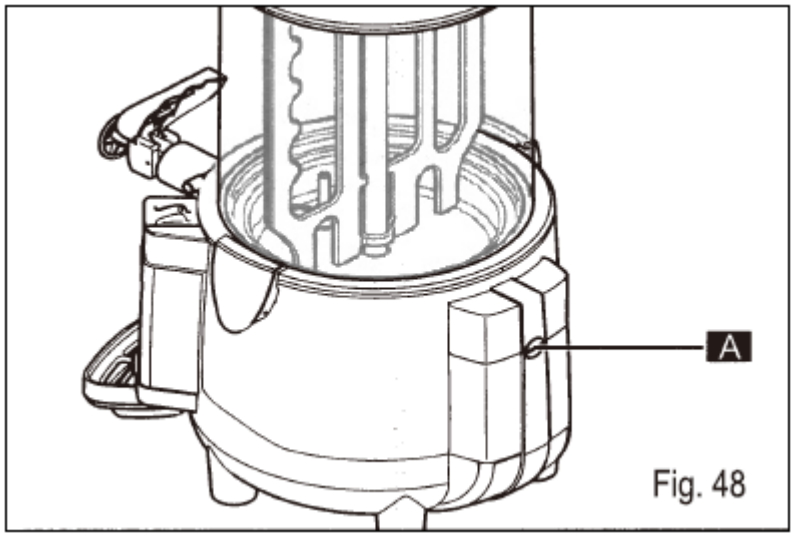
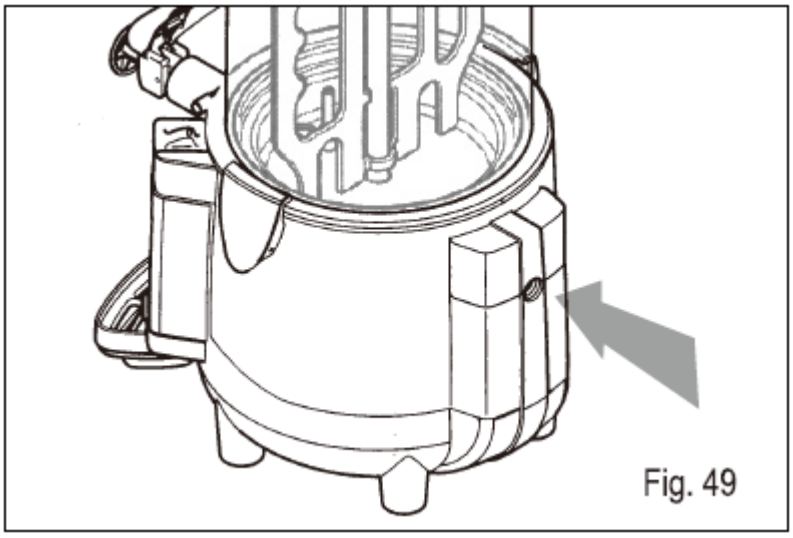


Fig. 48

• Use a suitable tool to press the button inside in order to restore normal appliance operation.


Fig. 49

14. Regular Maintenance

The appliance must be inspected regularly (**at least once per year**) by a specialized technician.
This regular inspection ensures that all installed components and the appliance itself are maintained at a high level of safety.

All worn components must be replaced with **original spare parts**.

It is prohibited to operate the appliance if even one of its components is defective or worn.
Users are not permitted to perform regular maintenance.

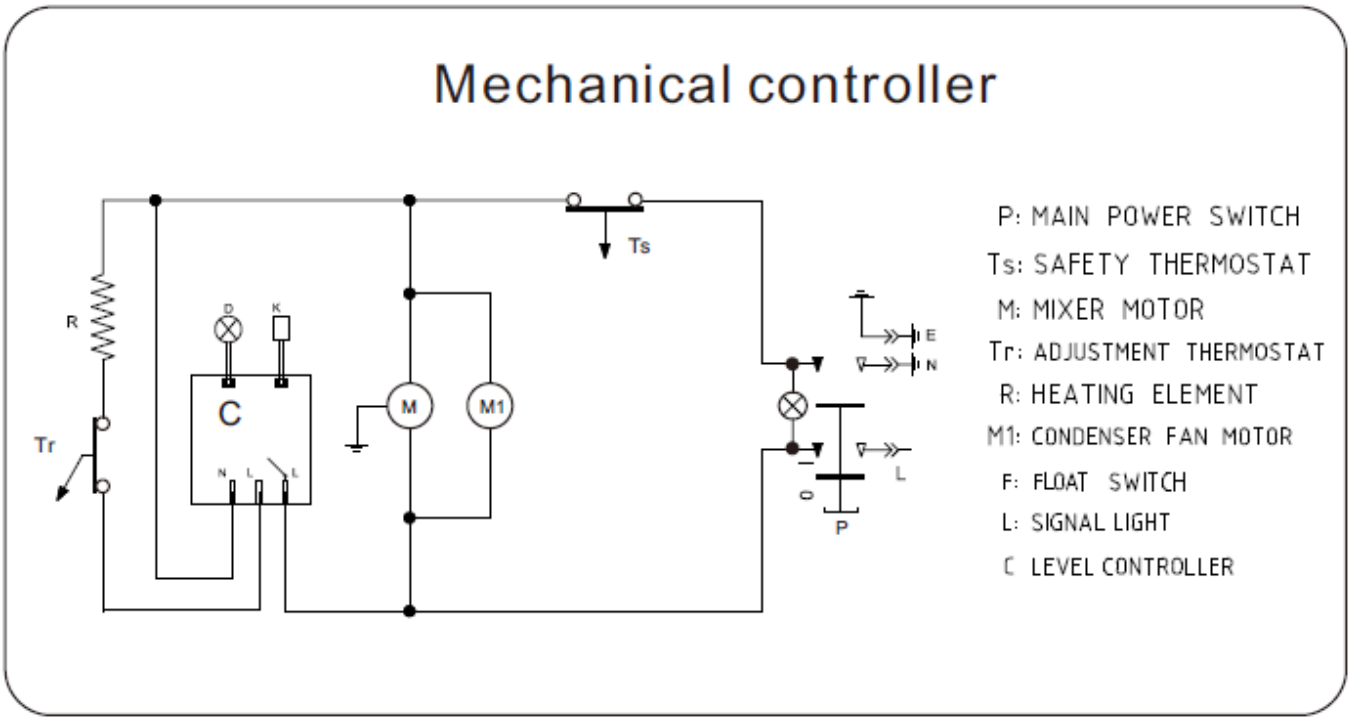
TAKING COOLING CABINET OUT OF OPERATION / STORAGE / TRANSPORT

Remove all food from the appliance, switch it off, and unplug the power cord.
Clean the appliance thoroughly inside and outside.
Once the appliance is dry and will not be used for a longer period, store it in a dry, dust-free, and cool location. It is recommended to cover the appliance or use the original packaging to protect it from damage.
Secure the appliance to prevent animals from climbing inside and becoming trapped.
If only the packaging material is being stored, note that packaging components such as plastic bags, cardboard, polystyrene parts, etc. can pose a danger to children if they are allowed to play with them unsupervised (e.g. risk of suffocation).
For transporting the appliance, it is recommended to use the original packaging to ensure optimal protection against impacts, sharp edges, weather conditions, and similar hazards.

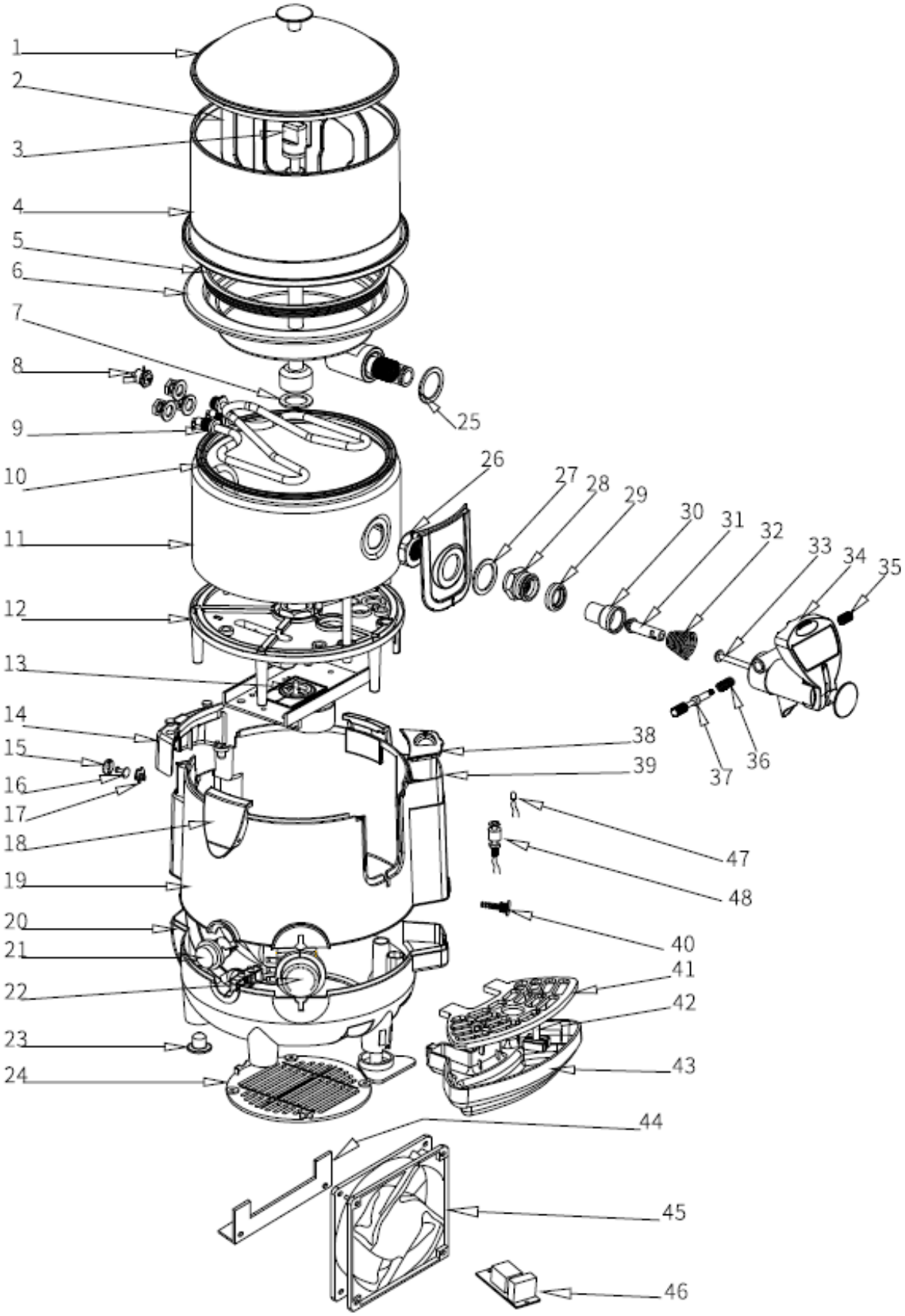
TROUBLESHOOTING

Problem	Cause	Solution
Heating does not operate	No power supply Main switch is set to “OFF” Thermal protection has tripped Thermostat is set to “0” Water level in the boiler has fallen below the minimum level, alarm system active	Ensure the appliance is properly plugged in Set the switch to “ON” Reset the thermal protection (see OPERATION) Set the thermostat Refill the boiler with water
Alarm indicator lights up and warning tones sound	Water level in the boiler has fallen below the minimum level	Refill the boiler with water
Stirring system does not rotate	No power supply Drive shaft not correctly installed Thermal protection has tripped Motor fault	Ensure the appliance is properly plugged in Remove the shaft and reinstall it correctly as described in the OPERATION section Reset the thermal protection (see OPERATION) Contact customer service
Tap drips	Tap not correctly assembled Seal of the sight glass tube is defective	Empty the appliance and assemble the tap correctly Contact customer service
Product leaks from the bottom of the container	Container not correctly installed Gasket defective	Empty the appliance, remove the container, and reinstall it correctly Contact customer service
Appliance switches off	No water in the boiler	Refill the boiler with water
If the problem cannot be resolved through basic troubleshooting, contact your dealer.		

WIRING DIAGRAM



EXPLODED VIEW



EXPLODED VIEW - LEGEND

1	Tank Lid	Behälterdeckel
2	Paddle	Rührflügel
3	Stirring rod	Rührachse
4	PC Tank	Behälter (Polycarbonat)
5	Gasket of PC tank	Dichtung des PC-Behälters
6	S/S Boiler (upper part)	Edelstahl-Boiler (oberer Teil)
7	Gasket	Dichtung
8	Overheat protector	Überhitzungsschutz
9	Heater Element	Heizelement
10	Boiler gasket	Boiler-Dichtung
11	S/S Boiler (lower part)	Edelstahl-Boiler (unterer Teil)
12	Supporter	Halterung
13	Motor	Motor
14	Back cover	Hintere Abdeckung
15	Cover of overheat protector	Abdeckung des Überhitzungsschutzes
16	Button of overheat protector	Reset-Taste Überhitzungsschutz
17	Button stop of protector	Haltestück des Überhitzungsschutz
18	Tank hinge	Behälterverriegelung
19	Upper exterior	Gehäuseoberteil
20	Lower exterior	Gehäuseunterteil
21	Power switch	Hauptschalter
22	Thermostat	Thermostat
23	Foot	Gerätefuß
24	Ventilation grill	Lüftungsgitter
25	Washer of faucet (interior)	Dichtung des Auslaufhahns (innen)
26	Nut of faucet (interior)	Mutter des Auslaufhahns (innen)
27	Gasket of faucet	Dichtung des Auslaufhahns
28	Nut of faucet (exterior)	Mutter des Auslaufhahns (außen)
29	Gasket of faucet screw	Dichtung der Hahn-schraube
30	Gasket inside the faucet	Innen-dichtung des Auslaufhahns
31	Moving pin	Bewegungsstift
32	Faucet spring	Hahnfeder
33	Cleaner shaft	Reinigungsspindel
34	Tap handle	Hahnhebel
35	Screw of faucet	Hahnschraube
36	Pin spring	Stiftfeder
37	Pin	Stift
38	Lid of water bin	Deckel des Wasserbehälters
39	Water Bin	Wasserbehälter
40	Drainage Plug	Ablassstopfen
41	Lid of water tray	Gitter der Tropfschale
42	Floater	Schwimmer
43	Water tray	Tropfschale
44	Supporter of fan	Lüfterhalter
45	Fan motor	Lüftermotor
46	Thermostat of float switch	Thermostat des Schwimmerschalters

47	Indicator light	Signalleuchte
48	Float switch	Schwimmerschalter

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 P.R.C. for:
SARO Gastro-Products GmbH
Sandbahn 6, 46446 Emmerich am Rhein, Germany
Tel. +49 (0) 2822 9258-0
Fax +49 (0) 2822 18192
E-Mail info@saro.de
Web www.saro.de

Note: Technical, design, and model changes as well as errors are subject to change without notice.