

## RANGE COMPOSITION

Ideal for smaller sized catering establishments: bars, pubs, fast food outlets, pizzerias and small hotels; the Snack 600 range of modular cooking appliances consists of a series of appliances each with a depth of 600 mm - in gas and electric - featuring high power for fast service whether in table top situations, where space is at a premium, or in a complete cooking installation, using the base units that can include doors, drawers or runners for gastronorm containers.



SN 350

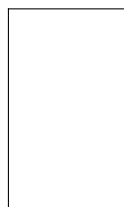
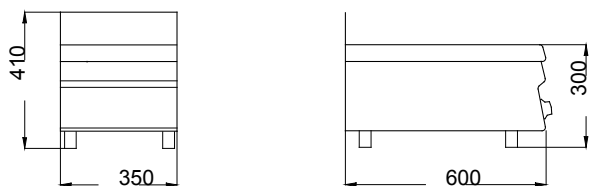
# SNACK 600

**AMBIENT WORKTOPS** **ZANUSSI**  
PROFESSIONAL

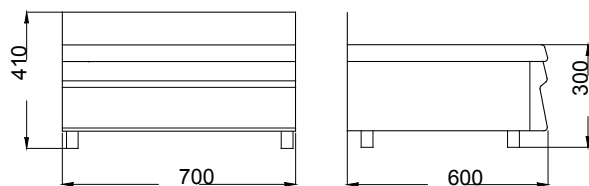
## FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Constructed completely in 18/10, 304 AISI stainless steel to guarantee a hard-wearing performance.
- ◆ Hygiene guaranteed by rounded edges, flush fit between units, side upstands and sealing joints, completely smooth and easy to clean surfaces and rear splashback.
- ◆ Drawers are either 1/1 GN or 2/1 GN.
- ◆ The ambient worktops can be mounted on open base cupboards with hinged doors, a chest of drawers or runners for gastronorm containers available as accessories.
- ◆ All models comply with the standards required by the main international approval bodies and are **CE** marked.

TECHNICAL DATA				
CHARACTERISTICS	MODELS			
	SN350 285775	SN700 285776	SN360 285777	SN710 285778
External dimensions - mm				
width	350	700	350	700
depth	600	600	600	600
height	300	300	300	300
Net weight - kg.	7	13	11	20
Drawer number			1	1
Drawer size			GN 1/1	GN 2/1



ITC-SN350



ITC-SN700



OPTIONAL ACCESSORIES				
ACCESSORIES	MODELS			
	SN350 285775	SN700 285776	SN360 285777	SN710 285778
GULLY WITH JOINING PANEL FOR 600 LINE	285798	285798	285798	285798
NON-TOXIC PLASTIC CUTTING BOARD	285789		285789	



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