

## 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 a premium, or in a complete cooking installation, using the base units that can include doors, drawers or runners for gastronorm containers.



SRG 700

# SNACK 600

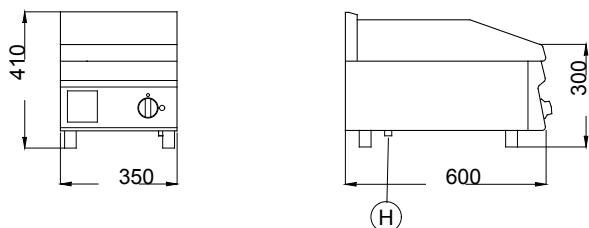
**GAS FRY TOPS** **ZANUSSI**  
PROFESSIONAL

## FUNCTIONAL AND CONSTRUCTION FEATURES

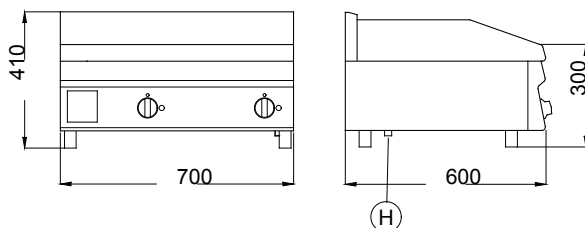
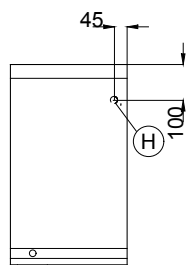
- ◆ Constructed completely in 18/10, 304 AISI stainless steel to guarantee a hard-wearing performance.
- ◆ Hygiene guaranteed by rounded edges, flush fit between units, special sealing joints and completely smooth and easy to clean surfaces.
- ◆ Splashback and side splashguards.
- ◆ Mild steel top resistant to thermal stress.
- ◆ Oil drainage via a hole at the front into a pull-out drawer.
- ◆ Piezo ignition.
- ◆ Flame failure device with burner control knobs.
- ◆ All gas appliances are supplied for use with natural gas, with LPG conversion jets supplied as standard.
- ◆ Full modules are equipped with individually controlled burners for each section of the top.

- ◆ The full module unit with a 2/3 smooth top and a 1/3 ribbed top permits traditional cooking on the smooth top and the possibility to give characteristic brand lines to food on the ribbed part.
- ◆ The gas fry tops 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.

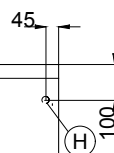
TECHNICAL DATA				
CHARACTERISTICS	MODELS			
	SRG350 285764	SRG360 285765	SRG700 285766	SRG710 285767
Power supply	Gas	Gas	Gas	Gas
External dimensions - mm				
width	350	350	700	700
depth	600	600	600	600
height	300	300	300	300
Net weight - kg.	25	25	51	51
Cooking surface				
type	Smooth	Ribbed	Smooth	2/3 Smooth 1/3 Ribbed
Cooking surface dimensions - mm				
width	350	350	700	700
depth	485	485	485	485



ITC-SRG350



ITC-SRG700



**LEGEND**

	<b>SRG350</b> 285764	<b>SRG360</b> 285765	<b>SRG700</b> 285766	<b>SRG710</b> 285767
H - Gas connection	1/2"	1/2"	1/2"	1/2"



**OPTIONAL ACCESSORIES**

ACCESSORIES	MODELS			
	SRG350 285764	SRG360 285765	SRG700 285766	SRG710 285767
2 GULLEYS W/JOINING PANEL FOR FRY TOP	285799	285799	285799	285799
SCRAPER FOR SMOOTH FRY TOP	285800		285800	285800
SHAPER FOR FRIED EGGS	285802		285802	285802



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