

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 gastronorm containers.

FUNCTIONAL AND CONSTRUCTION FEATURES

◆ Constructed completely in 18/10, 304 AISI stainless steel to guarantee



SCFGE 700

SNACK 600

GAS RANGE **ZANUSSI**
PROFESSIONAL

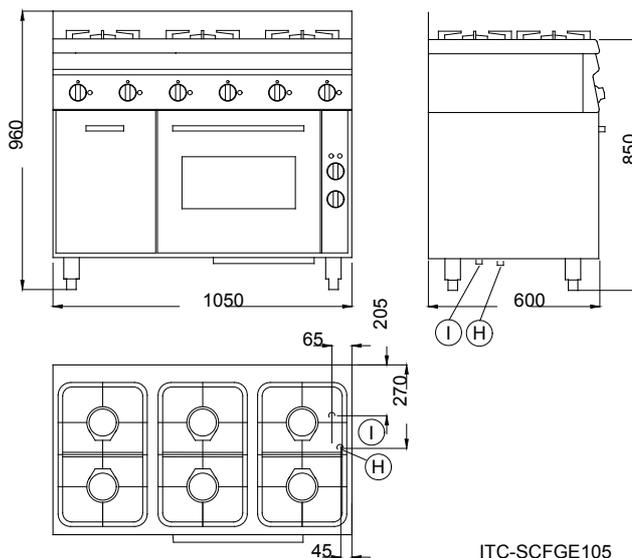
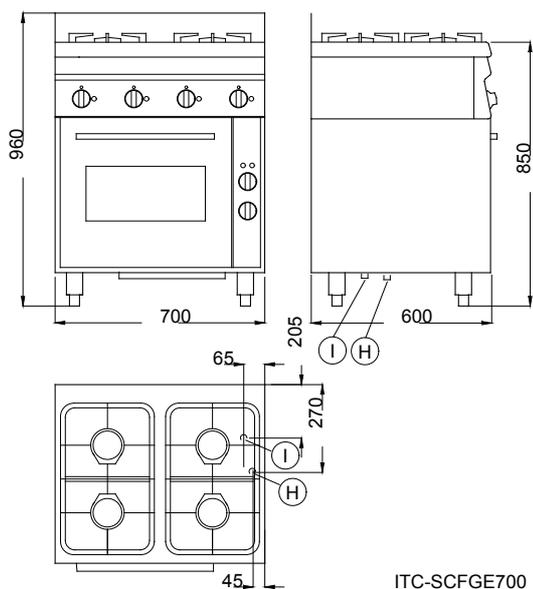
a hard-wearing performance.

- ◆ Hygiene guaranteed by rounded edges, flush fit between units, side upstands and sealing joints, completely smooth and easy to clean surfaces and rear splashback.
- ◆ Enamelled cast-iron pan support grids.
- ◆ Separate piezo ignition for each burner
- ◆ Flame failure device.
- ◆ High-power burners, with flame spreaders, sealed to the top.
- ◆ All gas appliances are supplied for use with natural gas, with LPG conversion jets supplied as standard.
- ◆ The 1050 mm model also has a closed cupboard that can be equipped with runners for 1/1 gastronorm containers. **ELECTRIC OVEN**

◆ Electric fan assisted oven, oven chamber in stove enamelled sheet steel, internal lighting, removable self-cleaning panelling, thermostatically controlled temperature to 275°C. Timer.

- ◆ Grid and enamelled shelf supplied as standard.
- ◆ All models comply with the standards required by all main international approval bodies and are **CE** marked.

TECHNICAL DATA			
CHARACTERISTICS	MODELS		
	SCFGE700 285770	SCFGE700 285571	SCFGE1050 285771
Power supply	Gas/Electric		Gas/Electric
External dimensions - mm			
width	700	700	1050
depth	600	600	600
height	850	850	850
height adjustment		50	
Oven cavity - mm			
depth		415	
height		325	
Oven			
temperature min-max - °C		50, 275	
Back burners power - kW	3,6, 3	3,6, 3	3, 3,6, 3
Front burners power - kW	3, 3,6	3, 3,6	3,6, 3, 3,6
Power - kW			
gas	13,2	15	20
Oven power - kW			
electric	2,5		2,5
Net weight - kg.	60	60	80



LEGEND

	SCFGE700 285770	SCFGE700 285571	SCFGE1050 285771
H - Gas connection	1/2"	1/2"	1/2"
I - Electrical connection	230 V, 1N, 50/60	230 V, 1N, 50/60	230 V, 1N, 50/60



OPTIONAL ACCESSORIES

ACCESSORIES	MODELS		
	SCFGE700 285770	SCFGE700 285571	SCFGE1050 285771
2 SUPPORTS W/RUNNERS FOR GN CONTAINERS			285793
CAST-IRON RIBBED COOKING GRIDDLE 1/2 MOD	285000	285000	285000
CAST-IRON SMOOTH COOKING GRIDDLE 1/2 MOD	285001	285001	285001
GULLEY WITH JOINING PANEL FOR 600 LINE	285798	285798	285798



www.zanussiprofessional.com