

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.



SNL 350

SNACK 600

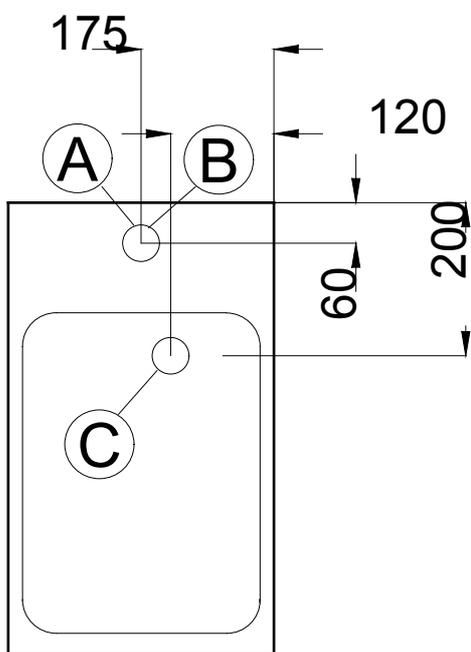
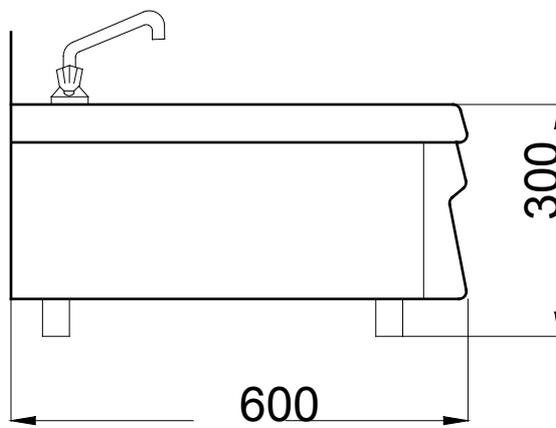
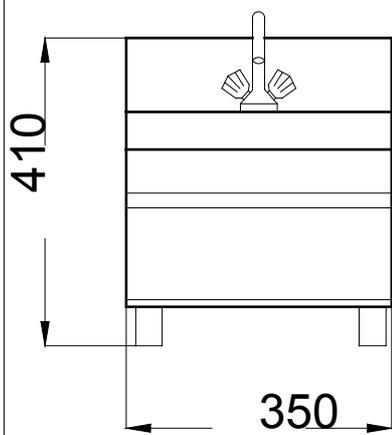
SINKS **ZANUSSI**
PROFESSIONAL

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
- ◆ Mixer spout, overflow pipe 1 e 1/2" drain hole supplied as standard
- ◆ The hand washbasins can be mounted on open base cupboards with hinged doors, a chest of drawers or runners for gastronorm containers available as accessories
- ◆ The model comply with the standards required by the main international approval bodies and are **CE** marked

Installation diagram: A - Hot water inlet; B - Cold water inlet; C - Water drain

TECHNICAL DATA	
CHARACTERISTICS	MODELS
	SNL350 285779
External dimensions - mm	
width	350
depth	600
height	300
Net weight - kg.	
	10
Usable well dimensions - mm	
width	290
depth	400
height	200



ITC-SNL350



OPTIONAL ACCESSORIES	
ACCESSORIES	MODELS
	SNL350
	285779
GULLEY WITH JOINING PANEL FOR 600 LINE	285798



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