

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 gastrornom containers.



285748

SNACK 600

ELECTRIC FRY TOPS **ZANUSSI** PROFESSIONAL

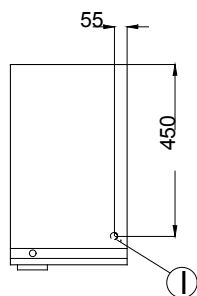
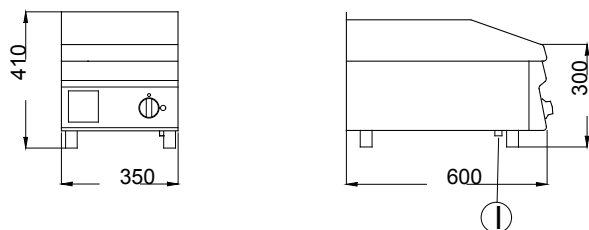
FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ 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.

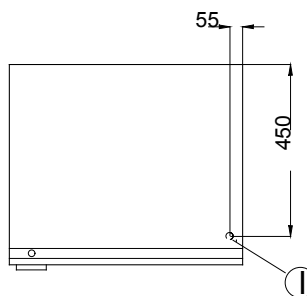
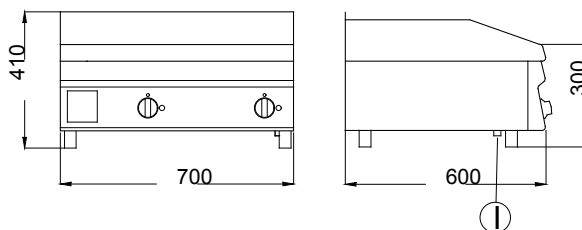
- ◆ Full modules are equipped with individual controls for each section of the top.
- ◆ Splashback and side splashguards.
- ◆ Stainless steel top resistant to thermal stress.
- ◆ Armoured elements positioned beneath the cooking surface.
- ◆ Oil drainage via a hole at the front into a pull-out drawer.
- ◆ Temperature adjustable from 50° to 320°C.

- ◆ 6 models available with smooth also chromed, or ribbed surface.
- ◆ The scraper is supplied as standard only with the models with chromed surface.
- ◆ The electric fry tops can be mounted on open base cupboards with hinged doors, a chest of drawers or runners for gastrornom 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					
	SRE350 285745	SRE360 285746	SRE370 285747	SRE700 285748	SRE710 285749	SRE720 285750
Power supply	Electric	Electric	Electric	Electric	Electric	Electric
External dimensions - mm						
width	350	350	350	700	700	700
depth	600	600	600	600	600	600
height	300	300	300	300	300	300
Cooking surface dimensions - mm						
width	350	350	350	700	700	700
depth	485	485	485	485	485	485
Cooking surface type	Smooth	Ribbed	Smooth	Smooth	2/3 Smooth 1/3 Ribbed	Smooth
material			Chromium plated			Chromium plated
Power - kW						
installed-electric	4	4	4	8	8	8
Net weight - kg.	27	27	27	49	49	49
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60
INCLUDED ACCESSORIES						
SCRAPER FOR SMOOTH FRY TOP			1			1



ITC-SRE350



ITC-SRE700

LEGEND

	SRE350 285745	SRE360 285746	SRE370 285747	SRE700 285748	SRE710 285749	SRE720 285750
I - Electrical connection	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60



OPTIONAL ACCESSORIES	MODELS					
	SRE350 285745	SRE360 285746	SRE370 285747	SRE700 285748	SRE710 285749	SRE720 285750
2 GULLEYS W/JOINING PANEL FOR FRY TOP	285799	285799	285799	285799	285799	285799
SCRAPER FOR SMOOTH FRY TOP	285800		285800	285800	285800	285800
SHAPER FOR FRIED EGGS	285802		285802	285802	285802	285802



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