



**SNACK 600**

**ZANUSSI**  
PROFESSIONAL



**POWERFUL APPLIANCES FOR FASTER SERVICE** **SNACK 600**

## Snack 600: small spaces for big features

When you design a kitchen for professional catering a large number of different factors must be taken into account: high performance, long lasting reliability, and exacting standards of safety and ergonomics. At Zanussi, all these qualities have become part of our standard procedures and have allowed us to build our corporate identity on solid facts: for millions

of users Zanussi is a synonym of technology and reliability – a fact that is recognized and certified all over the world. Indeed, the entire Company process is certified in compliance with the prestigious ISO 9001 quality standard. But today more than ever before, the design of a kitchen must take into account another aspect: the requirements of each individual customer.

Because for each customer there is a different problem to deal with, and hence a different solution to propose. The SNACK 600 line embraces this philosophy in full, guaranteeing the optimum response to customers' needs: modularity, combinability, ruggedness, a comprehensive range, specialised functions and, above all, impeccable hygiene.

# Unbeatable modularity and combinability

SNACK 600, ease of use, flexibility and compliance with safety standards.

More than

50 elements made of 304 AISI stainless steel, all strictly in accordance with **CE** standards; depth of 600 mm for installation in even the most confined spaces. Ideal for bars, pubs, fast food outlets, pizzerias, small restaurants and hotels.

A series of gas and electric cookers with top level features and easy installation, smooth, ribbed and chrome-plated fry-tops and solid tops that are particularly easy to clean; pasta cookers, bain-marie units and bratt pans with generous cooking capacities.

The main distinguishing feature of the SNACK 600 line is the enormous versatility of the appliances, providing the basis for hundreds of solutions to create an ideal, modern and totally functional kitchen.



# Snack 600

## GAS AND ELECTRIC COOKERS

**THE RANGE OF GAS COOKERS INCLUDES:**  
Free-standing models on electric oven and counter-top models with 2, 4 and 6 burners

Enamelled cast iron pan support grids, piezoelectric ignition for each burner and thermocouple safety system. Electric fan assisted oven and thermostatically control led temperature to 275 °C.

**THE RANGE OF ELECTRIC COOKERS INCLUDES:**

Free-standing models on electric oven and counter-top models with 2 and 4 plates

Cast iron plates of 2 kW each. Seven position temperature control for different cooking types. Electric oven with temperature control thermostat and timer.



ABOVE  
*Electric range with 4 plates*

ALONGSIDE  
*Highly functional 4-burner range on electric oven.*

## INFRARED COOKING UNITS

**THE RANGE OF INFRARED COOKING UNITS INCLUDES:**

Models with 2 and 4 heating zones

These units provide high speed cooking even starting cold. Completely hermetic glass-ceramic hobs ensure perfect cleanability. The heating zones are defined by printed graphic markings; radiating area shown by means of an indicator light.

ALONGSIDE  
*Infrared cooking unit with 4 cooking zones*



*Glass-ceramic hob*



## FRY-TOPS AND CHARGRILLS

**THE RANGE OF FRY-TOPS INCLUDES:**

1 and 1/2 module gas and electric versions with smooth or ribbed surface and chrome-plated or mild steel plate

The chromium accumulates heat and distributes it evenly over the entire surface of the plate. Splash-guard upstand on three sides; fat drainage from front with pull-out collection tray. Rugged heavy-gauge plate resists thermal stress.

**THE RANGE OF CHARGRILLS INCLUDES:**

Gas counter-top models with lava chips and electric 1 and 2 grill models

Easy to use and maintain in conditions of optimum efficiency. Height-adjustable grill and splash-guard upstand on three sides; fat drainage at front of appliance with pull-out drawer.



ABOVE  
*Gas fry-top with ribbed plate*

ALONGSIDE  
*1/2 module charcoal grill*





ABOVE AND ALONGSIDE  
The gas fryer with 2 wells has a capacity of 7+7 litres.



ABOVE  
1/2 MODULE GAS PASTA COOKER.



ALONGSIDE  
1/2 module gas bain-marie unit.



LEFT  
1/2 module electric bratt pan.

ABOVE  
Neutral top on base, half module

RIGHT  
1/2 module sink unit.

## FRYERS AND CHIP SCUTTLE

### THE RANGE OF FRYERS INCLUDES:

Gas and electric counter-top models with 1 or 2 wells

The optimum ratio between productivity, efficiency and installed power confirms Zanussi's wealth of experience in deep-fry applications. Working thermostat with adjustable temperature control plus safety thermostat. Tilting heating elements with safety lock system.

### CHIP SCUTTLE

Electric counter-top model

The ideal appliance to keep chips perfectly crisp and ready to serve. Infrared ceramic heating element. Adjustable temperature and removable well.

## PASTA COOKERS AND BAIN-MARIE UNITS

### THE RANGE OF PASTA COOKERS INCLUDES:

Free-standing electric and gas models with 1 well

Specifically designed for preparing pasta, rice and other foods cooked in water. Pasta cookers keep the water at boiling point and guarantee rapid temperature recovery. Well in 316 AISI stainless steel resistant to salt corrosion.

### THE RANGE OF BAIN-MARIE UNITS INCLUDES:

Counter-top electric and gas models with GN 1/1 or 2/1 well

Ideal for keeping food warm and moist. The thermostat is adjustable from 60 to 90 °C.

## BRATT PANS, AMBIENT MODULES AND SINK UNITS

### THE RANGE OF BRATT PANS INCLUDES:

Electric counter-top model

Ideal for preparing braised dishes, sauces, fried food, vegetables, risottos, etc.. The removable stainless steel well with handles permits working in total tranquillity, even in confined spaces.

### THE RANGE OF AMBIENT MODULES INCLUDES:

1/2 and 1 module counter-top models with or without drawer; 1/2 and 1 module ambient cupboards with provision for accessories

These elements are designed to complete the line of kitchen appliances. Stacking and interconnection are facilitated by a fast, simple interlocking system. Cupboards can be equipped with doors, drawers, runners for containers and an electric heating unit.

### THE RANGE OF SINK UNITS INCLUDES:

350 and 700 mm length counter-top models

Smooth easy-to-clean surfaces and rear upstand. The sink units are equipped with tap, overflow, and 1" siphon waste outlet.

# Snack 600 range, models

## GAS COOKERS



**SCFGE 700**  
Free-standing gas range  
4 burners on electric oven (2.5 kW)  
13.2 kW tot. - 230/1/50-60  
700x600x850

**SCFGE 1050**  
Free-standing gas range  
6 burners on electric oven (2.5 kW)  
and ambient cupboard - 19.8 kW tot.  
230/1/50-60  
1050x600x850

**SCG 360**  
Gas counter-top  
2 burners - 7.2 kW tot.  
350x600x300

**SCG 700**  
Gas counter-top  
4 burners - 13.2 kW tot.  
700x600x300

**SCG 1050**  
Gas counter-top  
6 burners - 19.8 kW tot.  
1050x600x300

## ELECTRIC COOKERS



**SCFE 700**  
Free-standing electric range  
4 electric plates  
on electric oven (2.5 kW)  
13 kW tot. - 400/3N/50-60  
700x600x850

**SCE 350**  
Electric counter-top  
2 electric plates - 4 kW  
400/3N/50-60  
350x600x300

**SCE 700**  
Electric counter-top  
4 electric plates - 8 kW  
400/3N/50-60  
700x600x300

## INFRARED COOKING UNITS



**SIE 350**  
Infrared cooking unit  
2 heating zones - 2.9 kW tot.  
400/3N/50-60  
350x600x300

**SIE 700**  
Infrared cooking unit  
4 heating zones - 5.8 kW tot.  
400/3N/50-60  
700x600x300

## GAS FRY-TOPS



**SRG 350**  
Gas fry-top  
Smooth mild steel plate (1/2 module)  
4 kW  
350x600x300

**SRG 360**  
Gas fry-top  
Ribbed mild steel plate (1/2 module)  
4 kW  
350x600x300

**SRG 700**  
Gas fry-top  
Smooth mild steel plate (1 module)  
8 kW  
700x600x300

**SRG 710**  
Gas fry-top  
Ribbed mild steel plate (1 module)  
8 kW  
700x600x300

## ACCESSORIES

**RAS**  
Scraper for fry-tops (smooth)

**SFOU**  
Egg container

## ELECTRIC FRY-TOPS



**SRE 370**  
Electric fry-top  
Smooth chrome plate (1/2 module)  
3.9 kW - 400/3N/50-60  
350x600x300

**SRE 350**  
Electric fry-top  
Smooth mild steel plate (1/2 module)  
3.9 kW - 400/3N/50-60  
350x600x300

**SRE 360**  
Electric fry-top  
Ribbed mild steel plate (1/2 module)  
3.9 kW - 400/3N/50-60  
350x600x300

**SRE 720**  
Electric fry-top  
Smooth chrome plate (1 module)  
7.8 kW - 400/3N/50-60  
700x600x300

**SRE 700**  
Electric fry-top  
Smooth mild steel plate (1 module)  
7.8 kW - 400/3N/50-60  
700x600x300

**SRE 710**  
Electric fry-top  
Ribbed mild steel plate (1 module)  
7.8 kW - 400/3N/50-60  
700x600x300

## ACCESSORIES

**RAS**  
Scraper for fry-tops (smooth)

**SFOU**  
Egg container

## GRIGLIE



**SGG 350**  
Gas charcoal grill  
(1/2 module) - 6 kW  
350x600x300

**SGG 700**  
Gas charcoal grill  
(1 module) - 12 kW  
700x600x300

**SGE 350**  
Electric charcoal grill - 4 kW  
400/3N/50-60  
350x600x300

## ACCESSORIES

**SGPG**  
Specific grill for fish

## FRYERS



**SFRG 350**  
Gas fryer top  $\varnothing$  1 well  
complete with basket - 6.9 kW  
350x600x300

**SFRG 700**  
Gas fryer top - 2 wells  
7+7 litres, complete with baskets -  
13.8 kW  
700x600x300

**SFRE 350**  
Electric fryer top  
1 well 8 litres, complete with basket  
6 kW  
400/3N/50-60  
350x600x300

**SFRE 700**  
Electric fryer top  
2 wells 8+8 litres, complete with  
baskets - 12kW  
400/3N/50-60  
700x600x300

## ACCESSORIES

**SICEFR**  
Additional basket for fryers

# and characteristics

## CHIP SCUTTLE



**SCCE 350**  
Electric chip scuttle  $\text{D}$  1 well,  
electric heating, complete with GN  
1/1 container - 0.6 kW  $\text{D}$  230/1/50-60  
350x600x300

## ACCESSORIES

SPAPF  
Chip scoop

## BAIN-MARIE UNITS



**SMG 350**  
Gas bain-marie top  
1 well for GN 1/1 container  
h 150 mm - 2 kW  
350x600x300

**SMG 700**  
Gas bain-marie top  
1 well for GN 2/1 container  
h 150 mm - 2 kW  
700x600x300

**SME 350**  
Electric bain-marie top  
1 well for GN 1/1 container  
h 150 mm - 1.3 kW - 230/1/50-60  
350x600x300

**SME 700**  
Electric bain-marie top  
1 well for GN 2/1 container  
h 150 mm - 2.6 kW - 230/1/50-60  
700x600x300

## AMBIENT MODULES



**SN 350**  
Top neutro (1/2 mod.)  
350x600x300

**SN 360**  
Top neutro con cassetto (1/2 mod.)  
350x600x300

**SN 700**  
Top neutro (1 mod.)  
700x600x300

**SN 710**  
Top neutro con cassetto (1 mod.)  
700x600x300

## ACCESSORIES

STAG  
Plastic non-toxic cutting board

## AMBIENT CUPBOARDS



**SV 350**  
1/2 module open unit  
350x600x600

**SV 370**  
1/2 module cupboard unit  
350x600x600

**SV 360**  
1/2 module cupboard unit  
complete with two drawers  
350x600x600

**SV 700**  
1 module open unit  
700x600x600

**SV 720**  
1 module cupboard unit  
700x600x600

**SV 1050**  
1 1/2 module open unit  
1050x600x600

**SV 1070**  
1 1/2 module cupboard unit  
1050x600x600

**SV 1080**  
1 1/2 module cupboard unit  
complete with two drawers  
1050x600x600

## ACCESSORIES

SPOV  
Door for cupboard (1 each 1/2  
module)

S2CV 11  
Pair of GN1/1 drawers

S2CV 21  
Pair of GN 2/1 drawers

SSGV  
Pair of runners for GN grids and trays  
for cupboards

SGRV  
Cupboard heating kit  
(1 each 1/2 module)  $\text{D}$  1.4 kW  
230/1/50-60

## GENERAL ACCESSORIES

SCB  
Joining profile

S2CAFT  
Pair of specific joining profiles  
for fry-tops

## PASTA COOKERS



**SCPG 350**  
Free-standing gas pasta cooker  
1 well, 24 litres (1/2 module)  
(baskets not included) - 10 kW  
350x600x850

**SCPE 360**  
Free-standing electric pasta cooker  
1 well, 24 litres (1/2 module)  
(baskets not included) - 10 kW  
350x600x850

## ACCESSORIES

1CEC2/3  
GN 2/3 basket for pasta cooker

2CEC1/3  
2 GN 1/3 baskets

4CEC1/6  
4 GN 1/6 baskets

## ACCESSORIES

SFF 350  
Perforated false bottom  
for 350 mm bain-marie unit

## SINK UNITS



**SNL 350**  
1/2 module counter-top sink  
complete with tap, siphon  
and overflow  
350x600x300

**SNL 700**  
1 module counter-top sink  
complete with tap, siphon  
and overflow  
700x600x300

## BRATT PAN



**SBRE 350**  
Electric bratt pan top  
stainless steel 9.5 litre well - 3.3 kW  
400/3N/50-60  
350x600x300

# The Range

## Preparation

Static  
Static HD



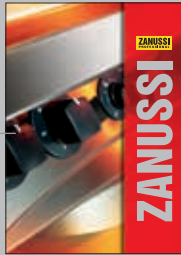
## Dishwashing

Dishwashers  
Washing system



## Cooking

N900 - N700  
Snack 600  
Industrial machines



## Laundry equipment



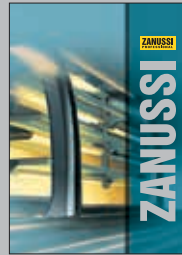
## Ovens

easyLine  
FCF



## Distribution

Self-Service ActiveSelf  
Fit-System



## Refrigeration

Refrigerated appliances



... and much more



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