

# SNACK LINE

 BEST FOR





electric



4T 46x33 cm

# Snack 434 manual



Snack 434 T manual



Snack 434 W manual

## TECHNICAL FEATURES

electric

Outside dimension	620(L)x720(P)x580(H)	Power	3,6 kW
Trays	4T 46x33 cm	Weight	36 Kg
Space between trays	75 mm	Max temperature	270° C

Power supply 230 V ~ 1PH + N + PE | 50-60 Hz

## EQUIPMENT

4 trays 46x33 included	Halogen lighting	Mechanical timer 0-120
Continuous operation INF.	Manual steam injection	

## ACCESSORIES

t

• Water decalcification system

• 8 trays proofer

# Snack 434 digital

 electric  4T 46x33 cm



Snack 434 T digital



Snack 434 W digital

## TECHNICAL FEATURES

 electric

Outside dimension	620(L)x720(P)x580(H)	Power	3,6 kW
Trays	4T 46x33 cm	Weight	36 Kg
Space between trays	75 mm	Max temperature	270° C

Power supply 230 V ~ 1PH + N + PE | 50-60 Hz

## EQUIPMENT

4 trays 46x33 included	99 programs digital control	Pre-heating option
Fan inversion system	Controlled steam injection (%)	3 phases for cooking

## ACCESSORIES

- Specific stands
- Water decalcification system
- 8 trays proofer



electric



3T 40x60 cm

# Snack 364 manual



Snack 364 T manual



Snack 364 W manual

## TECHNICAL FEATURES

electric

Outside dimension	830(L)x830(P)x487(H)	Power	3,6 kW
Trays	3T 40x60 cm	Weight	43 Kg
Space between trays	75 mm	Max temperature	270° C

Power supply 400 V ~ 3PH + N + PE | 230 V ~ 3PH + PE | 230 V ~ 1PH + N + PE | 50-60 Hz

## EQUIPMENT

Fan inversion system	Halogen lighting	Mechanical timer 0-120
Continuous operation INF.	Manual steam injection	

## ACCESSORIES

- Specific stands
- Water decalcification system
- 8 trays proofer

# Snack 364 digital



electric



3T 40x60 cm

Snack 364 T  
digital



Snack 364 W  
digital



## TECHNICAL FEATURES

electric

Outside dimension	830(L)x830(P)x487(H)	Power	3,6 kW
Trays	3T 40x60 cm	Weight	43 Kg
Space between trays	75 mm	Max temperature	270° C

Power supply 400 V ~ 3PH + N + PE | 230 V ~ 3PH + PE | 230 V ~ 1PH + N + PE | 50-60 Hz

## EQUIPMENT

99 programs digital control	Halogen lighting	Pre-heating option
Fan inversion system	Controlled steam injection (%)	3 phases for cooking

## ACCESSORIES

- Specific stands
- Water decalcification system
- 8 trays proofer



electric



4T 40x60 cm

# Snack 464 manual



Snack 464 T  
manual



Snack 464 W  
manual

## TECHNICAL FEATURES

electric

Outside dimension	830(L)x830(P)x570(H)	Power	7,2 kW
Trays	4T 40x60 cm	Weight	53 Kg
Space between trays	75 mm	Max temperature	270° C

Power supply 400 V ~ 3PH + N + PE | 230 V ~ 3PH + PE | 230 V ~ 1PH + N + PE | 50-60 Hz

## EQUIPMENT

Fan inversion system	Halogen lighting	Mechanical timer 0-120
Continuous operation INF.	Manual steam injection	

## ACCESSORIES

- Specific stands
- Water decalcification system
- 8 trays proofer

# Snack 464 digital



electric



4T 40x60 cm

Snack 464 T digital



Snack 464 W digital



## TECHNICAL FEATURES

electric

Outside dimension	830(L)x830(P)x570(H)	Power	7,2 kW
Trays	4T 40x60 cm	Weight	53 Kg
Space between trays	75 mm	Max temperature	270° C

Power supply 400 V ~ 3PH + N + PE | 230 V ~ 3PH + PE | 230 V ~ 1PH + N + PE | 50-60 Hz

## EQUIPMENT

99 programs digital control	Halogen lighting	Pre-heating option
Fan inversion system	Controlled steam injection (%)	3 phases for cooking

## ACCESSORIES

- Specific stands
- Water decalcification system
- 8 trays proofer