

CS 1411 F  
ProLine element  
with electrically heated deep-fat fryer

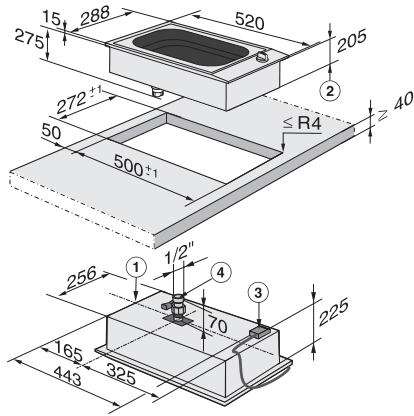


- Professional design – 288 mm wide stainless steel basin
- Particularly versatile – Temperature range of 80-200°C
- Particularly versatile – You can use it to cook pasta
- Easy and direct controls -operation via metal rotary dial control
- Extremely convenient – in-operation and temp. reached indicator

EAN: 4002514413969 / Material number: 07120220 / Old Material Number: 27141150GB

<b>Heating type</b>	
Heating type	Other type of heating
<b>Construction type</b>	
ProLine	•
<b>Design</b>	
Stainless steel frame	•
Surface-mounted installation	•
<b>1st cooking zone/cooking area</b>	
Position	Centred
Type	Deep fat fryer
Size in mm	180x330
Max. rating in W	2400
<b>User convenience</b>	
Operation via knobs	•
<b>Safety</b>	
Residual heat indicator	•
<b>Technical data</b>	
Dimensions (H x W x D) in mm	220 x 288 x 520
Dimensions in mm (width)	288
Dimensions in mm (height)	220
Dimensions in mm (depth)	520
Cutout dimensions in mm (width) with surface-mounted installation	272
Cutout dimensions in mm (depth) with surface-mounted installation	500
Weight in kg	7
Total rated load in kW	2,40
Length of supply lead in m	2,0
Voltage in V	230-240
Frequency in Hz	50-60
<b>Accessories included</b>	
Mains cable	Yes
Cover for deep-frying basin	•

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CS 1411 F (Installation drawing)

1. Front, 2. Building-in depth, 3. Mains connection box with mains connection cable, L = 2000 mm, 4. Drain tap