

CS 1411 F
CombiSets
with electric boiler/fryer

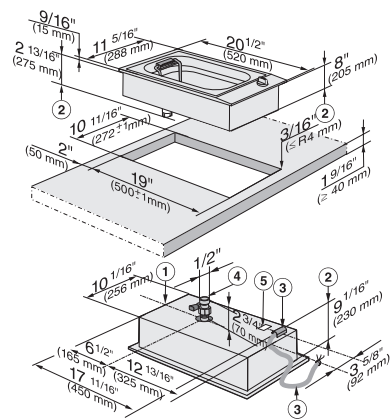


- Professional design – 11 3/8 (288) in (mm) wide stainless steel basin
- Particularly versatile – Temperature range of 215-390°F
- Particularly versatile – You can use it to cook pasta
- Easy and direct controls -operation via metal rotary dial control
- Extremely convenient – in-operation and temp. reached indicator

EAN: 4002514565132 / Material number: 07141820 /
Old Material Number: 27141150USA

Heating type	
Fuel type	Other type of heating
Design	
ProLine	•
Design	
Surface-mounted/flush-fit	–/–
All-round stainless-steel frame	•
Proud installation	•
1st cooking zone/cooking area	
Position	Centered
Type	Deep fat fryer
Size in mm	180x330
Max. rating in W	2400
User convenience	
Operation via knobs	•
Safety	
Residual heat indicator	•
Technical data	
Dimensions (H x W x D) in inches (mm)	
Dimensions (width) in in. (mm)	11 3/8 (288)
Dimensions (height) in in. (mm)	8 3/4 (220)
Dimensions in mm (depth)	20 1/2 (520)
Cutout dimensions (width) in in. (mm)	10 3/4 in (272 mm)
Cutout dimensions (depth) in in. (mm)	19 3/4 in (500 mm)
Weight in lbs. (kg)	15 (7)
Total connected load in kW	2.40
Power cord length in in. (m)	6 (2.0)
Voltage in V	240
Frequency in Hz	60
Standard accessories	
Power cord	Yes
Cover for deep-frying basin	•

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CS 1411 F (Installation drawing) – USA

1) Front, 2) Installation height, 3) Power supply box with Connection cable, L = 78 3/4" (2000 mm), 4) Drain valve, 5) Rating label