

CS 1411 F

CombiSets
with electric boiler/fryer



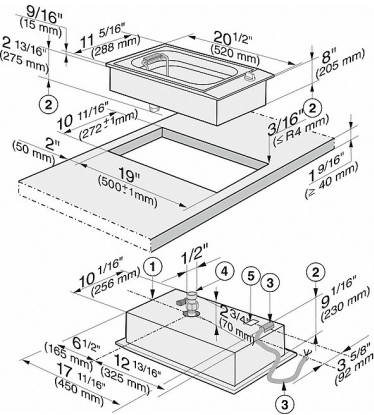
- Professional design - 11 3/8 (288)Inch wide stainless steel basin
- Particularly versatile - Temperature range of 215-390°F
- Particularly versatile - You can use it to cook pasta
- Easy and direct controls -operation via metal rotary dial control
- Extremely convenient - in-operation and temp. reached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

EAN: 4002514565132 / material number: 07141820

Type of heating	
Fuel type	Other type of heating
Design	
All-round stainless steel frame	•
Ring	
Position	Centred
Type	Deep fat fryer
Size in inches (mm)	180x330
Max. rating in W	2400
Control panel	
Operation via knobs	•
Safety	
Residual heat indicator	•
Technical data	
Dimensions in in. (width)	11 3/8 (288)
Dimensions (height) in in.(mm)	8 3/4 (220)
Dimensions (depth) in in.(mm)	20 1/2 (520)
Cutout dimensions in in. (width) with proud-mounted installation	10 3/4 (272)
Cutout dimensions in in. (depth) with proud-mounted installation	19 3/4 (500)
Weight in lbs. (kg)	15 (7)
Total connected load in kW	2.4
Power cord length in m	6 (2.0)
Standard accessories	
Connection wire	•
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