

CS 1411 F

ProLine element
with electrically heated deep-fat fryer



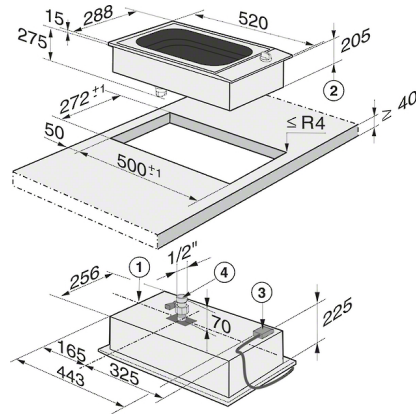
- Professional design - 288mm wide stainless steel basin
- Particularly versatile - Temperature range of 80-200°C
- Particularly versatile - You can use it to cook pasta
- Easy and direct controls -operation via metal rotary dial control
- Extremely convenient - in-operation and temp. reached indicator

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Heating type	
Heating type	Other type of heating
Construction type	
ProLine	•
Design	
Stainless-steel frame	•
Cooking zone	
Position	Centred
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 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	2,400
Voltage in V	230-240
Connection cable length in m	2,0
Standard accessories	
Mains cable	•
Deep-frying insert	•
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