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CS 1411 F

CombiSet deep fat-fryer with a high capacity basin for perfect deep fat-frying.














- 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

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Price: **HK\$ 19,500***
Hong Kong retail price

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Product details - CS 1411 F

Heating type 	
Heating type	Other type of heating
Construction type 	
CombiSet element	• 
Design 	
All-round stainless steel frame	•
Ring 	
Deep fat fryer power rating in W	2400
User convenience 	
Operation via knobs	• 
Indicators 	
Residual heat indicator for every ring	• 
Safety 	
Residual heat indicator	• 
Technical data 	
Dimensions in mm (width)	288
Dimensions in mm (height)	205
Dimensions in mm (depth)	520
Cutout dimensions in mm (width)	272
Cutout dimensions in mm (depth)	500
Total connected load in kW	2,4
Weight in kg	7
Voltage in V	230-240
Fuse rating in A	16
Number of phases	1
Cable length in m	2,0
Standard accessories 	
Connection cable	•
Cover for deep-frying basin	•