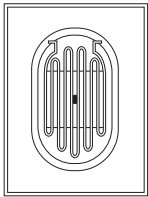


400 Series Vario
Electric deep fryer
Width 15" (38 cm)



VF 411-610

Accessories included in the price:

One frying basket with fold-in handle, stainless steel cover with hook for frying basket.

Optional accessories:

VF 411-610

– **Special appliance from the professional kitchen.** Individually combined for a consistent stainless steel design.

– **Optimum ratio of volume and performance.** Even non-stop deep frying.

– **Integrated drip position.**
 No additional vessels are soiled.

Stainless steel cooktop and basin.

Three-zone frying basin.

- Foaming expansion ring.
- Frying zone.

- Cold oil zone with residue strainer.

Swing-out heating element (3000 W).

Oil capacity: 3.7 quarts (3.5 liter)

Oil drain valve with child lock.

Thermostatic temperature control between 275°F and 380°F.

Two control knobs with illuminated ring, temperature marking and oil/fat selection.

Gentle fat melting stage.

Cleaning stage.

Vacation lock.

FK 020-000 Additional deep frying basket.

VV 400-000 Connecting strip for combination with other Vario cooktops (not when using a downdraft).

VZ 400-700 Connecting strip with timer offers the automatic cooking time function for two appliances or cooking zones. Also, independent short-period alarm timer.

Planning notes:

Built-in control console can be integrated in the base cabinet at drawer level.

Plan a door in the bottom cupboard for operation of the oil drain valve. The minimum distance from the appliance edge to the wall or furnishing components must be at least 2".

Clamping range: 1 3/16" – 2" cooktop fixings

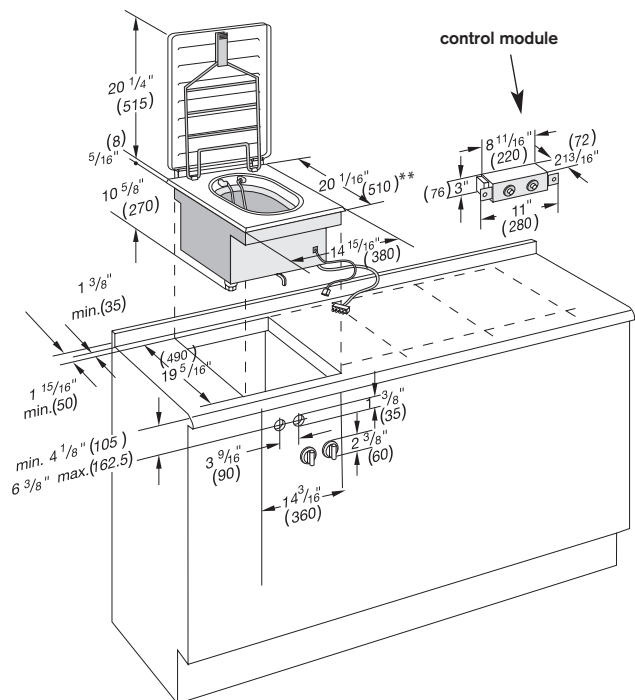
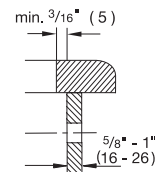
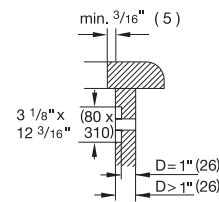
Rating:

Total rating: 3.1 kW

Total Amps: 13

220-240V / 60Hz

Front panel thickness 5/8" - 1".
 The sketch below must be observed if the panel is more than 1" thick (there must be a recess at the rear for proper control module installation).



* Panel thickness: 5/8" - 1"
 ** 20 7/8" with cover hinge

Numbers indicated inside parenthesis () = mm