

Specifications/data sheets

Oil cart model 211, 311



Article number:

60.74.941

Features:

- The oil cart is the perfect complement for deep-frying. It has a capacity of 49 litres, it pumps the oil directly into the pan and can also melt cooking fat.
- After deep-frying, the oil is returned to the oil cart through a filter. Thanks to the storage, the oil keeps longer.
- The power can be connected via the integrated power socket on the front side of the VarioCookingCenter®.



Technical data:

- Scope of delivery: Oil cart + filter frame and filter insert + country-specific connection cable
- Filling the pan with an electric pump and swivel filling hose
- Flow rate: 5 l per minute of up to 180 °C hot fat
- With preheating to melt cooking fat or break down cooled oil
- Removable and washable plastic filter (silicone-based)
- Easy to clean
- Equipment: 4 swivelling castors with 100 mm diameter, of which 2 with brakes (rear)
- Material: stainless steel
- Dimensions: 580 mm x 605 mm x 710 mm
- Weight: 47.8 kg
- Voltage: 1 NAC 220-240 V 50/60 Hz
- Total output: 2.8 kW
- Capacity: 49 litres effective volume (with 180 °C hot oil)

Safety:

- Automatic shut-off of pump after the pan filling process (do not operate the pump with water!).
- Max. nominal thermal load Housing temperature less than 70 °C (at 25 °C ambient temperature and operation with 180 °C hot oil).
- Regulated heating protects the oil from overheating.

Additional accessories:

- 60.70.716 - deep-frying basket model 211, 311
- 60.70.733 - insert for basket model 211, 311
- 24.01.008 - arm for automatic raising/lowering device model 211
- 24.00.948 - arm for automatic raising/lowering device model 311
- 60.73.612 - basket cart model 112L, 211, 311

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