

Specification/Data sheet

Oil cart model L, XL



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. Due to the light proof storage, the oil has a longer shelf life.
- The power can be connected via the integrated power socket on the front side of the iVario.



Technical data:

- Filling the pan with an electric pump and swivel filling pipe
- Flow rate: 5 litres per minute of up to 180 °C hot fat
- With preheating to melt cooking fat or break down cooled oil
- Equipment: 4 castors with 100 mm diameter, of which 2 are lockable (rear)
- Dimensions: 603 mm x 655 mm x 1085 mm
- Weight: 47.2 kg
- Capacity: 49 litres effective volume (with 180 °C hot oil)
- Material: Stainless steel
- Easy to clean
- Removable and washable filter (silicone-based)
- Voltage: 1 NAC 220-240 V 50/60 Hz
- Total output: 2.8 kW
- Scope of delivery:
 - Oil cart
 - Filter frame and filter element
 - Country-specific connection cable

Safety:

- Automatic shut-off of pump after the pan filling process (do not operate the pump with water!).
- Max. 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:

- 60.75.391 - Deep-frying basket model L, XL
- 60.75.909 - Arm for automatic raising/lowering model L
- 60.75.129 - Arm for automatic raising/lowering model XL
- 60.73.612 - Basket cart model 2-S, L, XL

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