

VITO VS Spec sheet

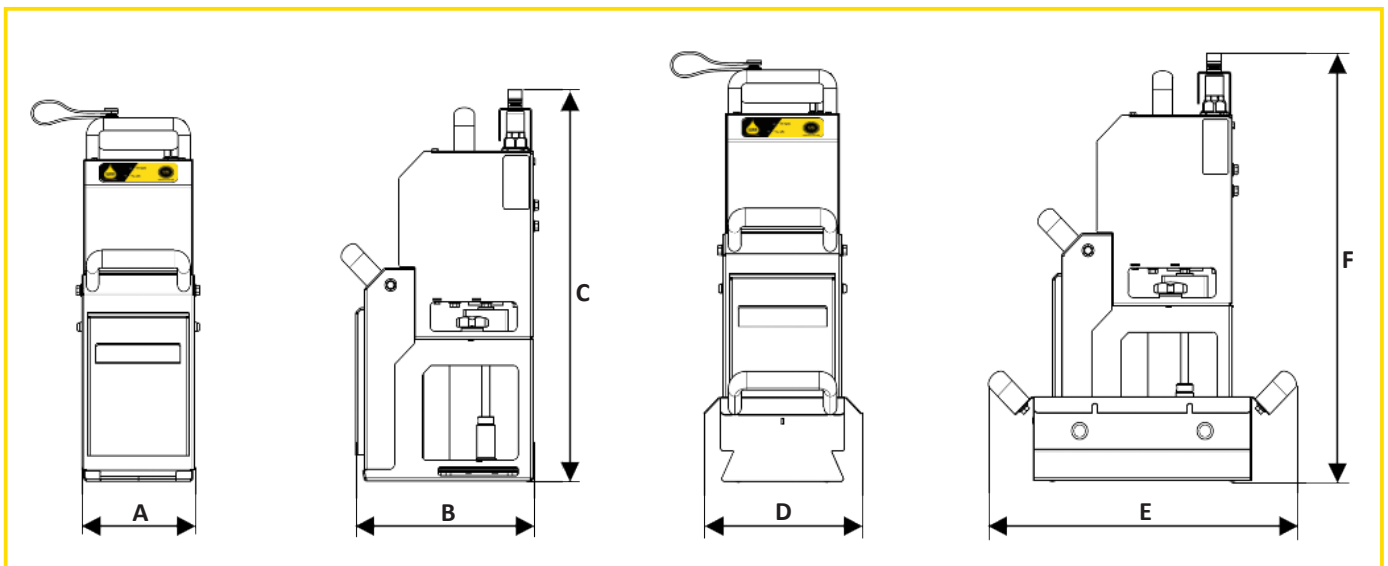


Functionality:

VITO VS cleans your oil in an easy and hygienic way. It is placed in the hot oil and filters the oil from suspended particles and bitter substances without supervision. After the set time (standard 4,5 min) VITO stops automatically and your oil is ready to be used.

Features:

- ♻️ For 1-3 deep fryers up to 12 l
- ♻️ Operating temperature up to 200 °C
- ♻️ Pressure flow filtration
- ♻️ Automatic filtration - VITO stops after set filtration time
- ♻️ Automatic safety off - VITO has integrated heat protection
- ♻️ Up to 3 filtration cycles in a row to filter multiple fryers
- ♻️ VITO made out of stainless steel (1.4301) and other food safe materials
- ♻️ Pump-filter unit and drip pan can be cleaned in dishwasher
- ♻️ Cable holder with snap button
- ♻️ Visual signals



VITO VS technical Data:

| | Width A | Depth B | Height C | | | Width D | Depth E | Height F |
|------------------------|----------------------------------|--------------------|-------------------------|---------------|------------|------------------------------|-------------|-----------------------|
| | 116 mm | 178 mm | 365 mm | | | 157 mm | 304 mm | 396 mm |
| Filtration power | Filtration efficiency | Particle capacity | Work cycle | Suction depth | Max. power | Power connection | Fuse inside | Protection |
| up to 40 l/min | 5 µm effective/ 20 µm nominal | 0,8 kg* (0,9 l) | 4,5 min (adjustable) | ~20 cm | 300 W | 220 - 240 V, single phase | 4 AT | Protection Earth (PE) |
| Total weight | Weight | Temperature | Material | | | | | |
| 7,6 kg (with drip pan) | 6,7 kg (without drip pan) | max. 200 °C | Stainless steel 1.4301 | | | | | |

*regular bread crumbs

Accessories:

- ♻️ Brackets to accommodate all fryer types
- ♻️ Particle filters

