

VITO VS Spec sheet

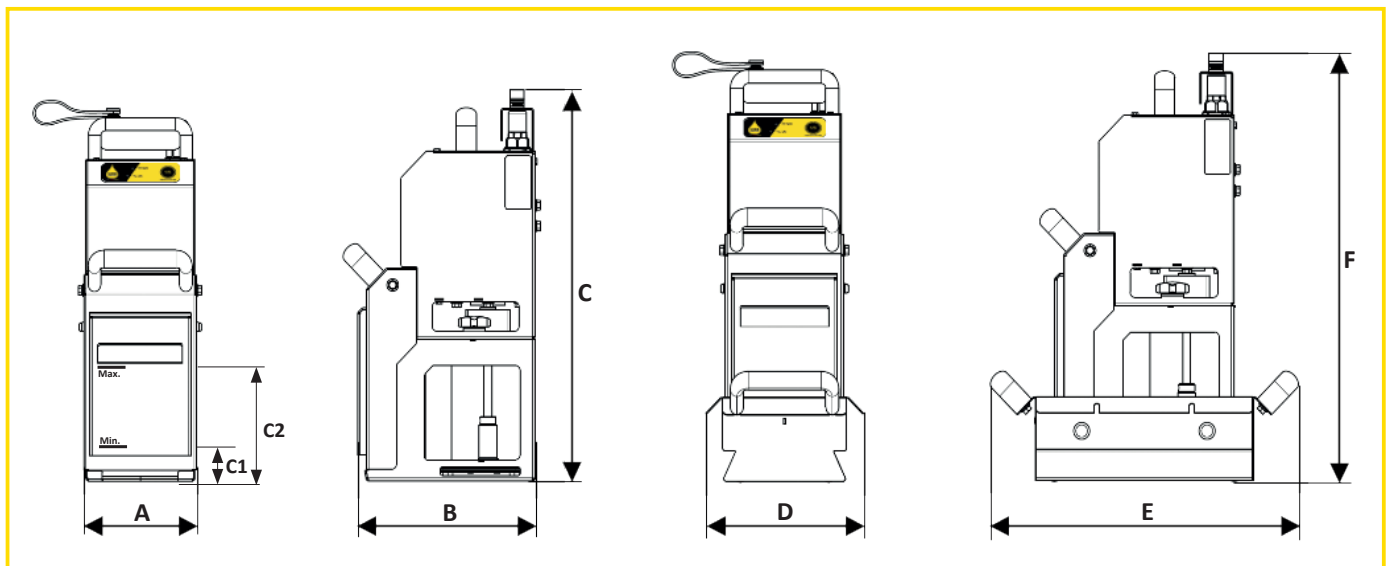


Functionality:

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 filtration
- ♣ Automatic filtration - VITO stops after the adjustable 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	Immersion depth Min. C1	Immersion depth Max. C2		Width D	Depth E	Height F
116 mm	178 mm	365 mm	30 mm	115 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, 50-60Hz, 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



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