

VITO 80

Spec sheet

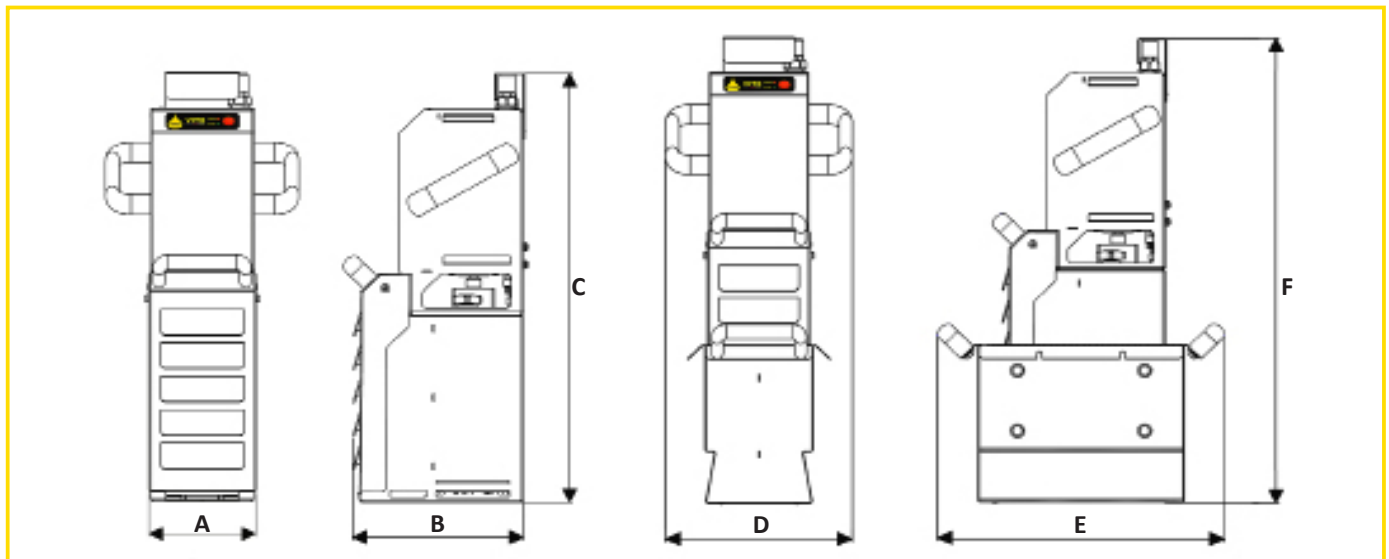


Functionality:

VITO 80 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 all fryers from 20 l (medium to heavy sediment)
- ♣ Operating temperature up to 200 °C
- ♣ Pressure flow filtration
- ♣ Automatic filtration - VITO stops after set filtration time
- ♣ Automatic safety off - VITO has integrated tilt-switch & heat protection
- ♣ Up to 12 filtration cycles in a row to filter multiple fryers
- ♣ VITO made out of stainless steel (1.4301) and other food safe materials
- ♣ Removable internal filters
- ♣ Pump-filter unit and drip pan can be cleaned in dishwasher
- ♣ Acoustic and visual signals



VITO 80 technical Data:

	Width A	Depth B	Height C			Width D	Depth E	Height F
	116 mm	185 mm	487 mm			210 mm	324 mm	550 mm
Filtration power	Filtration efficiency	Particle capacity	Work cycle	Suction depth	Max. power	Power connection	Fuse inside	Protection
up to 80 l/min	5 µm effective/ 20 µm nominal	2,5 kg*	4,5 min (adjustable)	~45 cm	500 W	220 - 240 V, single phase	4 AT	Protection Earth (PE)
Total weight	Weight	Temperature	Material					
10,8 kg (with drip pan)	9,2 kg (without drip pan)	max. 200 °C	Stainless steel 1.4301					

*regular bread crumbs

Accessories:

- ♣ Data reader for usage control
- ♣ Brackets to accommodate all fryer types
- ♣ Particle filters

V 4.4

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