VITO XM
Spec sheet

VITO oil filter system
MADE IN GERMANY

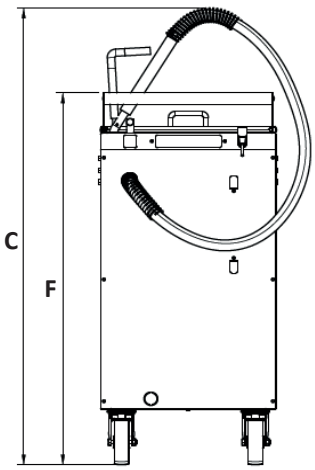
Functionality:

VITO XM cleans your oil in a simple and hygienic way. VITO extracts the oil from the fryer, filters out solid particles, and stores it in its 100l tank.
From there, it can be safely transported. The oil can then either be pumped back into the fryer or disposed of.
VITO is equipped with VITOconnect, which provides you with an online overview of productivity, services, and updates.

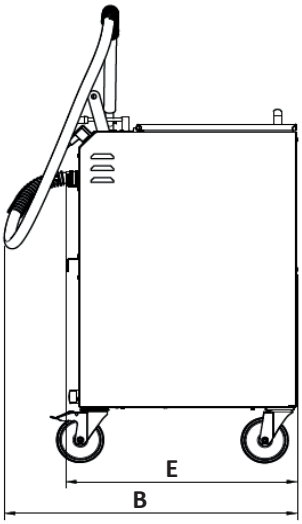
VITOconnect

Features:

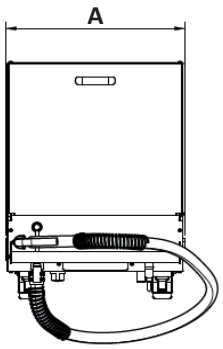
- Operating temperature up to 200 °C
- Vacuum filtration
- Automatic off - VITO has built-in oillevel sensor
- Automatic safety off - filtration/return after 5min; heater after 30min
- Integrated heater (for solid fat additional system heater recommended)
- VITO made out of stainless steel (1.4301) and other food safe materials
- Hose can be removed by quick connector
- Filter basket and lance holder are dishwasher safe
- Lockable castors
- Network connection (WiFi)



Front View



Side View



Top View

VITO XM technical Data:

	Width A	Depth B	Height C			Depth E	Height F	Hose length
	480 mm	786 to 876 mm	1255 to 1265 mm			622 mm	1031 mm	1500 mm
Filtration power	**Filtration efficiency**	**Particle capacity**	**Pumping power**	**Heating power**	**Max. power**	**Power connection**	**Frequency**	**Fuses inside**
up to 30 l/min	5 µm effective/ 20 µm nominal	10 l/10,7 kg*	35 l/min	110 W	1200 W	220 - 240 V, single phase	50-60 Hz	4 AT & 8 AT
Protection	**Tank**	**Weight**	**Temperature**	**Material**		**WiFi**		
SK1 (PE)	100 l	65 kg	max. 200 °C	Stainless steel 1.4301		2.4 GHz		

*regular break crumbs

Accessories:

- Additional system heater for solid fat (130 W)
- Access to https://connect.vito.ag
- Various particle filters

made in Germany

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