

VITO TS

Spec sheet

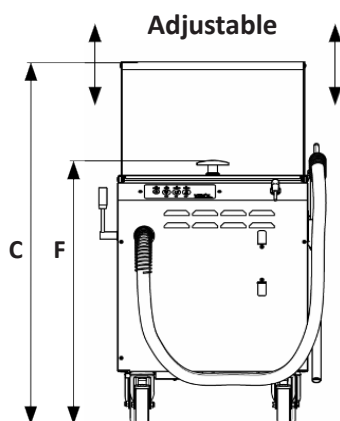


Functionality:

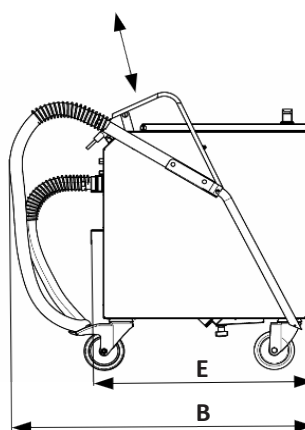
VITO TS transports your used oil in an easy and fast way.
It sucks the oil out of your fryer, and stores it inside its 73 lbs tank.
From there, it can be safely transported on flat floors.
The oil can then either be pumped back into the deep fryer, or simply disposed.

Features:

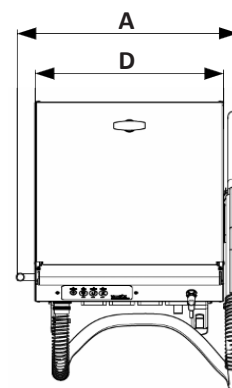
- ▲ Operating temperature up to 392 °F
- ▲ Vacuum extraction
- ▲ Automatic off - VITO has built-in oillevel sensor
- ▲ Automatic safety off - extraction/return 5min
- ▲ VITO made out of stainless steel (1.4301)
- ▲ Adjustable height of the handle
- ▲ Lockable castors
- ▲ Internal sieve to remove coarse debris



Front View



Side View



Top View

VITO TS technical data:

| | Width A | Depth B | Height C | | | Width D | Depth E | Height F |
|------------------|---------------|------------|---------------------------|-------------|-----------------------|---------|---------|-------------|
| | 21.8 in | 28.5 in | 33.2 in | | | 18.5 in | 21.7 in | 26.9 in |
| Extraction power | Pumping power | Max. power | Power connection | Fuse inside | Protection | Tank | Weight | Temperature |
| 66 lbs/min | 77 lbs/min | 1200 W | 100 - 120 V, single phase | 12 AT | Protection Earth (PE) | 73 lbs | 95 lbs | max. 392 °F |

All data is provisional and subject to change due to technical progress.