

VITO VS

Spec sheet



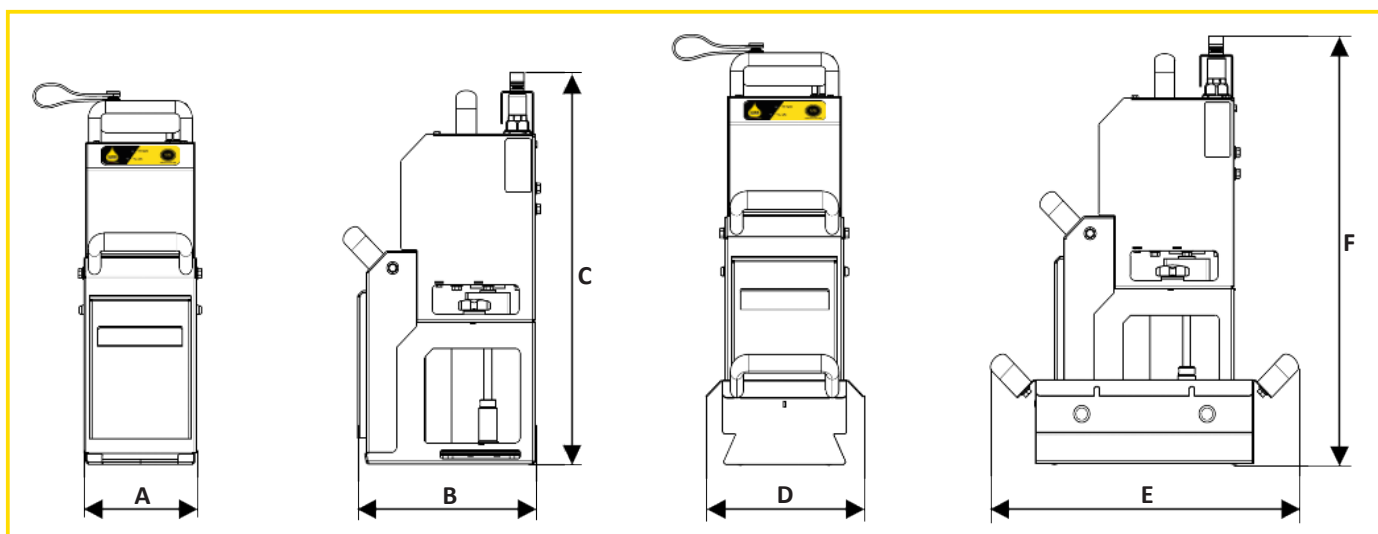
Functionality:

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 22 lbs
- ♣ Operating temperature up to 392 °F
- ♣ 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
- ♣ Visual signals



VITO VS technical data:

	Width A	Depth B	Height C			Width D	Depth E	Height F
	4.6 in	7 in	14.4 in			6.2 in	12 in	15.6 in
Filtration power	Filtration efficiency	Particle capacity	Work cycle	Suction depth	Max. power	Power connection	Fuse inside	Protection
up to 88 lbs/min	200 µin effective/ 785 µin nominal	1.8 lbs* (0.9 l)	4,5 min (adjustable)	~7.9 in	300 W	100 - 120 V, single phase	8 AT	Protection Earth (PE)
Total weight	Weight	Temperature	Material			Plug		
16.8 lbs (with drip pan)	14.8 lbs (without drip pan)	max. 392 °F	Stainless steel 1.4301			XN515P-H 2-pole 3-wire		

*regular bread crumbs

Accessories:

♣ Brackets to accommodate all fryer types

♣ Particle filters



Ver.1.0

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