

VITO 50

Spec sheet

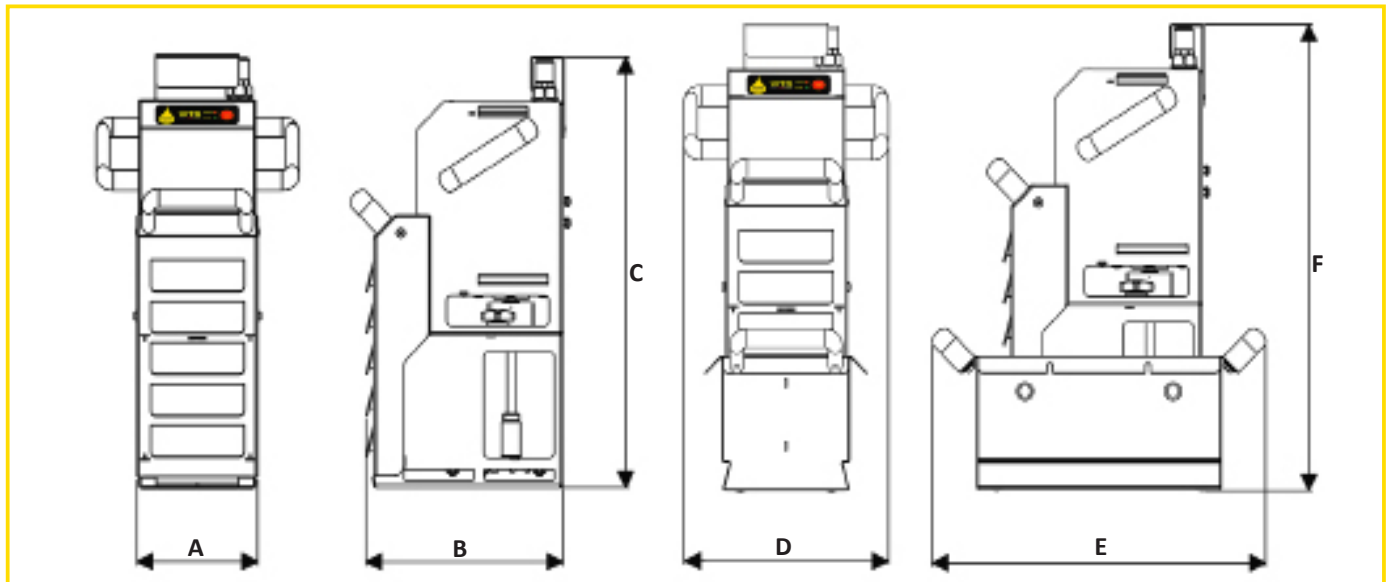


Functionality:

VITO 50 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 1-4 deep fryers up to 20 l (light to medium sediment)
- ♣ Operating temperature up to 200 °C
- ♣ Pressure flow filtration
- ♣ Automatic filtration - VITO stops after set filtration time
- ♣ Automatic safety off - VITO has integrated 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
- ♣ Pump-filter unit and drip pan can be cleaned in dishwasher
- ♣ Visual signals



VITO 50 technical Data:

	Width A	Depth B	Height C			Width D	Depth E	Height F
	116 mm	191 mm	398 mm			195 mm	324 mm	426 mm
Filtration power	Filtration efficiency	Particle capacity	Work cycle	Suction depth	Max. power	Power connection	Fuse inside	Protection
up to 50 l/min	5 µm effective/ 20 µm nominal	1,3 kg*	4,5 min (adjustable)	~35 cm	300 W	220 - 240 V, single phase	4 AT	Protection Earth (PE)
Total weight	Weight	Temperature	Material					
8,9 kg (with drip pan)	7,7 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 4.5



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