

VITO 30

Spec sheet

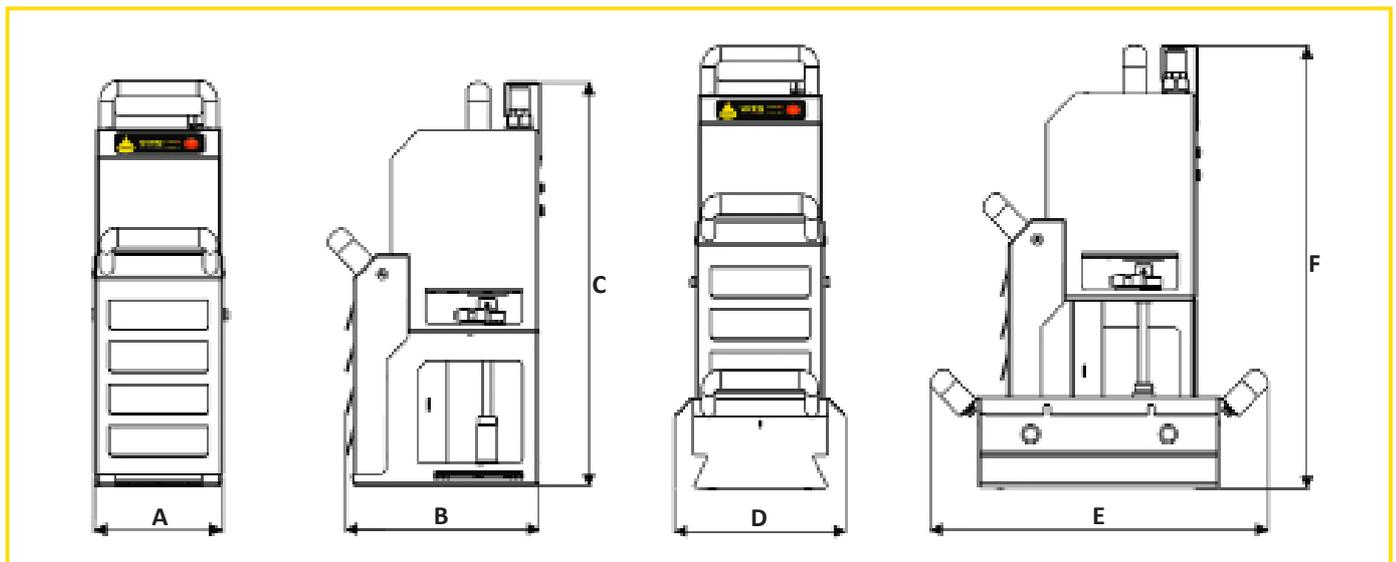


Functionality:

VITO 30 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 12 l
- ♣ 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 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 30 technical Data:

| | Width A | Depth B | Height C | | | Width D | Depth E | Height F |
|------------------------|----------------------------------|-------------------|-------------------------|---------------|------------|------------------------------|-------------|-----------------------|
| | 116 mm | 176 mm | 356 mm | | | 155 mm | 304 mm | 387 mm |
| Filtration power | Filtration efficiency | Particle capacity | Work cycle | Suction depth | Max. power | Power connection | Fuse inside | Protection |
| up to 30 l/min | 5 µm effective/ 20 µm nominal | 0,8 kg* | 4,5 min (adjustable) | ~20 cm | 300 W | 220 - 240 V, single phase | 4 AT | Protection Earth (PE) |
| Total weight | Weight | Temperature | Material | | | | | |
| 7,7 kg (with drip pan) | 6,3 kg (without drip pan) | max. 200 °C | Stainless steel 1.4301 | | | | | |

*regular bread crumbs

Accessories:

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

V 4.4

VITO AG

P: +49 7461 96289-0

info@vito.ag
www.vito.ag

