VITO VM
Spec sheet

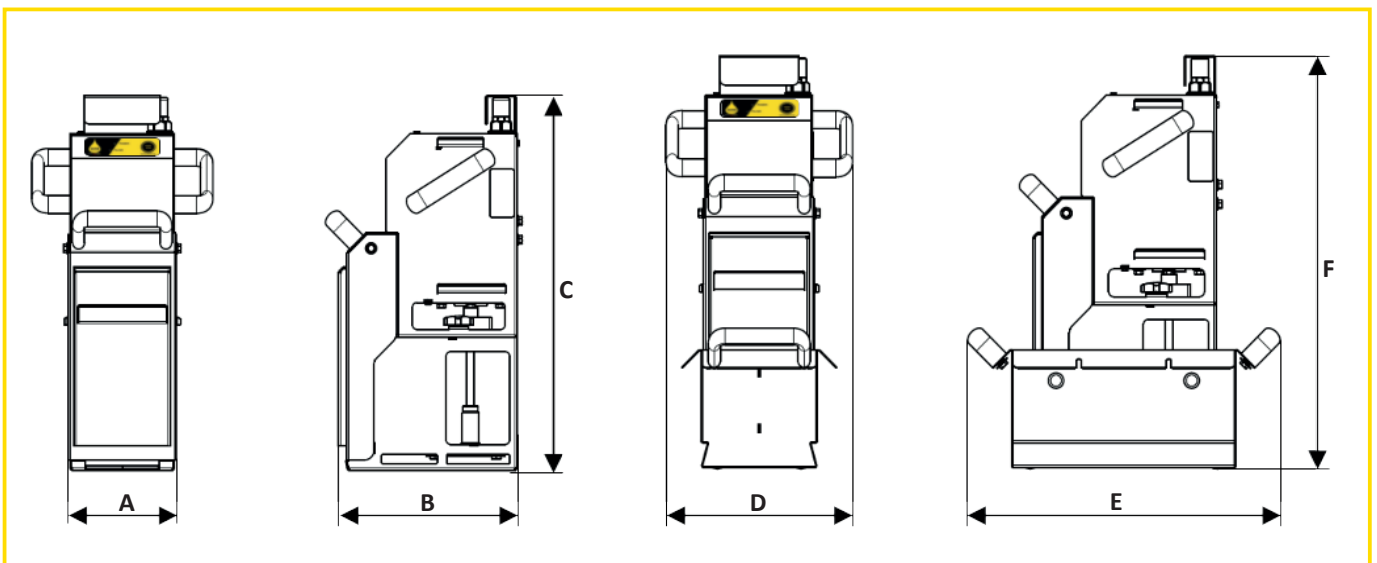**VITO** oil filter system

MADE IN GERMANY

Functionality:

VITO VM cleans your oil in an easy and hygienic way. VITO 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. VITO is integrated into the VITOconnect system environment. VITOconnect gives you an online overview of productivity, services and updates.

VITOconnect

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 tilt-switch & heat protection
- Up to 16 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
- Network connection (WiFi)
- Acoustic and visual signals

VITO VM 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 60 l/min	5 µm effective/ 20 µm nominal	1,3 kg* (1,7 l)	4,5 min (adjustable)	~35 cm	300 W	220 - 240 V, single phase	4 AT	Protection Earth (PE)
WiFi	**Total weight**	**Weight**	**Temperature**	**Material**				
2.4 GHz	8,9 kg (with drip pan)	7,7 kg (without drip pan)	max. 200 °C	Stainless steel 1.4301				

*regular bread crumbs

Extensions and accessories:

- Access to https://connect.vito.ag
- Brackets to accommodate all fryer types
- Particle filters

made in Germany

CE