

VITO XS

Spec sheet

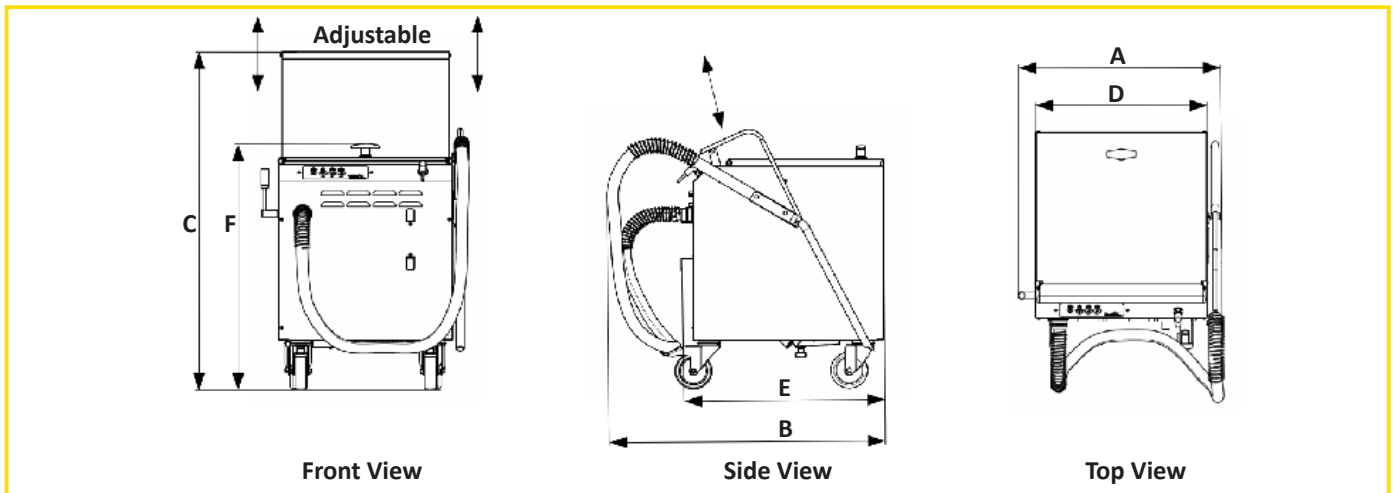


Functionality:

VITO XS cleans your oil in an easy and hygienic way. It sucks the oil out of your fryer, cleans it from particles 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 filtration
- ▲ Automatic off - VITO has built-in oillevel sensor
- ▲ Automatic safety off - filtration/return after 5min; warmer after 30min
- ▲ Integrated warmer (for solid grease additional system heater recommended)
- ▲ VITO made out of stainless steel (1.4301) and other food safe materials
- ▲ Hose can be removed by quick connector
- ▲ Filter basket is dishwasher-safe
- ▲ Adjustable height of the handle and lockable castors



VITO XS 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
Filtration power	Filtration efficiency	Particle capacity	Pumping power	Heating power	Max. power	Power connection	Fuse inside	Protection
up to 66 lbs/min	200 µin effective/ 785 µin nominal	23.6 lbs*	77 lbs/min	110 W	1200 W	100 - 120 V, single phase	12 AT	Protection Earth (PE)
Tank	Weight	Temperature	Material					
73 lbs	100 lbs	max. 392 °F	Stainless steel 1.4301					

*regular bread crumbs

Accessories:

- ▲ Additional system heater for solid grease (130 W)
- ▲ Data reader for usage control
- ▲ Various particle filters

V 4.5



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