

VITO 30

Spec-Sheet



VITO 30 - The world's best in-tank pressure oil filtration system!

VITO 30 is suitable for all fryers up to 12l (22lbs).

Functionality:

VITO 30 cleans the oil and provides an easy and hygienic filtration in the kitchen. Like every VITO oil filter system the VITO 30 provides a microfiltration up to 5µm (0,2µin). As an additional feature no chemicals are needed to clean the oil, which preserves the optimal taste of the fried dishes. The unique design makes sure the VITO can handle temperatures up to 175°C (347°F) and provides highest safety at work, because of avoiding direct contact with the hot oil. After filtration the oil can be immediately used for frying again.

The VITO 30 saves oil, labour, stock ground and transport costs.

Big savings:

- less oil consumption
- less personnel costs
- less transport costs
- less storage costs
- fast amortization

Constant quality:

- ... of your frying medium
- ... of your fried dishes

Easy handling:

- automatic filtration
- fast pressure filtration
- low cleaning effort

To optimize the benefit of the VITO 30 combine it with the VITO oiltester or the FT440.

VITO oiltester example:



FT 440 example:



VITO - seen in 150 countries - used in over 40.000 kitchens



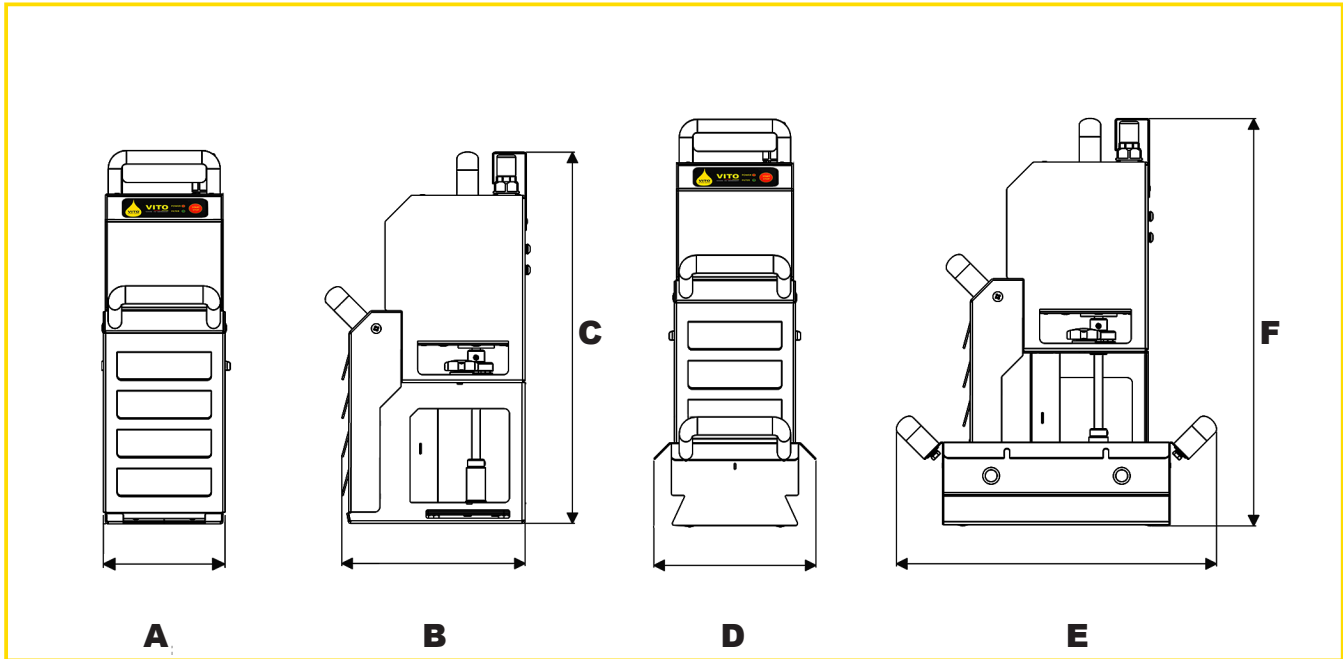
VITO AG

T: +49 7461 96289-0
M: +49 7461 96289 -12

info@vito.ag
www.vito.ag

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VITO 30 technical data:

	Width A	Depth B	Height C		Width D	Depth E	Height F	
without drip pan	116 mm 4.6 in	176 mm 6.9 in	356 mm 14 in	with drip pan	155 mm 6.1 in	304 mm 12.0 in	387 mm 15.2 in	
Filtration power	Filtration efficiency	Particle uptake	Work cycle	Suction depth	Weight	Temperature	Material VITO	Particle filter
up to 30l/min 66lbs/min	up to 5µm 0.2µinch	0,8 kg 2.4 lbs	4,5 min	~ 20 cm ~ 7.9 in	6,3 kg 14 lbs	max. 175°C max. 347°F	Stainless steel 1.4301	Cellulose FDA-CFR 21
Maximum Power	Power connection							
300 W	220-240 V (100-120 V) 50-60 Hz							

Additional features:

- The VITO 30 can operate in deep fryers at service temperature

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