

# VITO XS

## Spec-Sheet



### VITO X - the world's most innovative vacuum filtration system!

VITO X is best suited for catering industry, bakeries or high frying output

#### Functionality:

VITO XS cleans the oil and stores in its 40 l (73.04 lbs) tank. It provides an easy and hygienic transport in the kitchen. Because of its innovative vacuum-filtration technology, particles remain in the filter medium in a dry condition. Like every VITO oil filter system the X provides a microfiltration up to 5 µm (0,2 µin). The optimal quality of your oil is preserved. The unique design makes sure the X can handle temperatures up to 175°C (347°F) and provides highest safety at work, due to avoiding direct contact with hot oil. After filtration the oil can easily be pumped back into the fryer automatically.

#### The VITO X 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 vacuum filtration
- low cleaning effort

To optimize the benefit of the VITO X combine it with our frying oil testers: VITO oiltester or the FT440.

VITO oiltester example:



FT 440 example:



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

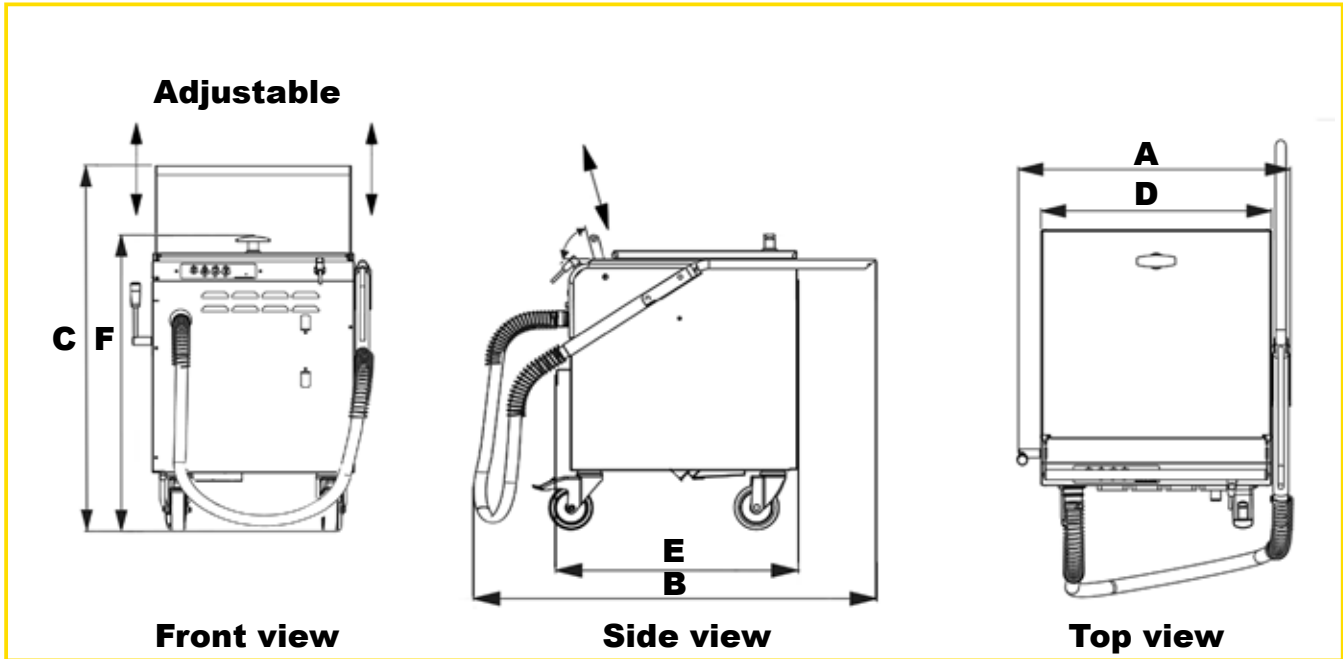


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### VITO X technical data:

|                            | Width A               | Depth B              | Height C              |                  | Width D           | Depth E                  | Height F               |                         |
|----------------------------|-----------------------|----------------------|-----------------------|------------------|-------------------|--------------------------|------------------------|-------------------------|
| <b>Assembled</b>           | 553 mm<br>21.8 in     | 883 mm<br>34.8 in    | 843 mm<br>33.19 in    | <b>Compact</b>   | 469 mm<br>18.5 in | 551 mm<br>21.7 in        | 679.5 mm<br>26.75 in   |                         |
| Filtration power           | Filtration efficiency | Particle uptake      | Pumping capacity      | Tank             | Weight            | Temperature              | Material VITO          | Particle filter         |
| up to 30l/min<br>66lbs/min | up to 5µm<br>0.2µinch | 10,7 kg<br>23.54 lbs | 35l/min<br>77 lbs/min | 40l<br>73.04 lbs | 45kg<br>99 lbs    | max. 175°C<br>max. 347°F | Stainless steel 1.4301 | Cellulose<br>FDA-CFR 21 |

### Additional features:

- ◆ The VITO X can operate in deep fryers at service temperature
- ◆ Adjustable top handle
- ◆ Automatic off - Tank with built-in oillevel sensor
- ◆ Casing made of of stainless steel 1.4016, filtration basket and tank are made of stainless steel 1.4301, filter made of cellulose (All used components are food safe)
- ◆ Integrated heating for solid frying medium
- ◆ Big wheels with breaks
- ◆ Filter basket is dishwasher safe
- ◆ Easy off hose

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