

# VITO XM

## 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 XM cleans the oil and stores it in its 75 l (137 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 XM 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 the our oil testing devices: VITO oiltester or the FT440.

VITO oiltester example:



FT 440 example:



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

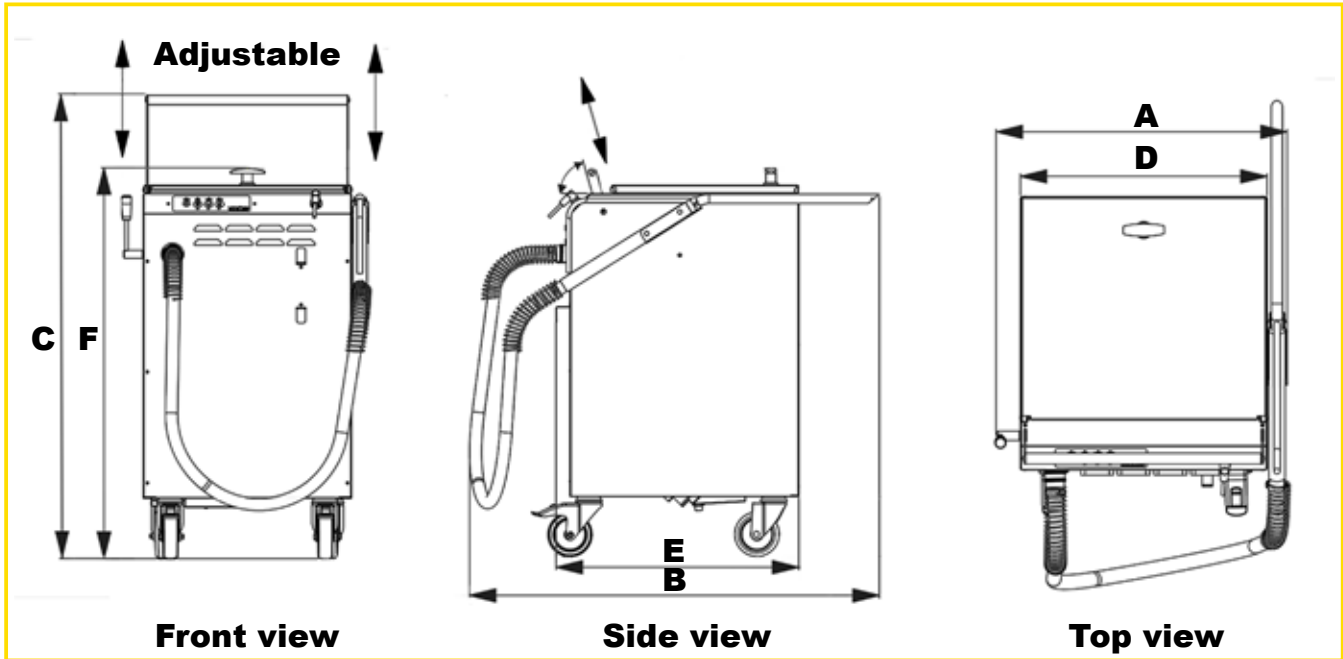


**VITO Fryfilter, Inc.**  
Arlington Heights, IL 60005

P: +1-847-859-0398  
info@vitofryfilter.com  
www.vitofryfilter.com

# VITO XM

## Spec Sheet



### VITO X technical data:

	Width A	Depth B	Height C		Width D	Depth E	Height F	
<b>Assembled</b>	553 mm 21.8 in	883 mm 34.8 in	1044 mm 41.1 in	<b>Compact</b>	469 mm 18.5 in	551 mm 21.7 in	879 mm 34.6 in	
Filtration power	Filtration efficiency	Particle uptake	Pumping capacity	Tank	Weight	Temperature	Material VITO	Particle filter
up to 30l/min 66lbs/min	up to 5µm 0.2µinch	10,7 kg 23.54 lbs	35l/min 77 lbs/min	75l 137 lbs	55,8 kg 123 lbs	max. 175°C max. 347°F	Stainless steel 1.4301	Cellulose 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
- ◆ Closable oil tank

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



**VITO Fryfilter, Inc.**  
Arlington Heights, IL 60005

P: +1-847-859-0398  
info@vitofryfilter.com  
www.vitofryfilter.com