

VITO® 80 oil filter system

English



VITO® 80 oil filter system - 3rd Generation

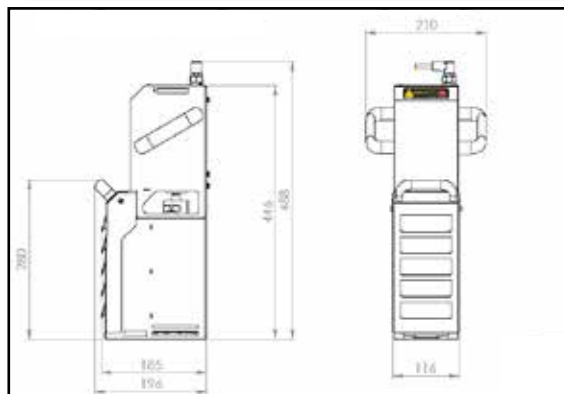
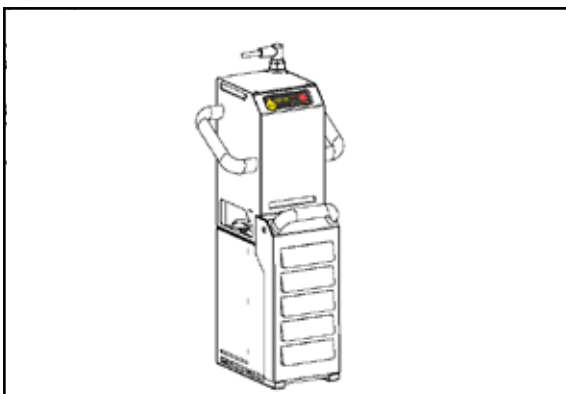
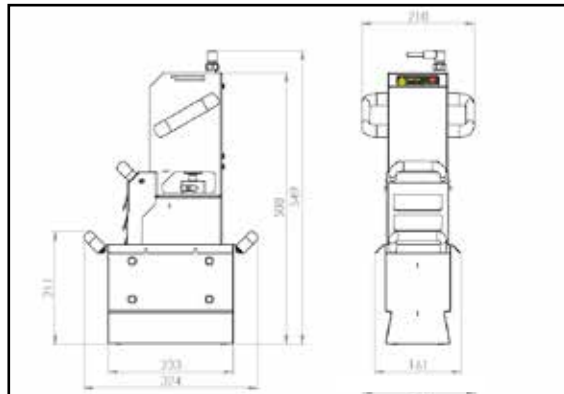
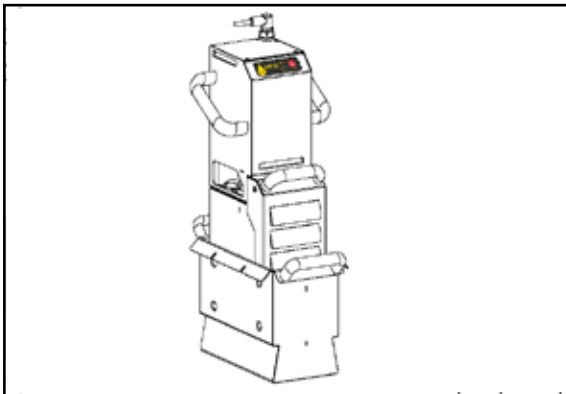
VITO® 80 is suitable for all fryers upwards from 10l (18 lbs).

Benefits:

- Significantly increased lifetime of your frying oil
- Improved quality and taste of your fried goods
- Microfiltration up to 5 µm
- Unique design: VITO 80 handles temperatures up to 175°C (347°F)
- Only takes approx. 5 minutes to clean your oil
- Fast, easy and safe handling
- High work efficiency
- Clean frying oil every day
- Saves labor time
- Saves disposal costs
- Active environment protection
- No chemicals are needed to clean the oil

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English



Oil- and shortening filtration system incl. particle filter

Format:

- The VITO® 80 can operate in deep fryers at service temperatures up to 175°C (347°F)
- Cleans the oil by removing microparticles, carbonization and suspended sediments up to 5 µm
- Filtration power up to 66 l (145 lbs) per minute (VITO Standard Method 2016)
- Particle uptake up to 2,5 kg (5,5 lbs) (VITO Standard Method 2016)
- Suction depth is up to 45 cm (17.7 in)
- Filtration cycle time 4.5 minutes (can be adjusted)
- Modular design
- Casing and filterbox are made of stainless steel 1.4301, filter made of cellulose (All used components are food safe)

Technical data:

Filtration efficiency:	5-20 µm
Max. power:	500 W
Power connection:	220-240 V (100-120 V), 50-60 Hz

Lettered dimensions:

Width:	116 mm (4.6 in)
Depth:	185 mm (7.3 in)
Height:	488 mm (19.2 in)
Weight:	9.2 kg (20.3 lbs)

Shipping Dimensions:

Width:	400 mm (15.8 in)
Depth:	500 mm (19.7 in)
Height:	250 mm (9.8 in)
Weight:	13 kg (28.7 lbs)

Available accessories:



Cable protection



Fixing bracket for chip basket (rev.)



Clip-on frame



Fixing bracket for drip pan



Replacement filters

www.vito.ag