

# VITO 80

## Spec-Sheet



### VITO 80 - The world's best in-tank pressure oil filtration system!

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

#### Functionality:

VITO 80 cleans the oil and provides an easy and hygienic filtration in the kitchen. Like every VITO oil filter system the VITO 80 provides a microfiltration up to 5 µm. 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 80 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 80 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



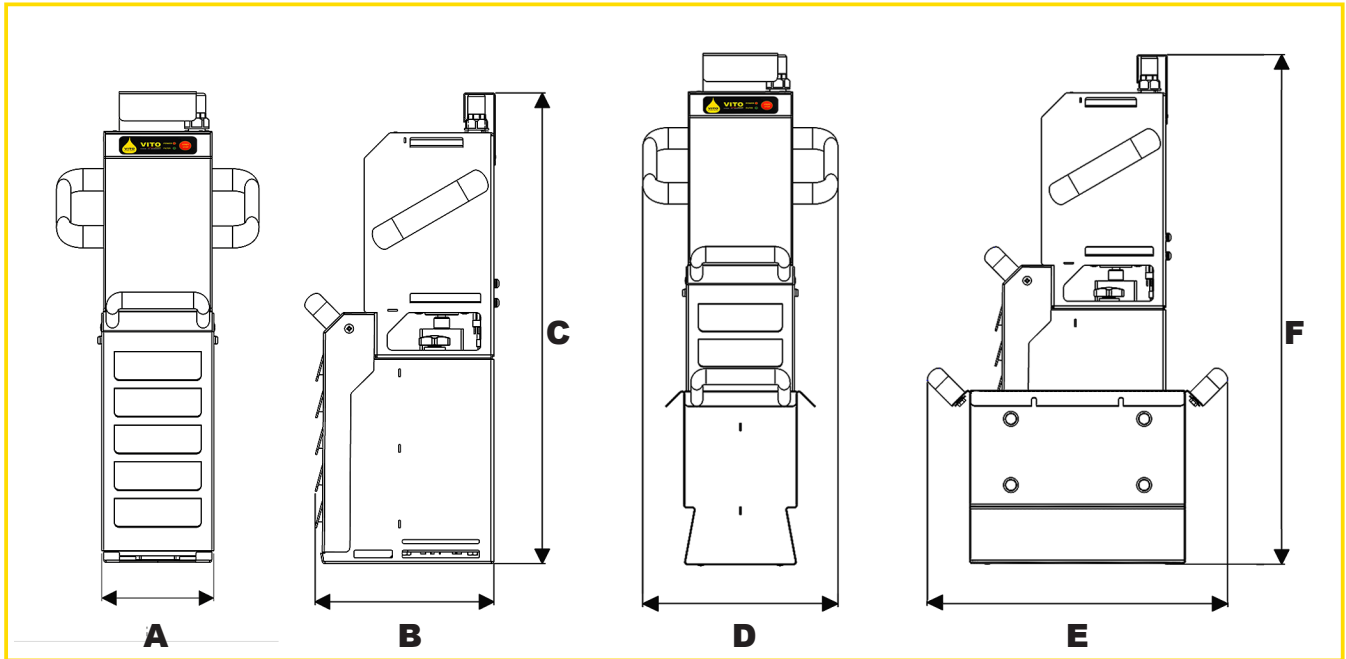
**VITO AG**

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

info@vito.ag  
www.vito.ag

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### VITO 80 technical data:

|                              | Width A                           | Depth B                | Height C          |                      | Width D            | Depth E                  | Height F               |                         |
|------------------------------|-----------------------------------|------------------------|-------------------|----------------------|--------------------|--------------------------|------------------------|-------------------------|
| <b>without drip pan</b>      | 116 mm<br>4.6 in                  | 185 mm<br>7.3 in       | 487 mm<br>19 in   |                      |                    |                          |                        |                         |
| <b>with drip pan</b>         |                                   |                        |                   |                      | 210 mm<br>8.3 in   | 324 mm<br>12.8 in        | 550 mm<br>21.7 in      |                         |
| <b>Filtration power</b>      | <b>Filtration efficiency</b>      | <b>Particle uptake</b> | <b>Work cycle</b> | <b>Suction depth</b> | <b>Weight</b>      | <b>Temperature</b>       | <b>Material VITO</b>   | <b>Particle filter</b>  |
| up to 80l/min<br>176 lbs/min | up to 5µm<br>0.2µinch             | 2,5 kg<br>5.5 lbs      | 4,5 min           | ~ 45 cm<br>~ 17.7 in | 9,2 kg<br>20.3 lbs | max. 175°C<br>max. 347°F | Stainless steel 1.4301 | Cellulose<br>FDA-CFR 21 |
| <b>Maximum Power</b>         | <b>Power connection</b>           |                        |                   |                      |                    |                          |                        |                         |
| 500 W                        | 220-240 V (100-120 V)<br>50-60 Hz |                        |                   |                      |                    |                          |                        |                         |

### Additional features:

- The VITO 80 can operate in deep fryers at service temperature
- Removable twin metal sheet filters for high volume filtration

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