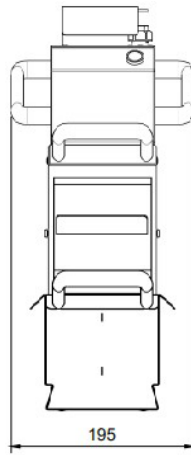
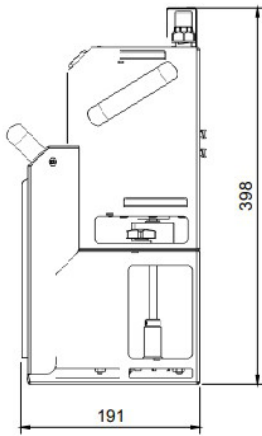


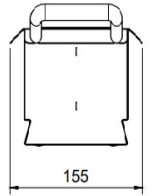
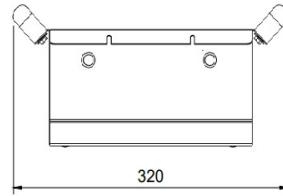
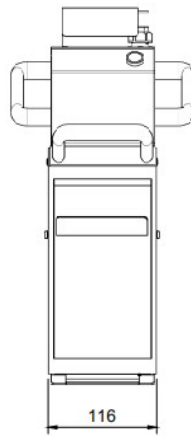
SIDE VIEW
NTS



FRONT VIEW



VITO VM COOKING OIL FILTER



VITO VM CRADLE

FEATURES INCLUDE:

Normal usage	Ideal for fryer up to 17kg
Filtration power	up to 50kg/min
Filtration efficiency	up to 200µm
Particle uptake	1.3kg
Work cycle	4.5 min
Suction depth	~35cm
Weight	7.7kg
Temperature	200 degree Celcius
Material	Stainless steel 1.4301

The **VITO VM** cleans the oil and provides an easy and hygienic filtration in the kitchen. Like every VITO oil filter system the VITO VM provides a microfiltration up to 200 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 392°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 integrated VITOconnect software enables seamless documentation of the VITO VM usage and maximum cost control.

Benefits:

1. Increase the lifetime of your oil
2. Improves taste and Quality
3. Saves time and labor

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