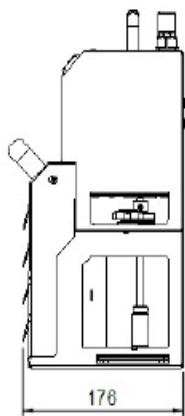
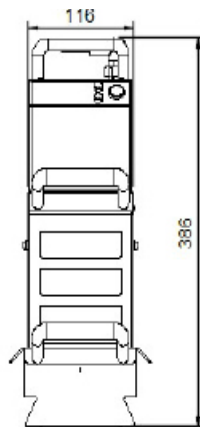


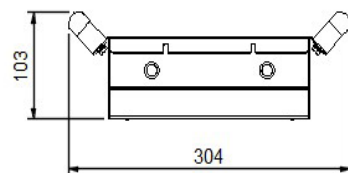
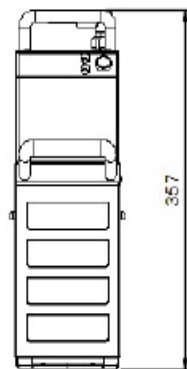
SIDE VIEW



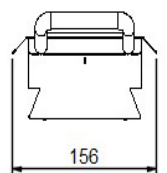
VITO 30 COOKING OIL FILTER



FRONT VIEW



VITO 30 CRADLE



FEATURES INCLUDE:

Normal usage	Ideal for fryer up to 10kg
Filtration power	up to 30kg/min
Filtration efficiency	up to 200µin
Particle uptake	0.8kg
Work cycle	4.5 min
Suction depth	~20cm
Weight	6.4kg
Temperature	200 degree Celcius
Material	Stainless steel 1.4301

VITO 30 cleans the oil and provides an easy and hygienic filtration in the kitchen. Like every VITO oil filter system the VITO 30 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 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.

Benefits:

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

INDUSTRY KITCHENS

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