



VITO® 50

VITO® 50 is suitable for fryers up to 20 liters.

Functionality:

VITO® 50 cleans the oil and provides an easy and hygienic filtration in the kitchen. Like every VITO® oil filter system the VITO® 50 provides a microfiltration up to 5µm. 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.

The VITO® 50 is a real economic miracle which saves oil, labour and stock ground.

To optimize the benefit of the VITO® 50 combine it with the VITO® oiltester.

All benefits at a glance:

Big savings potential:

- less oil consumption
- less personnel costs
- less storage costs
- fast amortization (4-12 months)

Quality:

- constant quality of fried dishes

Easy handling:

- automatic filtration
- fast filtration
- low cleaning effort

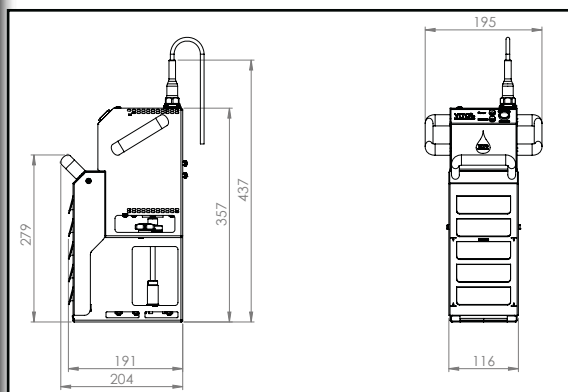
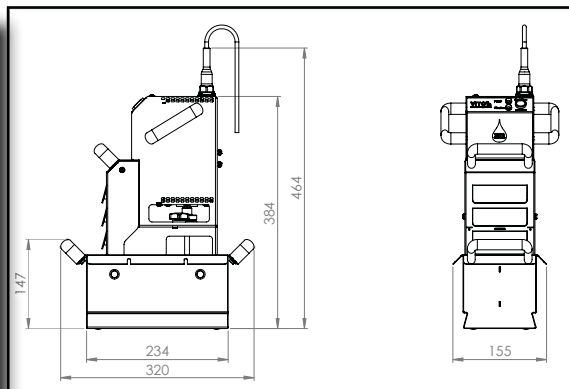
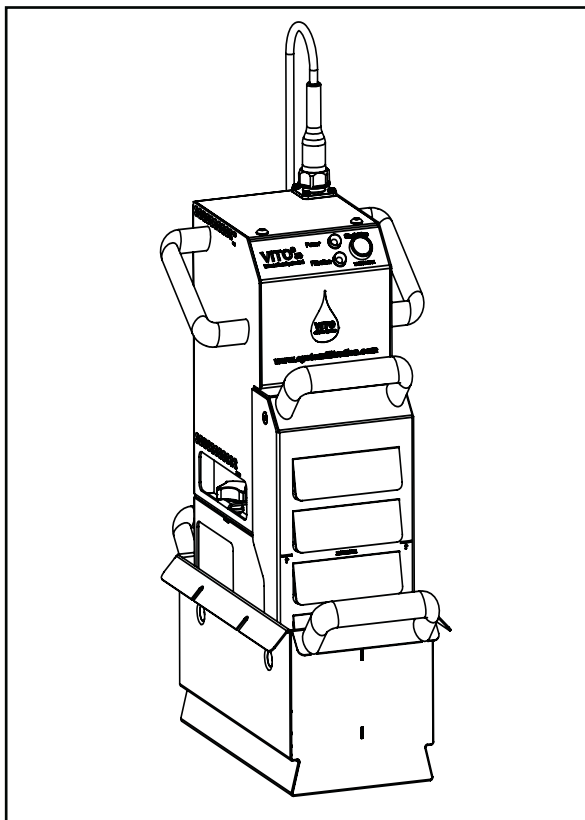
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**Oil- and fat filtration system incl. particlefilter
Made for filtration of frying oil and fat up to 50 l per minute**

Format:

- The VITO® 50 can operate in deep fryers at service temperatures
- Cleans the oil of microparticles, carbonization and suspended sediments up to 5µm
- Filtration power up to 50 l per minute
- Suction depth is up to 30 cm
- Filtration cycle time 4,5 minutes (can be adjusted)
- Filterbox can be disassembled instantly
- Casing and filterbox are made of stainless steel 1.4301, filter made of cellulose
(All used components are food safe)

Technical data:

Lettered dimensions:

Width:	116 mm
Depth:	191 mm
Height:	437 mm
Weight:	7,7 kg

Shipping Dimensions:

Width:	400 mm
Depth:	500 mm
Height:	25 mm
Weight:	11 kg

Filtration efficiency: 5-20 µm

Max. power: 300 W

Power connection: 100-120 V (220-240 V), 50-60 HZ