

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 vacuum 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



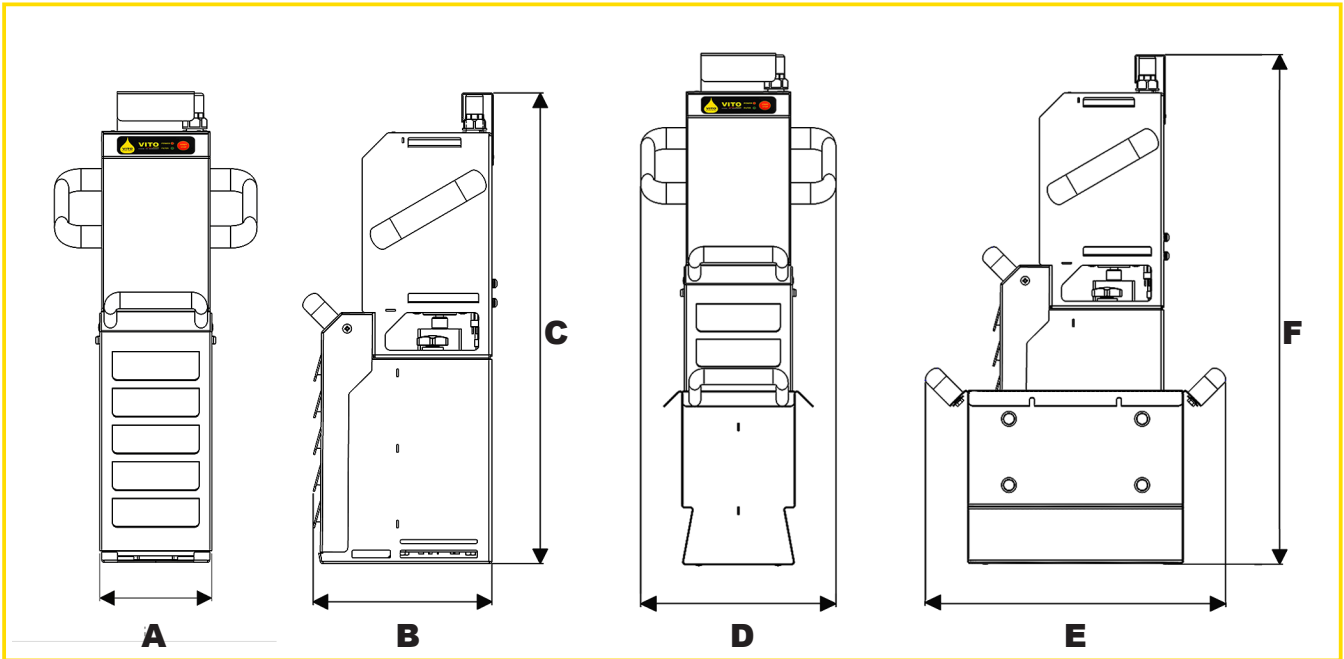
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VITO 80 technical data:

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

filter effectively, monitor smart



**Maximum
cost control
seamless
documentation**

via WiFi network



**the world's
most
innovative
frying oil
filtration system**



Cost control

- Investment protection
- Profitability assurance
- Proven amortization



Analysis

- Digital monitoring
- Increased efficiency
- Effective error analysis



Optimization

- Individual control
- Quality control
- Easy configuration



Communication

- Fast delivery
- Simple presentation
- Open interfaces



Logging

- Permanent logging
- HACCP compliant
- Transparent documentation

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filter effectively, monitor smart



Connect

Connect the VITO 80 with the local Wifi network in the kitchen.



Serve

Configure the VITO easily with the mobile phone, tablet or PC. For example the filtration cycle time.



Select

Usage data can be analyzed directly, for example: number of filtration cycles, total run time, date of the last filtration.



View

Usage data can be viewed on different devices as well as via e-mail reports and the CRM system.



more than
40.000
satisfied
customers

easy.safe.smart

- ✓ **Complete and transparent logging**
- ✓ **Increased effectiveness in the kitchen**
- ✓ **Usage data available via e-mail**
- ✓ **Future outlook: Connect the VITO with other devices and HACCP systems in the kitchen**