

VITO TS

Spec sheet

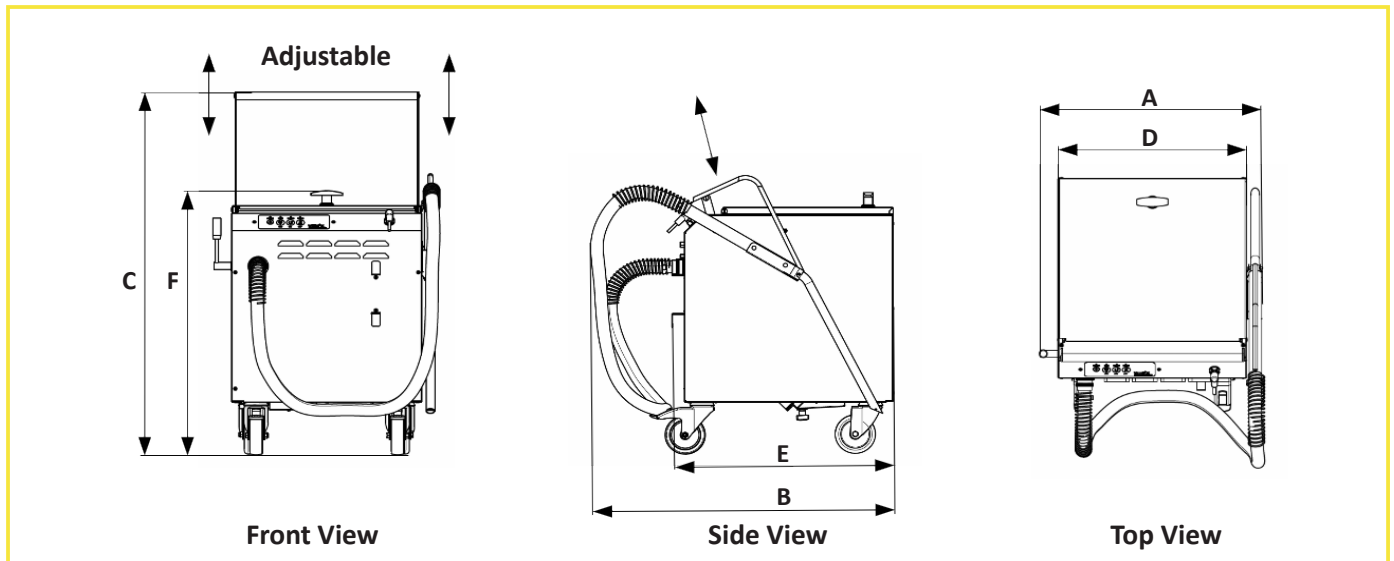


Functionality:

VITO TS transports your used oil in an easy and fast way. It sucks the oil out of your fryer, and stores it inside its 40l tank. From there, it can be safely transported on flat floors. The oil can then either be pumped back into the deep fryer, or simply disposed.

Features:

- ▲ Operating temperature up to 200 °C
- ▲ Vacuum extraction
- ▲ Automatic off - VITO has built-in oillevel sensor
- ▲ Automatic safety off - extraction/return 5min
- ▲ VITO made out of stainless steel (1.4301)
- ▲ Adjustable height of the handle
- ▲ Lockable castors
- ▲ Internal sieve to remove coarse debris



VITO TS technical data:

	Width A	Depth B	Height C			Width D	Depth E	Height F
	555 mm	723 mm	843 mm			470 mm	552 mm	682 mm
Extraction power	Pumping power	Max. power	Power connection	Fuse inside	Protection	Tank	Weight	Temperature
30 l/min	35 l/min	1200 W	220 - 240 V, single phase	8 AT	Protection Earth (PE)	40l	43 kg	max. 200°C

All data is provisional and subject to change due to technical progress.