THE WEEKLY COST SAVINGS WITH VITO IS MORE THAN THE UNIT COSTS A WEEK!





Book a demo for the Vito VL Oil Filtration System with the NEW FT Connect and see a considerable reduction in your oil use.

FT 440 / FT CONNEC

Outright Purchase Price

\$1320 EX GST

SilverChef.

Rent-Try-Buy®

\$18.43

FT CONNECT BRIDGE system video (CODE 3433014)

Busy kitchens need to refresh their oil at least three times a week to keep fried foods golden, crunchy and crispy. With the VITO VL Oil Filtration System, you only need to refresh once a week to achieve nine days without the need to change the oil. The VITO VL is easy to use, easy to store away, and cleaning is a breeze. A must piece of kit for any busy kitchen looking to save time and money and improve the quality of their fried food options.

The filtering process removes tiny particles of carbon from fryers, which is hard to do with traditional filtering methods, in only 4.5 minutes.

With the **VITO FT CONNECT**, you can quickly, easily and reliably check the quality of your frying oil. Thanks to the traffic light function, you immediately know when an oil change is necessary, and all the measurement data is automatically record via

Bluetooth.

*valid until 31 July 2025

(RRP \$485+GST) \$4663 ex

Outright Purchase Price

with FREE box of filters 100114

SilverChef.

Rent-Try-Buy®

103204 VITO VL system video (CODE 4022028)

Reward

Hospitality



To book a Vito demo, scan QR code