

# VITO XL

## Spec sheet



### Functionality:

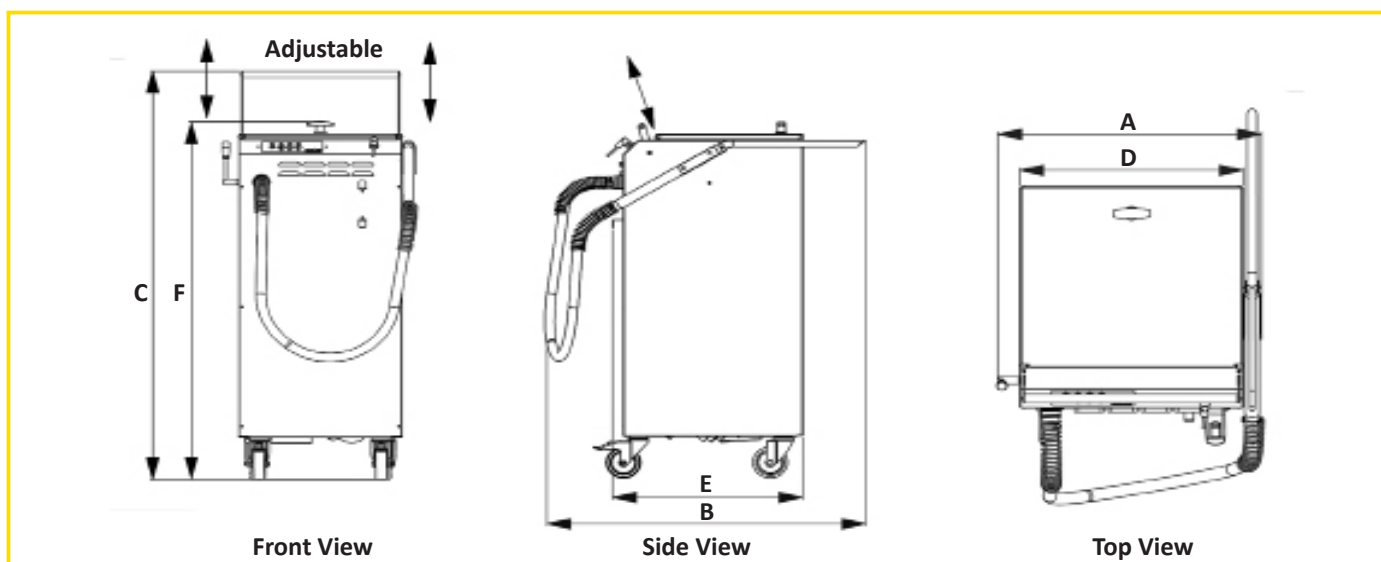
VITO XL cleans your oil in an easy and hygienic way. It sucks the oil out of your fryer, cleans it from particles and stores it inside its 120l tank.

From there, it can be safely transported.

The oil can then either be pumped back into the deep fryer, or simply disposed.

### Features:

- ▲ Operating temperature up to 200 °C
- ▲ Vacuum filtration
- ▲ Automatic off - VITO has built-in oillevel sensor
- ▲ Automatic safety off - filtration/return after 5min; heater after 30min
- ▲ Integrated heater (for solid fat additional system heater recommended)
- ▲ VITO made out of stainless steel (1.4301) and other food safe materials
- ▲ Hose can be removed by quick connector
- ▲ Filter basket is dishwasher-safe
- ▲ Adjustable height of the handle
- ▲ Lockable castors



### VITO XL technical Data:

	Width A	Depth B	Height C			Width D	Depth E	Height F
	555 mm	885 mm	1334 mm			470 mm	552 mm	1174 mm
<b>Filtration power</b>	<b>Filtration efficiency</b>	<b>Particle capacity</b>	<b>Pumping power</b>	<b>Heating power</b>	<b>Max. power</b>	<b>Power connection</b>	<b>Fuse inside</b>	<b>Protection</b>
up to 30 l/min	5 µm effective/ 20 µm nominal	10 l/10,7 kg*	35 l/min	110 W	1200 W	220 - 240 V, single phase	8 AT	Protection Earth (PE)
<b>Tank</b>	<b>Weight</b>	<b>Temperature</b>	<b>Material</b>					
120 l	64 kg	max. 200 °C	Stainless steel 1.4301					

\*regular bread crumbs

### Accessories:

- ▲ Additional system heater for solid fat (130 W)
- ▲ Data reader for usage control
- ▲ Various particle filters