

Choose the correct model for your fryer capacity



**VITO®30**  
up to 12 Litres



**VITO®50**  
up to 20 Litres



**VITO®80**  
over 20 Litres



**VITO FOM330**  
**OIL TESTER**

## VITO portable

The world's best in-tank pressure oil filtration system!



**VITO 30**  
1-3 fryers up to 12l



**VITO 50**  
1-4 fryers up to 20l  
For light to medium sediment.



**VITO 80**  
All fryers or heavy duty.  
For medium to heavy sediment.

	Filtration power	Filtration efficiency	Particle uptake	Work cycle	Suction depth	Weight	Temperature	Material VITO	Particle filter
<b>VITO 30</b>	up to 30l /min	up to 5µm	0,8kg	4,5min	~ 20cm	6,3kg	max. 200°C	Stainless steel 1.4301	Cellulose FDA-CFR 21
<b>VITO 50</b>	up to 50l/min	up to 5µm	1,3kg	4,5min	~ 35cm	7,7kg	max. 200°C	Stainless steel 1.4301	Cellulose FDA-CFR 21
<b>VITO 80</b>	up to 80l/min	up to 5µm	2,5kg	4,5min	~ 45cm	9,2kg	max. 200°C	Stainless steel 1.4301	Cellulose FDA-CFR 21



Due to our policy of continual improvement, descriptions and technical information may change without notice.

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