

VITO XM + Spec sheet

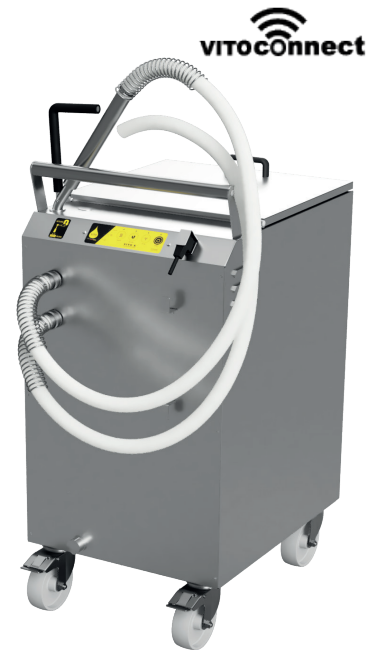
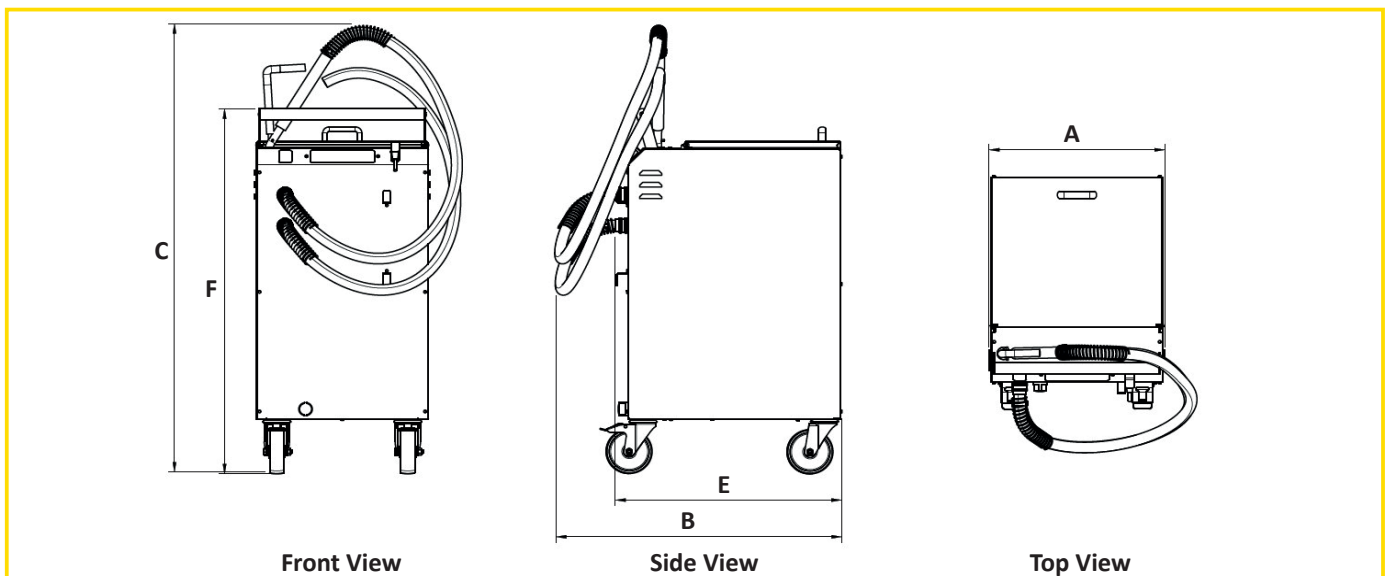


Functionality:

VITO XM + with automatic, sequential flow-through filtration cleans your oil in a safe, simple, and hygienic way. VITO autonomously extracts the oil from the fryer, removes suspended particles, and stores it in its 100 L tank. The oil is then automatically pumped back into the fryer or can be stored/disposed of. VITO features VITOconnect, which provides an online overview of productivity, service, and updates.

Features:

- ▲ Operating temperature up to 200 °C
- ▲ Automated, adjustable vacuum flow-through filtration
- ▲ Automatic off - VITO has built-in oillevel sensor
- ▲ Automatic safety off - filtration/return after 5min; heater after 30min
- ▲ Pause between filtration cycles: 90 min (adjustable)
- ▲ Integrated heater (for solid fat additional system heater recommended)
- ▲ VITO made out of stainless steel (1.4301) and other food safe materials
- ▲ Both hoses can be removed via quick-release connectors
- ▲ Filter basket and lance holder are dishwasher safe



VITO XM + technical Data:

	Width A	Depth B	Height C			Depth E	Hight F	Hose length
	480 mm	786 to 876 mm	1255 to 1265 mm			622 mm	1031 mm	1,5m & 2m
Filtration power	Filtration efficiency	Particle capacity	Pumping power	Heating power	Max. power	Power connection	Frequency	Fuses inside
up to 30 l/min	5 µm effective/ 20 µm nominal	10 l/10,7 kg*	20 l/min	110 W	1200 W	220 - 240 V, single phase	50-60 Hz	4 AT & 8 AT
Protection	Tank	Weight	Temprature	Material	WiFi	Function		
SK1 (PE)	100 l	67 kg	max. 200 °C	Stainless steel 1.4301	2.4 GHz	sequential flow-through filtration		

*regular break crumbs

Accessories:

- ▲ Additional system heater for solid fat (130 W)
- ▲ Access to <https://connect.vito.ag>
- ▲ Various particle filters



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