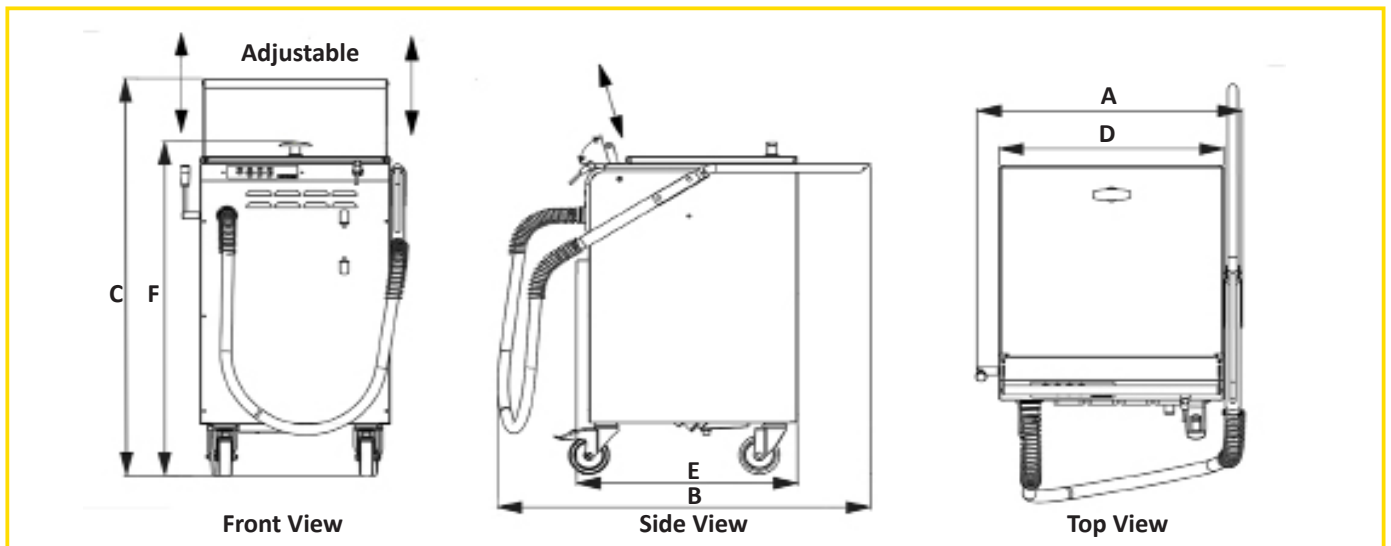# VITO XM
Spec sheet

VITO oil filter system

Functionality:

VITO XM 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 75l 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

Front View   **Side View**   **Top View**

VITO XM technical Data:

	Width A	Depth B	Height C			Width D	Depth E	Height F
	555 mm	885 mm	1044 mm			470 mm	552 mm	886 mm

Filtration power	Filtration efficiency	Particle capacity	Pumping power	Heating power	Max. power	Power connection	Fuse inside	Protection
up to 30 l/min	5 ʯm effective/ 20 ʯm nominal	10 l/10,7 kg*	35 l/min	110 W	1200 W	220 - 240 V, single phase	8 AT	Protection Earth (PE)

Tank	Weight	Temperature	Material
75 l	55,8 kg	max. 200 °C	Stainless steel 1.4301

*regular bread crumps

Accessories:

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