

VITO 50 G4 OIL FILTERING SYSTEM FOR FRYERS UP TO 20 LT.



vedi prodotto online

CODICE: VITO50
MARCA: VITO



SOLUZIONI FOODSERVICE

VITO 50 cleans the oil and ensures simple and hygienic filtering in the kitchen. Like all VITO filtering systems, VITO 50 also ensures micro filtration up to 5 micro mm. The oil is cleaned without the use of any chemical additives, keeping its characteristics intact to offer fried foods with excellent taste and quality.

Thanks to its structure, VITO can be used with oil temperatures up to 200°C, guaranteeing maximum safety in the kitchen and preventing any contact with boiling oil. After filtering, the oil can be immediately used for further frying.

Big savings in terms of:

- lower oil consumption
- lower labor costs
- lower warehouse costs
- rapid amortization (4-12 months)
- keeps fryers clean and easy to wash

Quality:

- constant quality of fries

Ease of handling:

- automatic filtering
- fast filtering
- quick and easy cleaning

Characteristics:

- VITO® can operate in fryers at serving temperatures/up to 175°C
- Cleans the oil from micro particles, carbonized and suspended sediments up to 5 micrometers
- Filtering capacity up to 60 liters per minute
- Suction depth up to cm. 35
- Filtering cycle duration 4.5 minutes (adjustable)
- Easy replacement of the replacement filter
- Materials: 1.43001 stainless steel structure; cellulose filters.
- All materials used are suitable for contact with food.