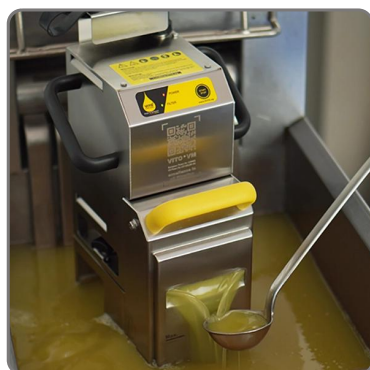


VITO VM FOR FRYERS UP TO 20 LT.

VITO VM - The Professional Oil Filtering System



SOLUZIONI FOODSERVICE

The VITO VM is your ideal ally in the kitchen for simple, hygienic and highly effective oil filtering. Thanks to the microfiltering technology up to 5 µm, it guarantees the removal of impurities without the use of chemical additives, keeping the organoleptic qualities of the oil intact for always tasty and high-quality fried foods.

Main features:

- Filtering without chemical additives: safeguards the quality of the oil and the authentic taste of your dishes.
- Resistance to temperatures up to 200°C: safe use and without risk of direct contact with boiling oil.
- Speed and power: filtering capacity up to 60 liters per minute with a complete cycle of just 4 minutes and 30 seconds.
- Premium Materials: Constructed from 1.4301 stainless steel for long-lasting durability and strength.

Technical specifications:

- Filtration degree: up to 5 µm.
- Filter volume: 1.3 kg.
- Weight: 7.7 kg.
- Draft depth: ~35 cm.

VITOconnect

With the integrated VITOconnect software, you can easily monitor system usage and optimize costs, ensuring efficient and documented management of your cooking oil.

Main benefits:

- Big savings: less waste and maximum efficiency.
- Consistent quality: always get impeccable fried food.
- Ease of use: designed for intuitive and practical use.

Invest in the quality, safety and efficiency of your kitchen with VITO VM, the filtering system that makes your oil perfect for new frying immediately after treatment.