

Did you know filtering right IN the fryer will save you up to 50% on your oil purchasing, increase kitchen safety, reduce your oil disposal needs, increase the taste and quality of your foods and help you serve your very best.

- Significantly increases lifetime of your frying oil
- Reduce your oil cost by up to 50%
- Improve taste, Improve profits
- Always fry in filtered oil, your customers will notice
- Very simple to use

IPAEXPORT

The Caribbean's Primary Source for Hotel, Restaurant & Laundry Equipment/Supplies

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VITO® 50



VITO® 80

Filtration Power	up to 110 pounds per minute	up to 210 pounds per minute
Power consumption	0,021 kW (per cycle) 0,252 kW/h	0,032 kW (per cycle) 0,550 kW/h
Max.-leistung	500 W	550 W
Work cycles	Cycle approx. 4,5 minutes Max 6 cycles one after another (then shuts down due to overheating)	Cycle approx. 3,5 minutes Max 12 cycles one after another (then shuts down due to overheating)
Filtration quality	up to 5 µm	up to 5 µm
Suction depth	Approx: 12 inches	Approx: 18 inches
Dimensions	Width x Height x Length: 4.4 x 14.3 x 7.1 inches	Width x Height x Length: 7,5 x 19,3 x 7,5 inches
Max Temperatures	Electrics modul max. 167°F Filter- and pump modul max. 392°F (recommended frying temperature: 347°F)	
Material	Electrics modul, pump unit, filterbox: Stainless steel 1.4301 Particle filter: Cellulose; FDA-CFR 21 - all materials used are food-safe.	
Weight	16 lbs	17 lbs
Typical application	up to 180 pounds volume	from 180 pounds volume



VITO® Digital Oil Tester

The Oil Tester an amazing battery operated tool designed to quickly measure the health of the oil in your fryer which dictates when to replace it.



VITO Oil Filtration Systems