

FSM

Excellence since 1976

Save up to 50% on your oil costs with...

VITO[®] oil filter system



With the **VITO[®] Oil Filter System**, you can almost double the life of your frying oil and improve the quality of your fried product while saving time and money. A unique solution providing the combined benefits of reduced costs, better quality frying, less frequent oil changes and higher quality product to your customers. Simply place **VITO[®]** in the fryer unit and filtration is completed automatically. No need to drain your fryers and no need to pay for outsourcing expensive filtration services. Choose the unit that suits your operation and start saving up to 50% on your frying oil costs. The optional **VITO[®] FOM330 Oil Tester** can monitor oil quality and provide data that ensures consistent quality and proper oil replacement schedules to save even more.

FSM (FOOD SERVICE MACHINERY PTY. LTD.)

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Choose the correct model for your fryer capacity



VITO® 30
up to 12 Litres



VITO® 50
up to 20 Litres



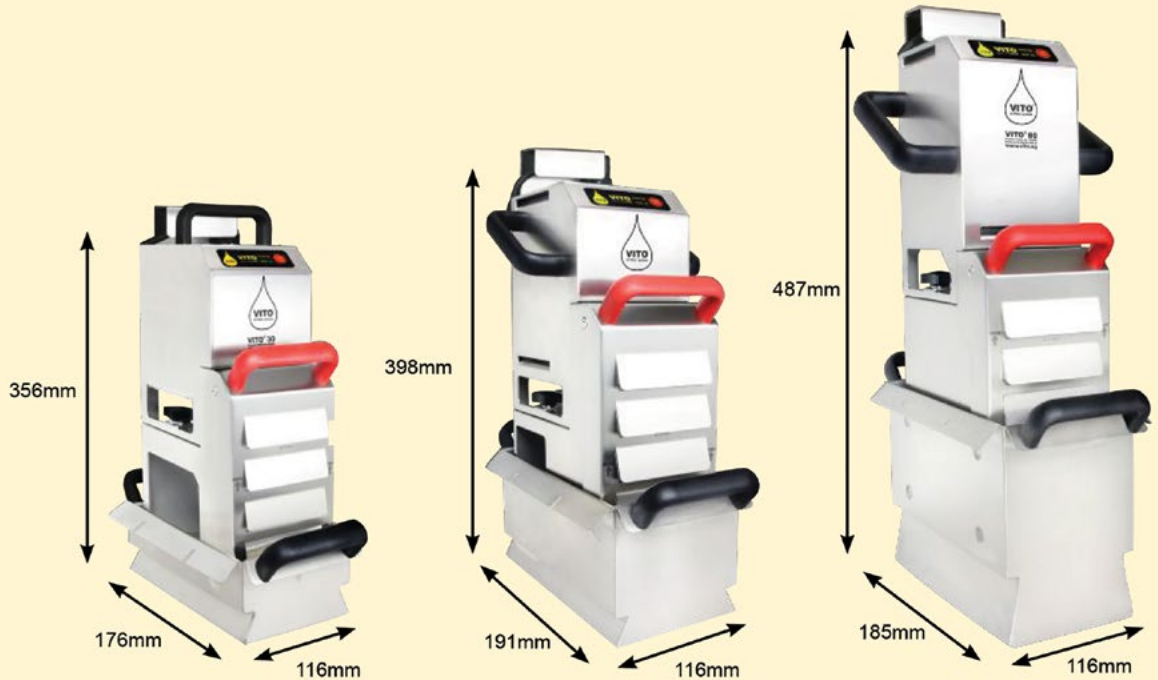
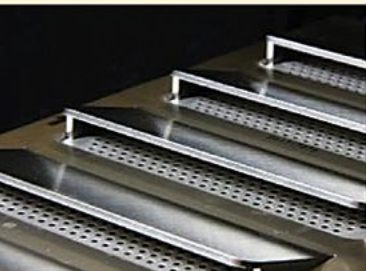
VITO® 80
over 20 Litres



VITO FOM330
OIL TESTER

VITO portable

The world's best in-tank pressure oil filtration system!



VITO 30
1-3 fryers up to 12l

VITO 50
1-4 fryers up to 20l
For light to medium sediment.

VITO 80
All fryers or heavy duty.
For medium to heavy sediment.

	Filtration power	Filtration efficiency	Particle uptake	Work cycle	Suction depth	Weight	Temperature	Material VITO	Particle filter
VITO 30	up to 30l /min	up to 5µm	0,8kg	4,5min	~ 20cm	6,3kg	max. 200°C	Stainless steel 1.4301	Cellulose FDA-CFR 21
VITO 50	up to 50l/min	up to 5µm	1,3kg	4,5min	~ 35cm	7,7kg	max. 200°C	Stainless steel 1.4301	Cellulose FDA-CFR 21
VITO 80	up to 80l/min	up to 5µm	2,5kg	4,5min	~ 45cm	9,2kg	max. 200°C	Stainless steel 1.4301	Cellulose FDA-CFR 21



Due to our policy of continual improvement, descriptions and technical information may change without notice.

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