

Cooking Oil Filtration System



VITO Oil Filter system is cutting edge technology.

It is the machine to use to clean your frying oil faster and easily.

It significantly increases the lifetime of frying oil if used regularly.

Advantages

- ◆ Oil savings up to 50%
- ◆ Easy to use
- ◆ Reduces energy costs due to less debris on the elements
- ◆ Assures better Quality and Taste of food
- ◆ Assures Healthy meals by removing carbonized particles from oil
- ◆ Reduces smell and smoke while frying Lowers disposal cost of oil
- ◆ Environment friendly and HACCP compliant
- ◆ Comes in three different sizes to suit your needs

30 50 80

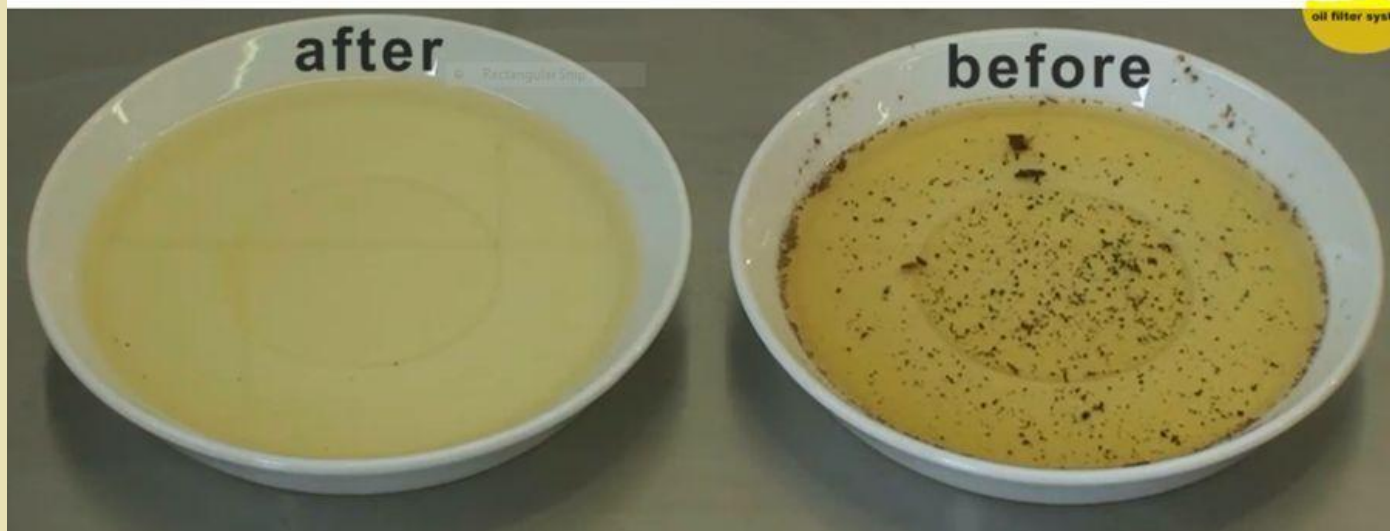
**Made in
Germany**



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Cooking Oil Comparison



After filtration

Before filtration

For International Hotels References and video presentation please visit www.vitooil.com

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- You will serve optimal fried products with a much better flavor.
- You will get a much better revenue by significantly increasing the lifetime of your frying oil.
- You decide for highest safety standards and secure handling.



SYS
 Systemfiltration



Oil Filter System
 Oilterster
 save 50%

VITO®

SYS
 Systemfiltration



VITO® comparison

Technical data:

Filtration power
Power consumption
Maximum power
Work cycles
Dimensions
Weight



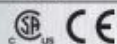
VITO® 30
 ideal for e.g. 2 x 10l

up to 30l / minute
 0,035 kWh / cycle
 500 Watts
 approx. 9 minutes
 W120 x H380 x L190 mm
 6,8 kg



VITO® 50
 ideal for e.g. 4 x 10l
 or 2 x 25l

up to 50l / minute
 0,021 kWh / cycle
 500 Watts
 approx. 4,5 minutes
 W120 x H380 x L190 mm
 7,3 kg



For all VITO®:
Temperatures
 Electrics module max. 75°C
 Filter and pump module max. 200°C

Material
 Stainless steel 1.4301
 Particle filters:
 cellulose FDA-CFR 21

Filtration quality
 up to 5 µm

All used materials
 are food safe

VITO® 80
 ideal for e.g. Pitco,
 Frymaster, Zanussi

up to 80l / minute
 0,032 kWh / cycle
 700 Watts
 approx. 3,5 minutes
 W120 x H530 x L200 mm
 7,7 kg



OILTERSTER

Ensure quality and save oil costs. Perfect complement for VITO®. Economical oil usage, higher product quality, quick and accurate measuring result

- Practicable
- easy to use
- easy to read display
- easy to clean
- sturdy design

