

Macadams VITO® Filtration System



VITO® 30



VITO® 50



VITO® 80

FEATURES & BENEFITS

- KEEPS OIL IN OPTIMAL CONDITION.
- DECREASES OIL CONSUMPTION BY 50%.
- REVITALIZE YOUR OIL IN 5 TO 10 MINUTES.
- SMALLER STOCK REQUIREMENT DUE TO SMALLER ORDERS OF OIL.
- LESS FREQUENT OIL CHANGES.
- REDUCED PERSONNEL COSTS.
- VERY SHORT AMORTISATION TIME.



Technical Specs

Macadams VITO® Filtration System

	VITO® 30	VITO® 50	VITO® 80
Filtration Power	Up to 30 litres per minute	Up to 50 litres per minute	Up to 95 litres per minute
Electrical	0.035 kW (per cycle), 0.210 kW/h Max. power: 500 W	0.021 kW (per cycle), 0.252 kW/h Max. power: 500 W	0.032 kW (per cycle), 0.550 kW/h Max. power: 700 W
Work Cycles	cycle approx. 9 minutes max 3 cycles one after another (then shuts down due to overheating)	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)
Max. Temperatures	Electrics module max: 75°C Filter and pump module max: 200°C (Recommended frying temperature 175°C)	Electrics module max: 75°C Filter and pump module max: 200°C (Recommended frying temperature 175°C)	Electrics module max: 75°C Filter and pump module max: 200°C (Recommended frying temperature 175°C)
Suction Depth	Approx. 15 cm	Approx. 30 cm	Approx. 45 cm
Taking Particles	0.5 Lt	0.7 Lt	3.5 Lt
Filtration Quality	Up to 5 µm	Up to 5 µm	Up to 5 µm
Materials	Electrics module, pump unit, filter box: Stainless steel 1.4301 Particle filter: Cellulose; FDA-CFR 21 <i>All materials used are food safe.</i>	Electrics module, pump unit, filter box: Stainless steel 1.4301 Particle filter: Cellulose; FDA-CFR 21 <i>All materials used are food safe.</i>	Electrics module, pump unit, filter box: Stainless steel 1.4301 Particle filter: Cellulose; FDA-CFR 21 <i>All materials used are food safe.</i>
Dimensions (mm)	120 (w) x 380 (h) x 190 (l)	120 (w) x 380 (h) x 190 (l)	120 (w) x 530 (h) x 200 (l)
Weight	6.8 kg	7.3 kg	7.7 kg

MODULAR CONSTRUCTION	HANDLING	MAINTENANCE / CARE
<p>The modus motor, pump-unit and filter box can be disassembled in seconds.</p> <p>The filter box contains a cellulose filter, that can be used over several filter cycles.</p> <p>The compact and handy design means Vito® can be used in basins ranging from 8 to 80 litres.</p> <p>Vito® can be easily stored away and takes up very little space.</p>	<p>Place Vito® directly into the hot oil or fat at cooking temperature.</p> <p>Press the Start/Stop button and start filtering!</p> <p>Several deep fryers can be cleaned one after the other without having to move any hot oil/fat!</p> <p>Vito® shuts itself down automatically after 5 or 10 minutes when filtration is complete.</p>	<p>After use place Vito® in its drip tray.</p> <p>Vito® can be simply cleaned in the dishwasher or by hand.</p> <p>Replace the cellulose filter with a new one once it has reached its full capacity.</p> <p>Vito® does not require any maintenance, it's ready for action at any time!</p>



The Company. The People. The Products.



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We reserve the right to both technical and design modifications.

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