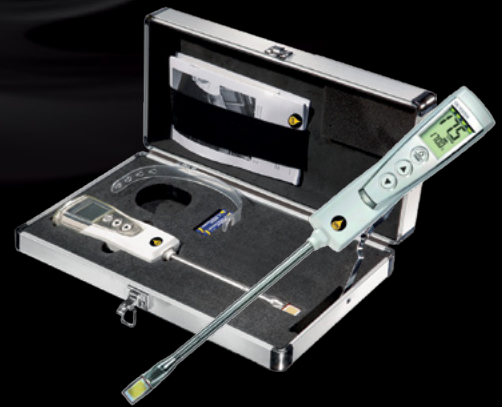


# FSM

Excellence since 1976

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



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® Oil Tester** can monitor oil quality and give recordable data that ensures consistent quality and proper oil replacement schedules to save even more.

## FSM

(FOOD SERVICE MACHINERY PTY. LTD.)

HEAD OFFICE: UNIT E6, 63-85 TURNER STREET,  
PORT MELBOURNE, VIC. 3207 AUSTRALIA  
T: +61 3 8645 2555 F: +61 3 8645 2565  
E: sales@fsm-pl.com.au W: www.fsm-pl.com.au

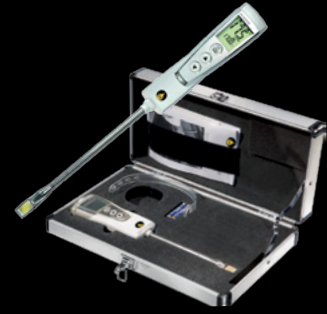
SYDNEY OFFICE:

UNIT 26, 7-9 PERCY STREET,  
AUBURN, NSW 2144 AUSTRALIA  
T: +61 2 8737 4666 F: +61 2 8737 4646  
E: sales@fsm-pl.com.au W: www.fsm-pl.com.au

QUEENSLAND:

T: 0400 099 992  
E: sales@fsm-pl.com.au  
W: www.fsm-pl.com.au

**Choose the correct model for your fryer capacity**

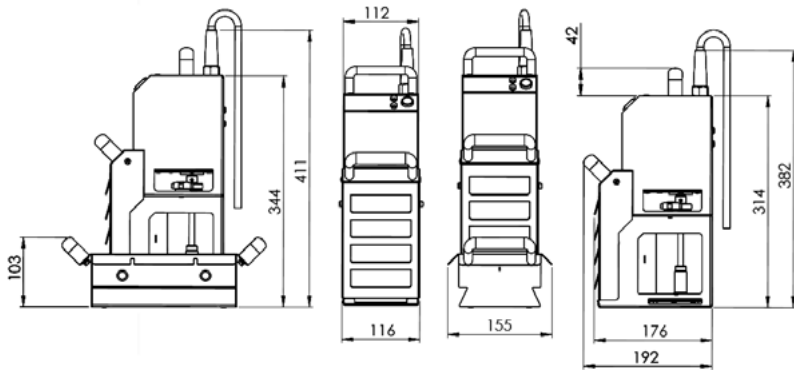


**VITO® 30**  
up to 12 Litres

**VITO® 50**  
up to 20 Litres

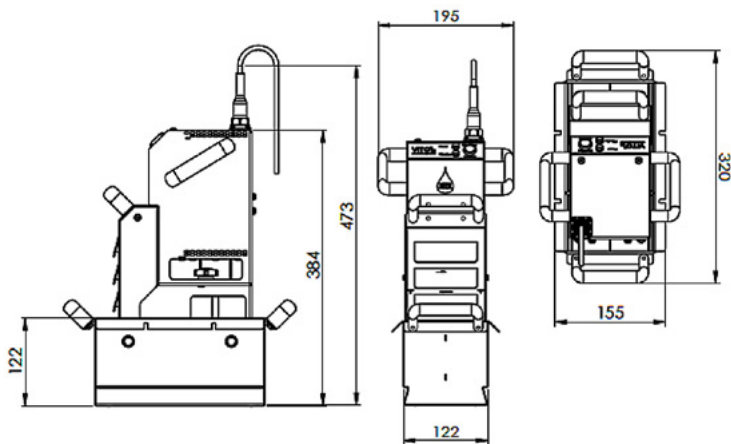
**VITO® 80**  
over 20 Litres

**VITO® OIL TESTER**



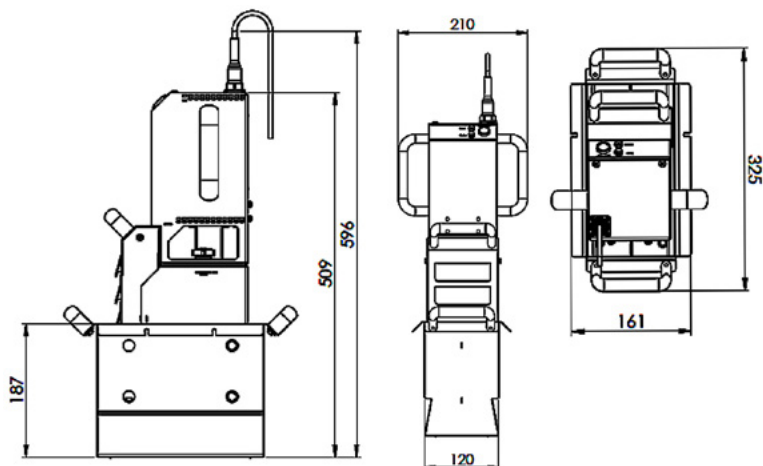
**VITO® 30**

Filtration power	Particle Uptake	Power	Work Cycle	Suction Depth	Dimensions	Weight
<35L/Min	0.8L	300W	4.5 mins	20cm	W122xH411xL175mm	6.3Kg



**VITO® 50**

Filtration power	Particle Uptake	Power	Work Cycle	Suction Depth	Dimensions	Weight
<50L/Min	1.2L	300W	4.5 mins	30cm	W195xH370xL210mm	7.7Kg



**VITO® 80**

Filtration power	Particle Uptake	Power	Work Cycle	Suction Depth	Dimensions	Weight
<95L/Min	3.5L	500W	3.5 mins	45cm	W210xH460xL205mm	9.2Kg