

**Save up to 50%
of your frying oil**



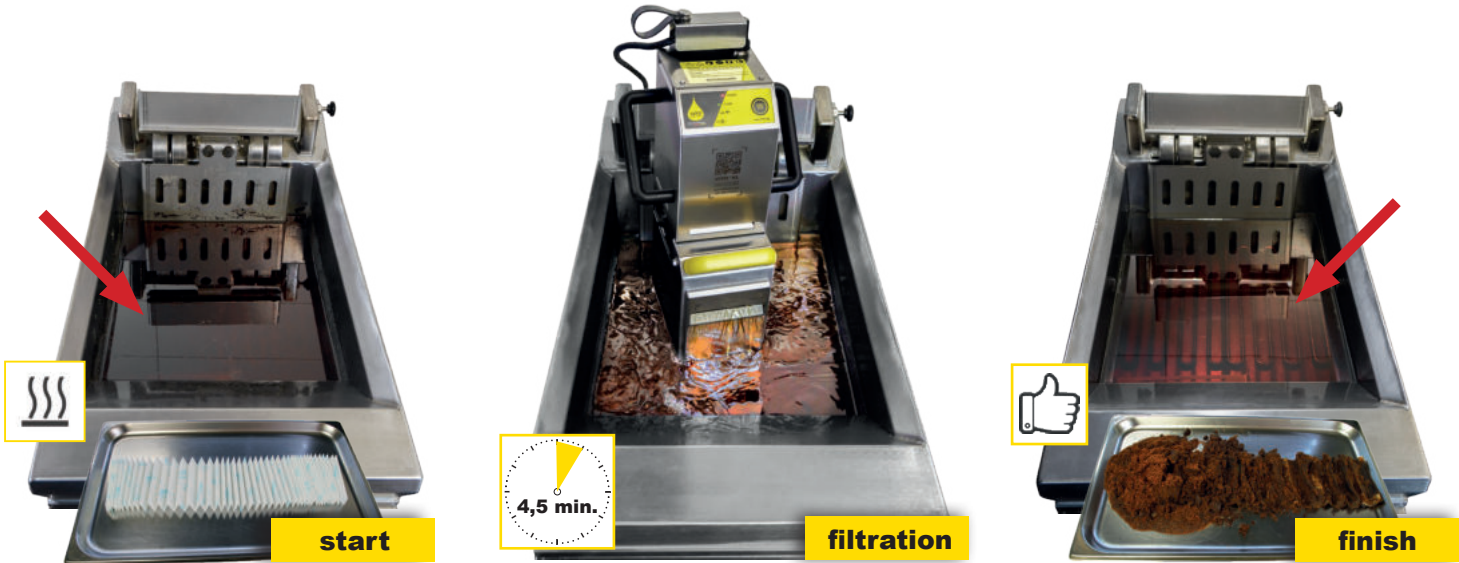

MADE IN GERMANY

**Frying oil filter
& oil tester**

Your solution - the VITO product line

The world's most innovative frying oil filtration system!

The VITO oil filter system cleans your oil, ensures quality and saves up to 50%.



Save up to 50%

You will save money, oil, labor, storage space and delivery costs with VITO!



Easy & safe handling

Get clean oil in approx. 5 minutes. Put VITO in the fryer at service temperature. Push the button and you're done!



Simple cleaning

VITO is made of stainless steel and therefore dishwasher safe! VITO disassembles to fit easily in any dishwasher!



Constant quality

VITO ensures you always fry in clean oil which means great quality fried food.



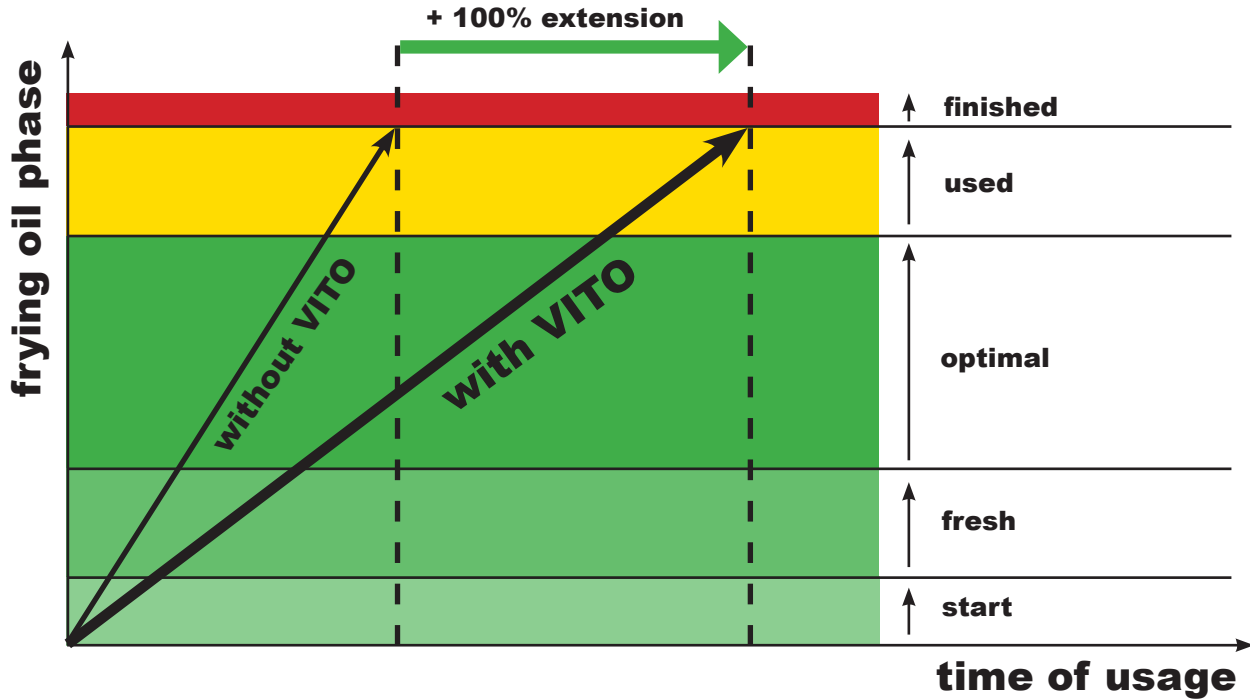
The VITO effect

What is VITO doing?

Used daily, VITO filters remove food particles and carbon from your frying oil.

Frying in clean, filtered oil will result in a better tasting and better looking fried product.

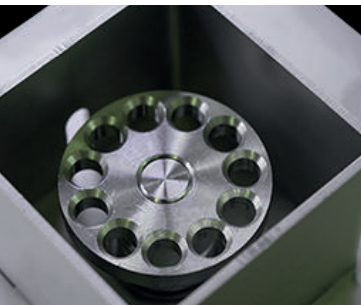
Oil life increases and workload decreases due to less oil changes and fryer cleanings.



VITO portable

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

Track the usage of your VITO VL and VITO VM remotely and protect your investment (Wi-Fi capable device necessary)



Dimensions of the VITO shown are without drip tray



VITO 30

1-3 fryers up to 12l / 26lbs
For light sediment



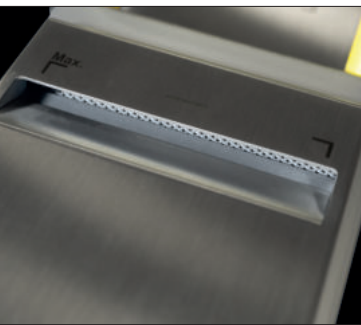
VITO VM

1-4 fryers up to 20l / 37lbs
For light to medium sediment



VITO VL

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 66 lbs/min | up to 5µm 200 µinch | 0,8kg 1.8lbs | 4,5min | ~ 20cm ~ 7.9in | 6,3kg 14lbs | max. 200°C max. 392°F | Stainless steel 1.4301 | Cellulose FDA-CFR 21 |
| VITO VM | up to 60l/min 130 lbs/min | up to 5µm 200 µinch | 1,3kg 2.9lbs | 4,5min | ~ 35cm ~ 13.8in | 7,7kg 17lbs | max. 200°C max. 392°F | Stainless steel 1.4301 | Cellulose FDA-CFR 21 |
| VITO VL | up to 100l/min 220 lbs/min | up to 5µm 200 µinch | 2,5kg 5.5lbs | 4,5min | ~ 45cm ~ 17.7in | 8,8kg 19.4lbs | max. 200°C max. 392°F | Stainless steel 1.4301 | Cellulose FDA-CFR 21 |



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VITO mobile

The world's most innovative vacuum filtration system!



Adjustable top handle



VITO XM



Data reader
Read out the usage of VITO

| | Filtration power | Filtration efficiency | Particle uptake | Pumping power | Tank | Weight | Temperature | Material VITO | Particle filter |
|----------------|------------------------------|------------------------|----------------------|------------------|------------------|--------------------|--------------------------|---------------------------|-------------------------|
| VITO XS | up to 30l /min 66 lbs/min | up to 5µm 200 µinch | 10,7kg / 23,6 lbs | 35l/min 77lbs | 40l / 73lbs | 45kg / 100lbs | max. 200°C max. 392°F | Stainless steel 1.4301 | Cellulose FDA-CFR 21 |
| VITO XM | up to 30l/min 66 lbs/min | up to 5µm 200 µinch | 10,7kg / 23,6 lbs | 35l/min 77lbs | 75l / 137lbs | 55,8kg / 123lbs | max. 200°C max. 392°F | Stainless steel 1.4301 | Cellulose FDA-CFR 21 |
| VITO XL | up to 30l/min 66 lbs/min | up to 5µm 200 µinch | 10,7kg / 23,6 lbs | 35l/min 77lbs | 120l / 220lbs | 64kg / 141lbs | max. 200°C max. 392°F | Stainless steel 1.4301 | Cellulose FDA-CFR 21 |

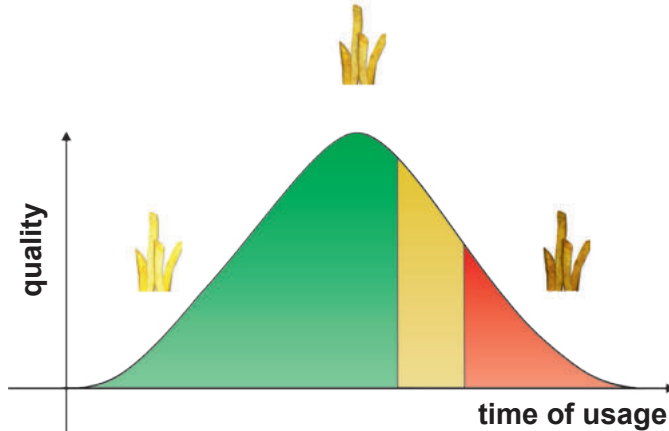
Frying oil testers

Measuring oil quality increases your savings!

Change oil as needed - never too early, never too late.



The optimal frying range



FT 440 example:



VITO oiltester example:



| | Parameter | Resolution | Measuring range TPM | Measuring range °C / °F | Accuracy | Battery | IP format | Alarm function |
|-----------------------|---------------|----------------------|---------------------|---------------------------------------|--------------------------|-------------------------|-----------|--------------------------------|
| FT 440 | %TPM °C/°F | 0.5% TPM 0.1°C/°F | 0 ... 40% TPM | +50°C ... +200°C +122°F ... +392°F | ±2.0% TPM ±1°C / °F | 3V Lithium (CR 2477) | IP 67 | 3-color traffic light function |
| VITO oiltester | %TPM °C/°F | 0.5% TPM 0.1°C/°F | 0 ... 40% TPM | +40°C ... +200°C +104°F ... +392°F | ±2.0% TPM ±1.5°C / °F | 2x AAA | IP 65 | 3-color traffic light function |



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VITO

Seen in 150 countries - used in over 50.000 kitchens





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The VITO - product line:

- 🔴 saves up to 50% of your frying oil
- 🔴 better quality for your fried products
- 🔴 less workload around your fryer



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