

# Save up to 50% of your frying oil



MADE IN GERMANY



**VITO® VL**  
excellence in  
oil filtration

European Patent No. 1329993  
US Patent No. US7,852,905 B2

## Frying oil filter & oil tester

# Your solution - The VITO product line

## Discover the world's leading frying oil filtration system

Clean your oil, enhance food quality, and cut costs by up to 50%.



### Save up to 50%

Cut costs on oil, labor, storage, and delivery. VITO saves you money every day!



### Less workload

Reduced oil changes and simplified fryer cleaning ease daily routines and save valuable time.



### Sustainable

Filtration for a greener kitchen: save oil and reduce waste. Fry today, filter for our tomorrow! #VITOGreen



### Optimal quality

Always fry in clean oil for consistently great-tasting, high-quality food.



### Easy & safe handling

Crystal-clear oil in just 4.5 minutes. Just insert VITO in hot oil, press the button, done!



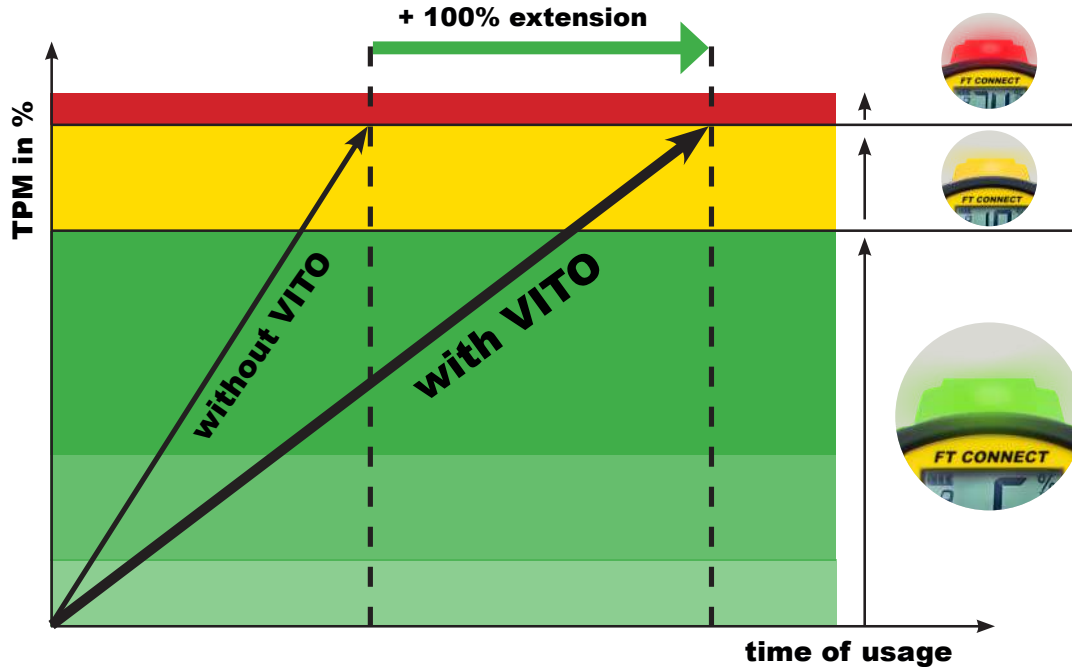
### Digital

Drive digitalization in your kitchen. Choose the smart way of oil management! #VITOconnect

# The VITO effect

## Double your oil life. Half the hassle.

Used daily, VITO filters remove food particles and carbon from frying oil. The result: cleaner oil, fresher taste, better-looking fried food. By extending oil life by up to 100%, VITO cuts down on oil changes and fryer cleaning.



### **i Proven ROI**

Current usage:  
 $2 \times 20 \text{ L}$   
= 40 L per change

2 changes per week  
= 80 L per week

Oil cost: €2/L  
→ 160€ per week

Annual cost: 8.320€  
With 50% savings:

**4.160€  
saved per year**

*Example*

# VITO portable

**Maximize oil life and minimize and minimize workload with the world's best in-tank pressure oil filtration system!**



Dimensions of the VITO shown are without drip tray



## VITO VS

1-3 fryers up to 12L  
For light sediment



## VITO VM

1-4 fryers up to 20L  
For light to medium sediment



## VITO VL

All fryers or heavy duty.  
For medium to heavy sediment

VITO	Filtration power	Particle uptake	Suction depth	Weight	Temperature (all models)	Material VITO (all models)	Particle filter (all models)	Filter rating: (all models)	Cycle time (all models)
<b>VS</b>	up to 40L /min	0,8kg	~ 20cm	6,7kg	max. 200°C	Stainless steel 1.4301	Cellulose FDA-CFR 21	up to 5µm	4,5 min
<b>VM</b>	up to 60L/min	1,3kg	~ 35cm	7,7kg					
<b>VL</b>	up to 100L/min	2,5kg	~ 45cm	8,8kg					



made in Germany



# VITOconnect

## Filter effectively, monitor smartly

With VITOconnect, every filtration cycle is automatically tracked and stored, giving you complete transparency. By analyzing this data, you can streamline workflows, cut fryer downtime, and keep your kitchen running at peak efficiency.



### SOP compliance

Guarantee adherence to standard operating procedures.



### Reporting

Monitor VITO remotely and receive custom reports via email.



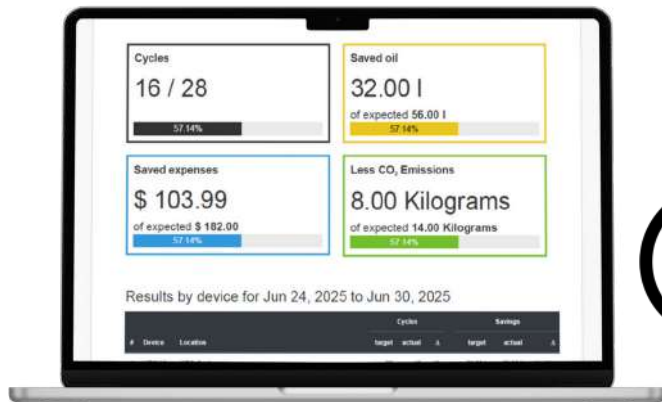
### Investment protection

Document usage to ensure cost control and fast ROI.



### Configuration

Set the filtration cycles time via mobile, tablet, or PC.



VITO	Tank	Weight	Filtration power (all models)	Particle uptake (all models)	Filter rating (all models)	Pumping power (all models)	Temperature (all models)	Material VITO (all models)	Particle filter (all models)
XS	40L	45kg	up to 30L/min	10,7kg	up to 5µm	35L/min	max. 200°C	Stainless steel 1.4301	Cellulose FDA-CFR 21
XL	120L	64kg							



# VITO XM

The next level of mobile oil filtration

VITOconnect



## VITO XM

The XM features a large 100L tank, practical design, and maximum usability - making heavy-duty filtration easier and more efficient than ever.



VITO	Tank	Weight	Filtration power	Particle uptake	Filter rating	Pumping power	Temperature	Material VITO	Particle filter
<b>XM</b>	100L	65kg	up to 30L/min	10,7kg	up to 5µm	35L/min	max. 200°C	Stainless steel 1.4301	Cellulose FDA-CFR 21



made in Germany

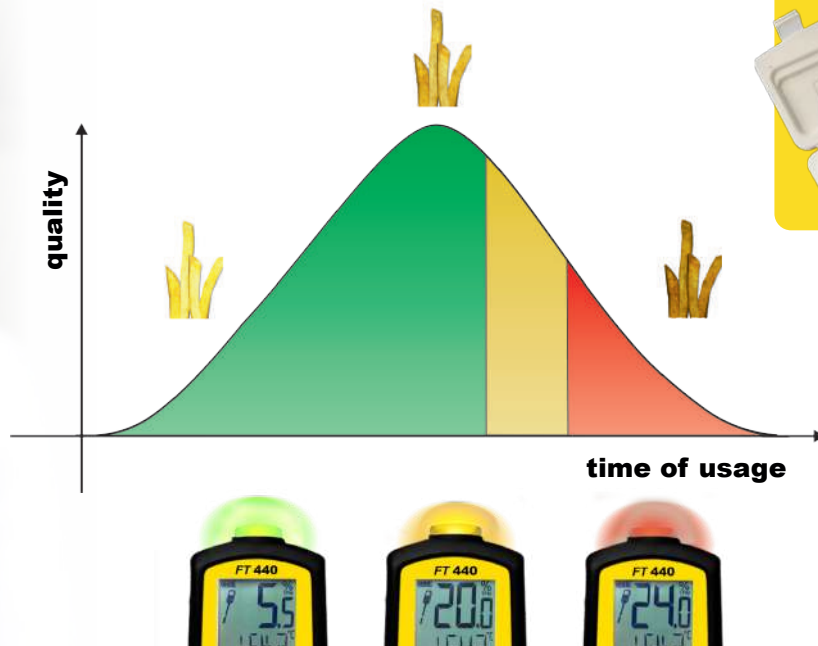


# VITO FT 440 - Frying oil tester

## Know exactly when to change your oil

The FT 440 measures oil quality in seconds, helping you change oil only when needed - never too early, never too late. This keeps your fried food at peak quality while maximizing operational efficiency.

## The optimal frying range



	Parameter	Resolution	Measuring range TPM	Measuring range °C	Accuracy	Battery	IP format	Alarm function
<b>FT 440</b>	%TPM °C	0.5% TPM 0.1°C	0 ... 40% TPM	+50°C ... +200°C	±2.0% TPM ±1°C	3.7V Lithium (CR 2477)	IP 67	3-color traffic light function



made  
in  
Germany

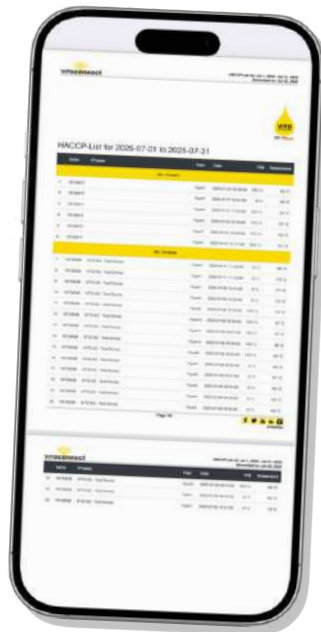


# VITO FT CONNECT - Frying oil tester

## Accurate testing with smart reporting

All the precision of the FT 440, now fully integrated with VITOconnect via the VITOconnect Bridge. All your measurement data is transferred automatically, creating digital HACCP-compliant reports for full documentation and complete oil quality tracking.

  
**VITOconnect**



	Parameter	Resolution	Measuring range TPM	Measuring range °C	Accuracy	Battery	IP format	Alarm function
<b>FT CONNECT</b>	%TPM °C	0.5% TPM 0.1°C	0 ... 40% TPM	+50°C ... +200°C	±2.0% TPM ±1°C	3.7V Li-Po (Rechargeable)	IP 67	3-color traffic light function

# VITOgreen

**Fry today, filter for our tomorrow**

Make your kitchen more sustainable by using VITO.



## Cut emissions significantly

Reduce oil use by up to 50%, cutting your carbon footprint and offsetting the device's production impact in ~5.5 weeks.



## Save resources

VITO reduces the need for cultivable land by reducing oil usage. By filtering your oil, you help preserve healthy soil and lower water consumption, while saving costs



## Less waste & packaging

Using VITO, you generate significantly less waste oil, lowering disposal costs and environmental impact.

**Start saving CO<sub>2</sub> after approximately 5,5 weeks!\***

### Carbon emissions over 5 years



\*Calculation based on 5 years, 2x20 L fryers, 2 oil changes/week. CO<sub>2</sub> factors: 0.25 kg/L oil, VITO use 0.011 kg/day, 50% oil savings, VITO production: 54 kg CO<sub>2</sub>.



# VITO

## Trusted by 50,000+ brands in over 150 countries

Wherever frying happens - from small restaurants to large-scale food production, bakeries, cruise lines, and beyond - VITO keeps your oil clean and your kitchen efficient.





## The VITO - product line:

- 💧 saves up to 50% of your frying oil
- 💧 ensures optimal oil and food quality
- 💧 reduces workload around your fryer



### Manufacturer: VITO AG

Eltastr.6, 78532 Tuttlingen, Germany  
Phone: +49 (0) 7461 / 96289-0  
info@vito.ag - www.VITO.ag

VITO® is a registered trademark  
of VITO AG, Germany  
V 8.0 EN

Follow us on



#vitofilter