

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



**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 your oil quality and saves up to 50% of your oil costs.



**start**



**filtration**



**finish**



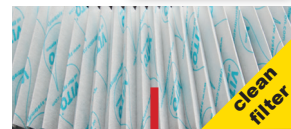
### Save up to 50%

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



### Simple cleaning

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



### Easy & safe handling

Get clean oil in 4,5 minutes. Put VITO in the fryer at service temperature. Push the button and you're done!



### Constant quality

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



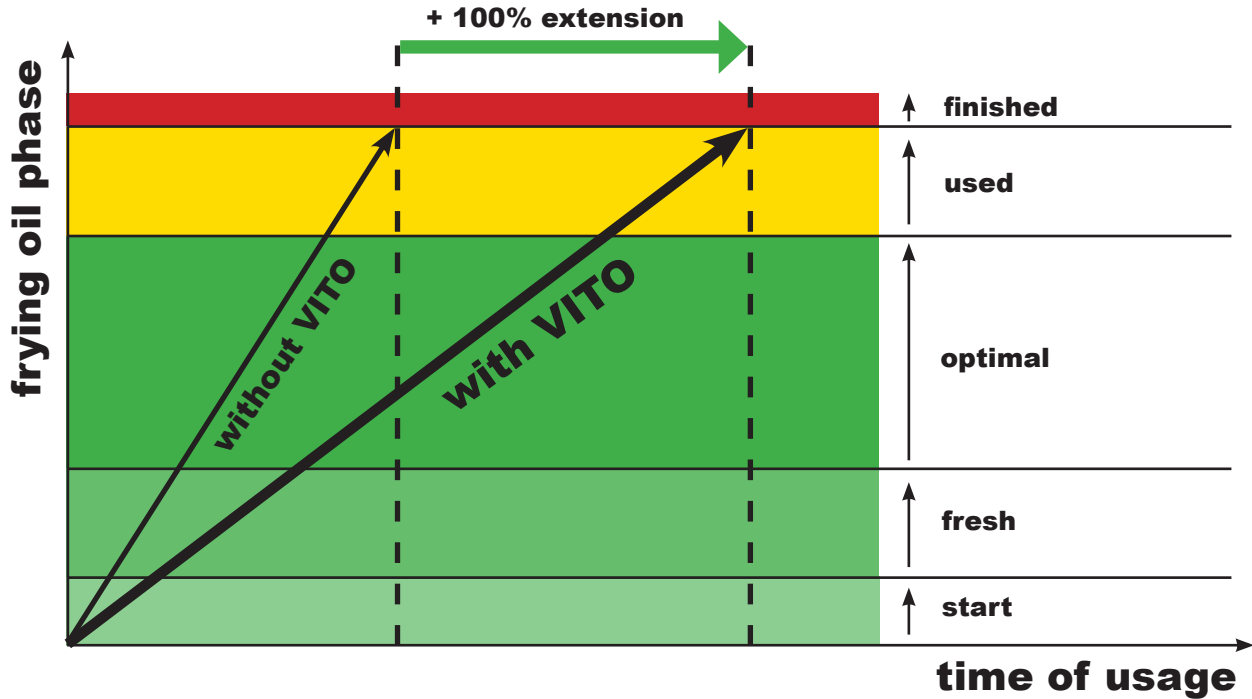
# The VITO effect

## 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.

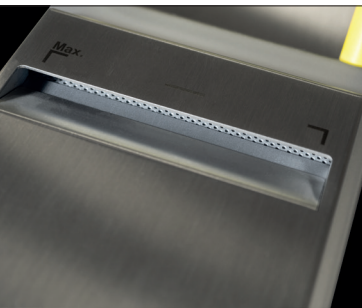
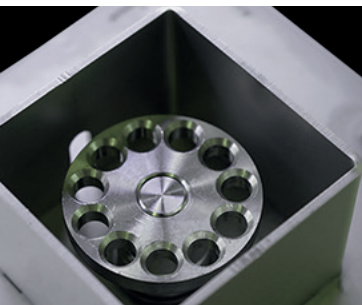


# VITO portable

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)

VITOconnect



Dimensions in the fryer  
(without drip pan)



**VITO 30**  
1-3 fryers up to 12l / 22lbs  
For light sediment<sup>1</sup>



**VITO VM**  
1-4 fryers up to 20l / 37lbs  
For light to medium sediment<sup>2</sup>

502mm  
19.8in



**VITO VL**  
All fryers with heavy duty  
For medium to heavy sediment<sup>3</sup>

	Filtration power	Filtration efficiency	Particle uptake	Work cycle	Suction depth	Weight	Temperature	Material VITO	Particle filter
<b>VITO 30</b>	up to 30l/min 66 lbs/min	up to 5µm 200 µinch	0,8kg <sup>1</sup> 1.8lbs <sup>1</sup>	4.5min	~ 20cm ~ 7.9in	6,3kg 14lbs	max. 200°C max. 392°F	Stainless steel 1.4301	Cellulose FDA-CFR 21
<b>VITO VM</b>	up to 60l/min 130 lbs/min	up to 5µm 200 µinch	1,3kg <sup>2</sup> 2.9lbs <sup>2</sup>	4.5min	~ 35cm ~ 13.8in	7,7kg 17lbs	max. 200°C max. 392°F	Stainless steel 1.4301	Cellulose FDA-CFR 21
<b>VITO VL</b>	up to 100l/min 220 lbs/min	up to 5µm 200 µinch	2,5kg <sup>3</sup> 5.5lbs <sup>3</sup>	4.5min	~ 45cm ~ 17.7in	8,8kg 19.4lbs	max. 200°C max. 392°F	Stainless steel 1.4301	Cellulose FDA-CFR 21



made  
in  
Germany



# VITO mobile

The world's most innovative vacuum filtration system!



## VITO XM

Adjustable top handle



**Data reader**  
Read out the usage of VITO

	Filtration power	Filtration efficiency	Particle uptake	Pumping power	Tank	Weight	Temperature	Material VITO	Particle filter
<b>VITO XS</b>	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
<b>VITO XM</b>	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
<b>VITO XL</b>	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

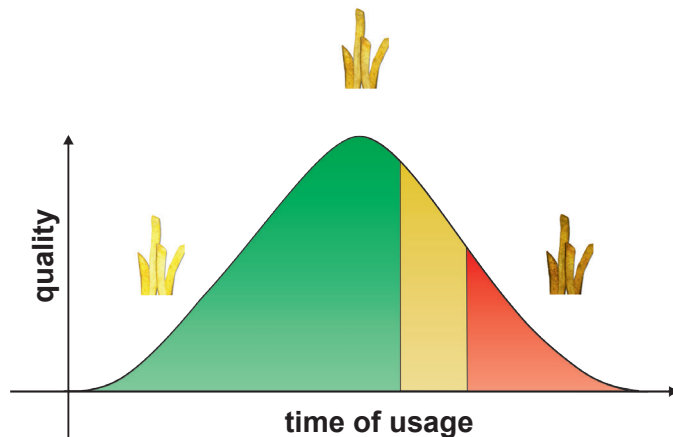
# FT 440 frying oil tester

**Measuring oil quality increases your savings!**

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



## The optimal frying range



FT 440 example:



	Parameter	Resolution	Measuring range TPM	Measuring range °C / °F	Accuracy	Battery	IP format	Alarm function
<b>FT 440</b>	%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



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in  
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# VITO

Seen in 150 countries - used in over 50.000 kitchens





## Your benefits with VITO:

- Save up to 50% of your frying oil
- Ensure optimal oil quality
- Less workload around your fryer



### VITO Fryfilter

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