

**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 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!



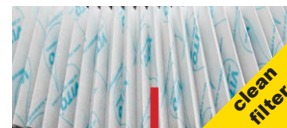
Simple cleaning

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.



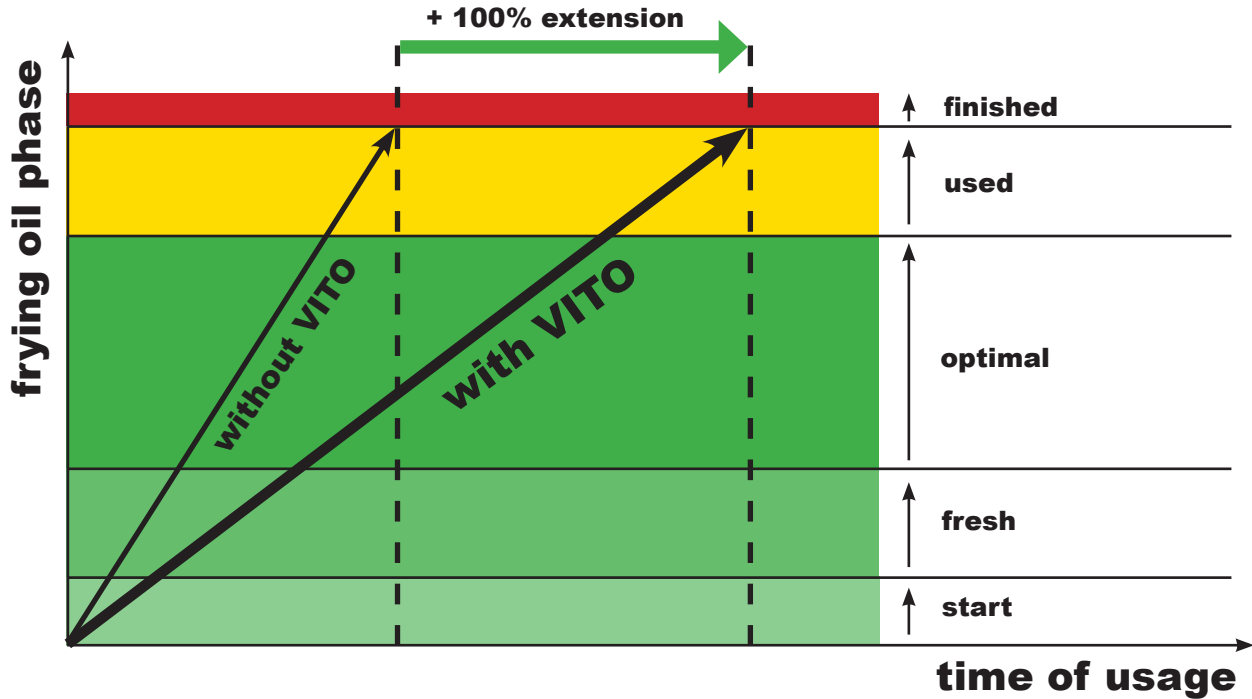
The VITO effect

What is VITO doing?

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

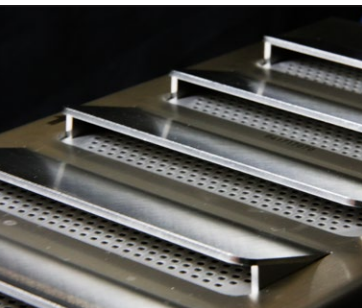
Frying in clean, filtered oil will result in a better tasting and better looking fried product.

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!



VITO 30
1-3 fryers up to 12l / 22lbs



VITO 50
1-4 fryers up to 20l / 37lbs
For light to medium sediment.



VITO 80
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 0.2µinch	0,8kg 2.4lbs	4,5min	~ 20cm ~ 7.9in	6,3kg 14lbs	max. 200°C max. 397°F	Stainless steel 1.4301	Cellulose FDA-CFR 21
VITO 50	up to 50l/min 110 lbs/min	up to 5µm 0.2µinch	1,3kg 2.9lbs	4,5min	~ 35cm ~ 13.8in	7,7kg 17lbs	max. 200°C max. 397°F	Stainless steel 1.4301	Cellulose FDA-CFR 21
VITO 80	up to 80l/min 176 lbs/min	up to 5µm 0.2µinch	2,5kg 5.5lbs	4,5min	~ 45cm ~ 17.7in	9,2kg 20.3lbs	max. 200°C max. 397°F	Stainless steel 1.4301	Cellulose FDA-CFR 21



made
in
Germany



VITO mobile

The world's most innovative vacuum filtration system!



VITO XM

	Filtration power	Filtration efficiency	Particle uptake	Pumping capacity	Tank	Weight	Temperature	Material VITO	Particle filter
VITO XM	up to 30l/min up to 66 lbs/min	up to 5µm up to 0.2µinch	10,7kg 23.54lbs	35 l/min 77 lbs/min	75l 137lbs	55,8kg 123lbs	max. 200°C max. 397°F	Stainless steel 1.4301	Cellulose FDA-CFR 21

Data reader
Read out the usage of VITO

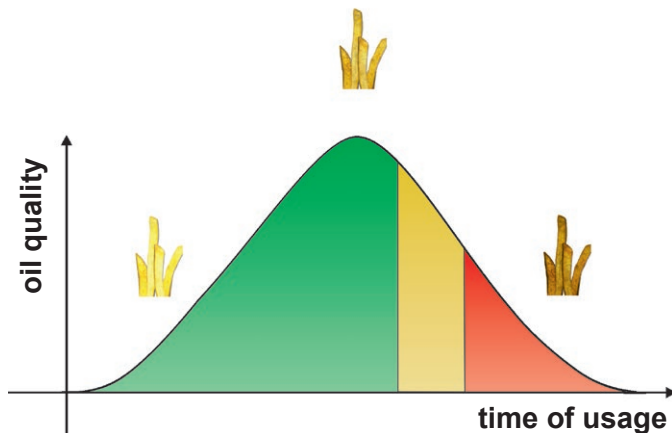
Frying oil testers

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



made
in
Germany



VITO

Seen in 150 countries - used in over 40.000 kitchens





The VITO - product line:

- 🔹 saves up to 50% of your frying oil
- 🔹 better quality for your fried products
- 🔹 less workload around your fryer
- 🔹 used in over 40.000 kitchens



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