VITO FT CONNECT Quick guide

Your Specific Starting Value:

____%TPM

Measure in fresh oil during initial setup and note the TPM reference value (±2.0% TPM). This value serves as a benchmark for future tests.





Preparation Important! To ensure accurate measurements, allow the oil to rest for about 20 minutes after frying. Do not fry any food during the measurement process.



Turning on Press ON/OFF and use the arrow buttons to select the fryer which you want to measure. Confirm by pressing ON/OFF briefly.



Start measurement Dip the sensor into the oil, ensuring it is between the MIN/MAX markings. The NextStep indicator recommends starting to stir.



Stirring Stir gently until the displayed temperature matches that of the oil. This takes about 20 seconds.



End measurement The measurement is complete when the TPM value on the display stops blinking and the NextStep indicator recommends stopping the stirring. Save the measurement by briefly pressing the down arrow button.



Evaluation Good oil quality: Light blinks **green**. Medium oil quality: Light blinks **yellow**. Poor oil quality: Light blinks **red**.



Cleaning Remove the sensor from the oil and wipe it with a soft cloth. For heavy contamination, you can also apply high-proof alcohol or spirits to the cloth.



Next fryer / end The tester is ready for a new measurement immediately after saving. Simply repeat steps 3-8 or store the tester in the case until the next measurement.







Learn more: handling.vito.ag VITO AG +49 7461 96289-0 info@vito.ag www.VITO.ag

VITO FT CONNECT Before the first use





VITOconnect Bridge

Connect the bridge to your router or a free LAN port using a LAN cable, and plug it into a power source. Turn on the FT CONNECT – the bridge will automatically connect and transmit measurements as long as both devices are within range.



Configure report function Open the setup section under the "Oil

Testing" tab to configure the reporting functionality.

Sig	n in	
Pleas	e fill out the following fields to login:	
	connect@vito.ag	
9.		4
🗹 Re	member me	
	Sign in	
	Forgot your Password?	

Login to CONNECT.VITO.AG

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reports.

If you already have a registered account, log in to the platform. If not, create a new account by clicking "**Sign in**".

🖹 Save Settings

Select the serial number of your tester under

"Notification Settings" and complete the form

to configure email notifications for automatic

Set up notifications

2 Register	your VITOs location
Please use this for	m to register your VITO device with us, so you can start using all VITOconnect features. We will respond within 48 hours.
Name	Connect User
Company	VITO AG
Emai	connect(givito.ag
Street	Exastrade 6
Postcode	76532
City	Tutlingen
Country	Germany 8 -
	12345678
VITO senal nur	ner

Register your FT CONNECT

Go to the "Register Device" section in the dashboard and enter all required device information.

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ADD Note:	HEW DEVICE To claim a new device you must know the serial number of the VITO and the post code where the VITO is located
#	VITO Serial Number
٥	Post Code
	Setup

Link device to your account

In the dashboard, go to "Manage Devices" and click on "Add New Device" to link your FT CONNECT to your user account.

Fryer:	Select your Pryer	
When did you measure?	Just now or select data	and time:
Defit	Leave empty if you didn't refill How much did you ordit?	
rectini,		
Filtration.	Did you filter the oil today?	
Filuation:	Did you filter the of today?	start automatic, measurement 0 (tart

Capture measurements

In addition to Bluetooth functionality, you can also manually enter the measured values. To do this, go to the "New Measurement" section under the "Oil Testing" menu and enter the required data.



View HACCP Reports

To view your HACCP list, go to the "HACCP List" section under the "Oil Testing" tab. There, you can filter the data by fryer or date and export the measurements as a PDF.





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