

Save up to 50% of your frying oil



MADE IN GERMANY



VITO® VL
excellence in
oil filtration

European Patent No. 1328982
US Patent No. US7,952,965 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!



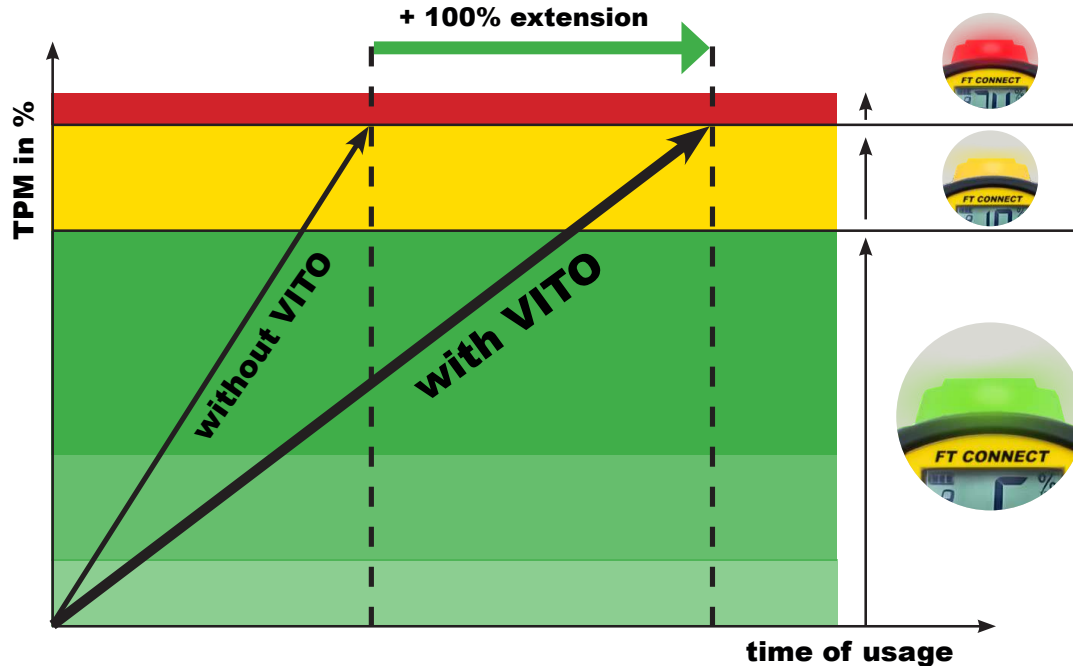
Digital

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)
VS	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
VM	up to 60L/min	1,3kg	~ 35cm	7,7kg					
VL	up to 100L/min	2,5kg	~ 45cm	8,8kg					



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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.



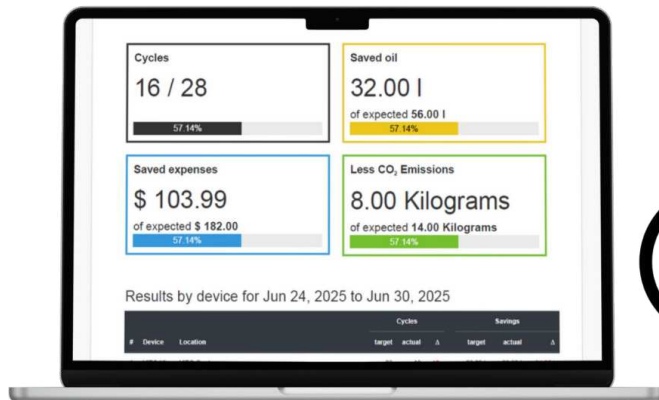
Investment protection

Document usage to ensure cost control and fast ROI.



Configuration

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

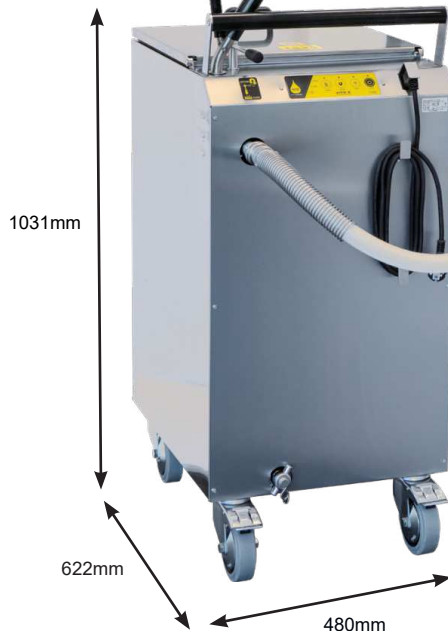


VITO	Tank	Weight	Filtration power (all models)	Particle uptake (all models)	Filter rating (all models)	Pumping power (all models)	Temperature (all models)	Material VITO (all models)	Particle filter (all models)
XS	40L	45kg	up to 30L/min	10,7kg	up to 5µm	35L/min	max. 200°C	Stainless steel 1.4301	Cellulose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

VITO XM

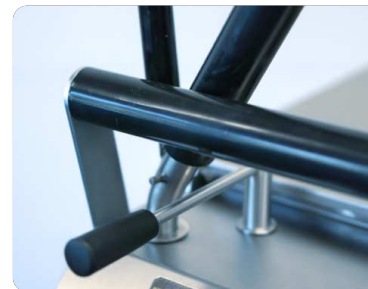
The next level of mobile oil filtration

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
XM	100L	65kg	up to 30L/min	10,7kg	up to 5µm	35L/min	max. 200°C	Stainless steel 1.4301	Cellulose FDA-CFR 21



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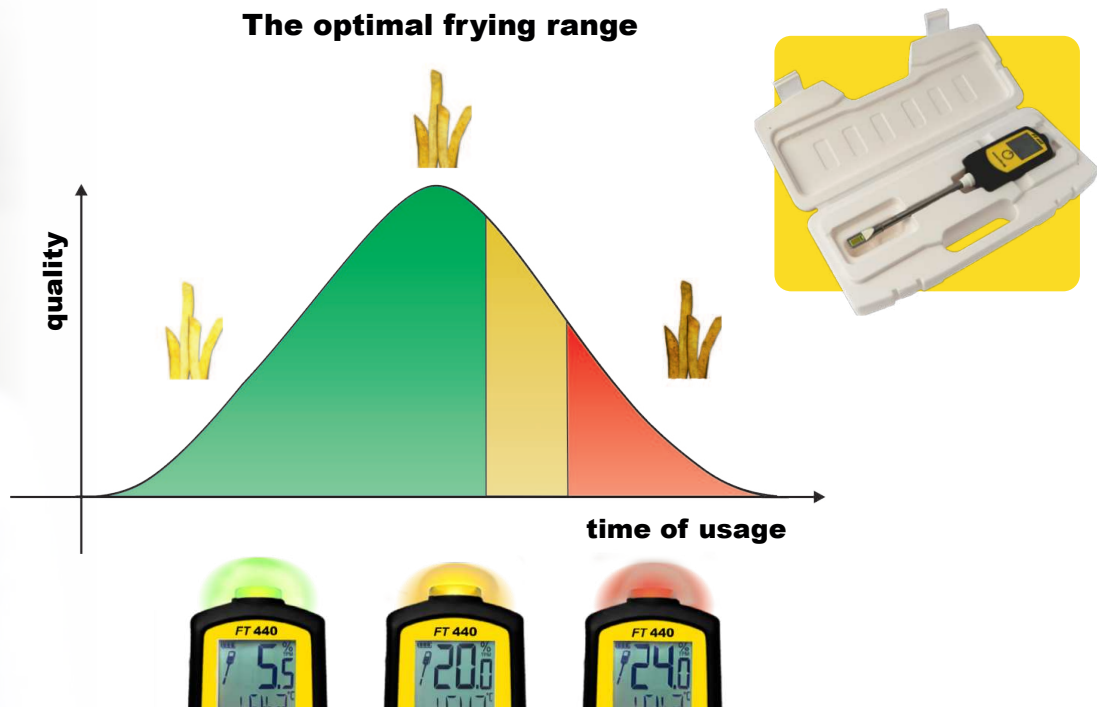


VITO FT 440 - Frying oil tester

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
FT 440	%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



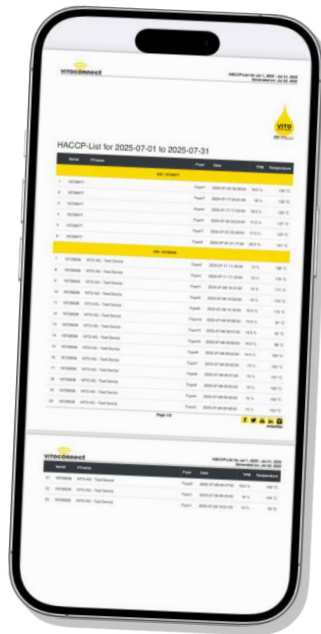
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VITO FT CONNECT - Frying oil tester

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
FT CONNECT	%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 CO₂ after approximately 5,5 weeks!*

Carbon emissions over 5 years



*Calculation based on 5 years, 2x20 L fryers, 2 oil changes/week. CO₂ factors: 0.25 kg/L oil, VITO use 0.011 kg/day, 50% oil savings, VITO production: 54 kg CO₂.



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



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