

VITO oil filter system



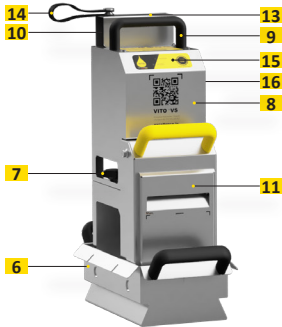
VITO VS VM VL

User Manual - Bedienungsanleitung
Manual de instrucciones - Manuale d'uso
Manual do usuário - Manuel d'utilisation - دليل الاستخدام

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1. Product



VITO VS



VITO VM

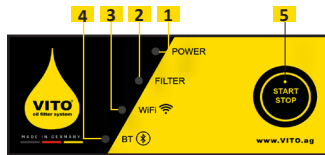


VITO VL

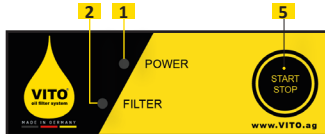
1.1 Product description

1. Power indicator (red LED)
2. Filter indicator (green LED)
3. WiFi indicator (pink LED) (VM & VL)
4. BT indicator (blue LED) (VM & VL)
5. Start / Stop button
6. Drip pan
7. Star handles (2 pcs.)
8. Control unit
9. Handle
10. Power cord
11. Pump-filter unit
12. Ventilation slots (VM & VL)
13. Cable protection
14. Cable holder
15. Control panel foil
16. Type label

Control panel foil VM & VL (15)



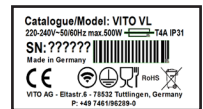
Control panel foil VS (15)



1.2 Scope of delivery

- VITO oil filter system
- User manual
- Short instruction
- Particle filter (11 pcs.)
(one is already inserted)
- Drip pan

Type label (16)



2. Legal information

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Subject to technical changes.

3. Preface

Dear VITO customer,

Thank you for choosing this product by VITO AG.

Please read the manual carefully to familiarize yourself with the handling of your VITO oil filter system to ensure proper use.

Your local dealer and our customer service are available to answer your questions and provide support.

We appreciate comments and suggestions concerning the VITO oil filter system and / or user manual. (Please find contact information in chapter 2 Legal information.)

We hope that you enjoy your VITO oil filter system for a long time and increase the efficiency in your establishment.

With VITO you own a high-quality oil filter system from which you can expect a long life and efficient support on the fryer.



Read the operating instructions before use and keep them ready available!

4. Safety instructions

4.1 Explanation of symbols

Incorrect operation of the VITO can lead to danger and injury. The following should be observed.

Possible dangers are marked with these symbols:



General warning sign



Warning: electrical voltage



Warning: risk of slipping



Warning: hot surface



Warning: flammable substances



Protection class I



Operating instructions
Information on operating the VITO



Wear eye protection



Wear gloves



Wear foot protection



Wear protective clothing

4.2 Explanation of signal words

Important safety and warning instructions are indicated by signal words in this user manual. These instructions must be followed at all times to prevent personal injury, accidents and damage to property.



DANGER!

The signal word DANGER warns of hazards that could result in serious injury or death if they are not avoided.



WARNING!

The signal word WARNING warns of hazards that could result in moderate to serious injury or death if not avoided.



CAUTION!

The signal word CAUTION warns of hazards that could result in minor or moderate injury if not avoided.

ATTENTION!

The signal word ATTENTION indicates potential damage to property that may occur if the safety instructions are not followed.

NOTE!

The signal word NOTE alerts the user to further information and tips on using the device.

4.3 Safety instructions

- Children are strictly prohibited from using VITO!
- Do not carry out any modifications or alterations to the machine.
- Do not operate the device if it is damaged.
- Use only original spare parts. Repairs must only be carried out by trained personnel.
- The housing must only be opened by technically qualified personnel.
- VITO is not approved for the filtration of liquids other than deep-frying oil or liquid block fat.
- Do not use VITO in areas at risk of explosion.
- Clean VITO before first use (see Chapter 10: Cleaning).
- The maximum fluid temperature is 200°C / 392°F (recommended filtration temperature 175°C / 347°F).
- Do not use or store VITO outdoors! Risk of damage from rain or moisture.
- Risk of overheating/fire! VITO is not designed for continuous operation!
- Do not cover the ventilation openings (12)!
- Only operate VITO from a properly installed and earthed socket.
- Ensure that the mains voltage matches the specifications on the type label (16).
- Do not allow the power cord or plug to come into contact with hot surfaces or oil.
- Do not kink the power cord.
- Do not operate VITO with a damaged power cord.
- Unwind the power cord completely before each use.
- Risk of burns! Do not touch surfaces during or after use!
- Hold VITO only using the black handles (9)!
- Do not operate the VITO at an angle!
- Do not move the VITO during filtration!
- Do not run the pump-filter unit (11) while dry!
- Pay attention to heating elements, grids or thermal sensors of the deep fryer!
- Wear personal protective equipment whilst operating the machine!
- Keep the machine, work surfaces and the floor around the machine free of oil to avoid the risk of slipping on an oily floor.

4.4 Intended use

- VITO is designed for commercial use in the catering industry and is intended solely for the filtration of frying oil or liquid block fat.
- Observe the safety instructions. Filtration is only possible when the oil is liquid (recommended filtration temperature 175°C / 347°F).
- Check the machine before each use and only operate it when it is in a safe and technically sound condition.
- VITO should only be used by appropriately trained personnel.
- VITO is only designed for intermittent operation.

No liability will be accepted for improper use!

5. Safety functions

5.1 Tilt and vibration protection (only VM & VL)

If VITO is placed inclined more than 17°, tilts or vibrates too much due to a defect or incorrect placement, VITO will immediately stop the filtration. The power indicator (1) and the filter indicator (2) flash and a repeating acoustic signal sounds.

5.2 Acoustic signal (only VM & VL)

After the boot-up, a short acoustic signal sounds. VITO is then ready for operation. At the end of each filtration cycle, an acoustic signal sounds for 5 seconds. The acoustic signal can be deactivated (see chapter 6 Adjust device settings).

5.3 Overtemperature

In case of overheating (control unit >75°C / 167°F), VITO stops the filtration process.

The power indicator (1) flashes and VITO emits an acoustic signal.

Remove VITO from the fryer and store it (see chapter 8 Storage / cooling time).

6. Adjust device settings

6.1 Filtration time

The factory setting of the filtration time is **4 min. 30 sec.**

VM & VL: Up to **16** filtration cycles are possible directly one after the other.

VS: Up to **3** filtration cycles are possible directly one after the other.

6.2 Active cooling (only VM & VL)

VITO has active cooling. The active cooling is temperature-dependent and switches itself on automatically. After the boot-up, a function check is carried out.

6.3 Checking the factory settings

1. Press and hold the Start / Stop button (5).
2. Plug in the power cord (10). Meanwhile, hold the Start / Stop button (5).
3. Hold the Start / Stop button (5) for 5 seconds.
4. Release the Start / Stop button (5).
5. The programmed filtration cycle time is indicated by the flashing of the LEDs.
6. The power indicator (1) shows 1 minute per flash.
7. The filter indicator (2) shows 30 seconds per flash.
e.g.: 4x red = 4 min.
1x green = 30 sec. = filtration time: 4 min. 30 sec.

6.4 Offline set up

VITO can be set up directly using the Start/Stop button (5).

6.4.1 Adjusting the filtration time

To set the filtration time, follow the steps in chapter 6.3 Checking the factory settings, then:

1. Press Start / Stop button (5) immediately after the filtration time is displayed.
2. Press Start / Stop button (5) to extend the filtration time by 30 seconds (starts at 0 sec.).
(e.g. press 3x for 1 min 30 sec. etc.)
3. When the desired filtration cycle time has been set, wait until the filter indicator (2) lights up briefly and an acoustic signal sounds.
4. Unplug the power cord (10).

6.4.2 Turning the acoustic signal on/off

To turn the acoustic signal on or off, follow the instructions in chapter 6.3 Checking the factory settings, then:

1. Wait until the filter indicator (2) lights up briefly and a short acoustic signal sounds.
2. Press Start / Stop button (5) to adjust the signal.
3. The LEDs show the status:
Power indicator (1) = Sound off
Power indicator (1) + filter indicator (2) = Sound on
4. When the desired setting has been made, wait until the filter indicator (2) lights up briefly and a acoustic signal is audible.
5. Unplug the power cord (10).

6.5 Online set up (only VM & VL)

VITO offers the option to set the filtration time, the acoustic signal and the network connection online, using a smartphone, tablet or PC.

1. Plug in the VITO.
2. Open the WiFi settings of your device (tablet, smartphone or PC).
3. Search for the network "VITO Config + Serial number". The serial number (SN) of the VITO can be found on the type label (16).
4. Connect to the network.
5. Enter password: **123456789**. WiFi indicator (3) flashes.
6. Open the web browser.
7. Enter IP address 10.10.10.10
8. Tap on VITO drop icon.
9. Log in with:
User name: **user** Password: **Vito2k18**
10. If necessary, change language by clicking on EN, DE, etc.

6.5.1 Adjusting the filtration time

To adjust the filtration time, follow the instructions in chapter 6.5 Online set up, then:

1. Select the desired filtration duration.
2. Click on "Save". Filter indicator (2) lights up briefly and an acoustic signal sounds.

6.5.2 Turning the acoustic signal on/off

To turn the acoustic signal on or off, follow the instructions in Chapter 6.5 Online set up, then:

1. Select under the menu "Buzzer", whether the acoustic signal should be activated or deactivated. Filter indicator (2) lights up briefly and an acoustic signal sounds.

6.6 Send device data (only VM & VL)

To make full use of VITOconnect, VITO requires a connection to a VITOconnect Bridge or to the internet.

To do this, you will need either a VITOconnect Bridge or a sufficiently strong 2.4 GHz WiFi connection.

VITO only collects and transmits usage data. No personal data is collected or transmitted.

At <https://connect.vito.ag/>, you can find an online overview of usage data, services and updates.

6.6.1 VITOconnect Bridge

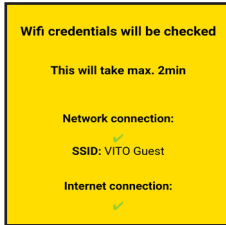
To send device data via the VITOconnect Bridge, it must be installed near the VITO. You can purchase the VITOconnect Bridge from our VITO Shop or your local dealer.

1. Connect the VITOconnect Bridge to your network.
2. Plug in the VITOconnect Bridge.
3. The VITOconnect Bridge and the VITO will automatically establish a connection and usage data will be transmitted.

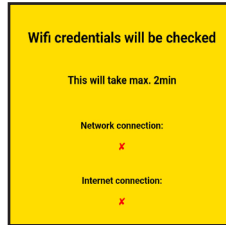
6.6.2 Internet connection

To connect VITO to your network, follow the instructions in chapter 6.5 Online set up, then:

1. Click on "WiFi configuration".
2. Select network.
3. Enter the network password. (If no network password is set, leave this field blank).
4. Verify your network password by clicking on "Show password".
5. Click on "Save". VITO will now check the network and internet connection.



Successfully connected.



Not connected.

Check network and password.

6.7 QR-Code

Scan the QR code on the control unit (8) to easily access a website containing useful information and plenty of tips about your VITO. Among other things, you will find the latest version of this user manual and the declaration of conformity there.

7. Filtration process



Danger!

Risk of electric shock

Due to incorrect handling.

- Only operate the VITO in an earthed environment.
- Check the machine, and in particular the power cord (10), for damage before each use.
- Unplug the power cord (10) after use. Use the cable holder (14) to store the power cord (10).



WARNING!

Risk of burns!

If water comes into contact with hot frying oil, it can cause the oil to splatter and lead to burns.

- Only place a completely dry VITO into hot frying oil.
- Wear heat-resistant gloves and safety goggles or a face shield during operation.

The appliance becomes hot when used in hot frying oil and remains hot for some time after use.

- Do not touch hot parts of the appliance. Use the handles provided (9).
- Do not move the appliance whilst it is in operation. Only remove the deep-frying oil filter from the fryer using the handles (9) once the filtering process is complete, and allow it to cool down.
- Wear heat-resistant protective gloves and safety goggles/face protection during operation.

Slip hazard!

Spills of frying oil on the floor can cause staff to slip.

- Clean the work area regularly. Always keep the work area around the machine clean.
- Wear non-slip shoes when operating the machine.



CAUTION!

Danger from falling equipment!

Falling equipment can cause serious foot injuries.

- Wear protective footwear.

7.1 Preparing for filtration

1. Lift VITO out of the drip pan (6).
2. Insert the particle filter into the pump-filter unit (11) (see chapter 9 Changing the particle filter).
3. Close the filter cover. Snap the filter cover into the bottom of the pump-filter unit (11).
4. Place the control unit (8) on the pump-filter unit (11).
5. Make sure that there is no gap between the control unit (8) and the pump-filter unit (11). This indicates that the filter cover has not been closed properly and snapped.
6. Tighten the star handles (7).

7.2 Starting the filtration

1. Place the VITO in the deep fryer.
2. Ensure that VITO stands firmly.
3. Check the frying oil level (observe the MIN and MAX markings).
4. Plug in the power cord (10).
Power indicator (1) lights up.
5. Press Start / Stop button (5).
The filter indicator (2) lights up during filtration.



There must be no gap between the control unit (8) and the pump-filter unit (11).

7.3 Stopping filtration prematurely

1. Press the Start / Stop button (5).
The filter indicator (2) shuts off.
2. Lift VITO and let residual oil flow into the fryer.
3. Store VITO in the drip pan (6) (see chapter 8 Storage / cooling time).

8. Storage / Cooling down



WARNING!

Risk of burns! The surface remains hot for some time after use.

- Do not touch hot parts of the appliance. Use the handles provided (9) to lift or move the appliance.
- Wear heat-resistant gloves and safety goggles or a face shield whilst operating the appliance.



CAUTION!

Danger from falling equipment! Falling equipment can cause serious foot injuries.

- Wear safety footwear.
- Place VITO in the drip pan (6) after use or for transport.
- Permissible storage temperature **+10°C to +30°C / +50°F to +86°F**.

Cooling phases:

- **VL, VM & VS:** Up to 2.5 hours when power cord (10) is unplugged.
- **VL & VM:** Approx. 15min. when power cord (10) is plugged in (see chapter 6.2 Active cooling)

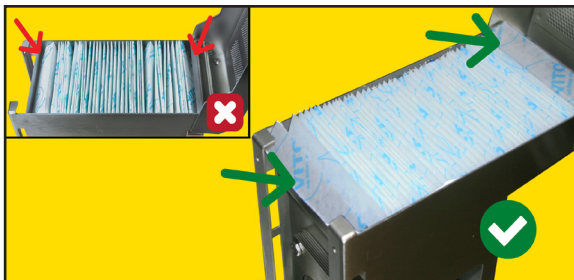
9. Changing the particle filter

NOTE!

- Replace the particle filter regularly to ensure optimal filtration performance.

Change the particle filter as needed. The replacement interval depends on how the VITO is used and on the degree of contamination of the frying oil. Up to 10 filtration cycles can be achieved with one particle filter.

Do not leave gaps between the particle filter and the edges of the pump-filter unit (11).



Overlap the last fold of the particle filter on both sides of the pump-filter unit (11).

10. Cleaning



DANGER!

Health hazard! Cleaning agents can pose a health hazard.

- Remove all cleaning agents completely. After using cleaning agents, rinse the machine several times with water.
- Only use cleaning agents suitable for use in the food industry.
- Wear personal protective equipment (including protective gloves) to protect yourself from the cleaning agents.



WARNING!

The machine becomes hot when used in hot frying oil and remains hot for some time after use.

- Allow the machine to cool down completely.
- Do not touch hot parts of the machine. Use the designated black handles (9).
- Wear heat-resistant personal protective equipment, in particular gloves, whilst cleaning the machine.

If water gets into hot frying oil, it can cause oil to splatter and lead to burns.

- Dry the VITO inside and out after cleaning.

Risk of slipping!

Contaminants on the floor caused by deep-frying oil can cause operating staff to slip.

- Clean the work area regularly. Always keep the area around the machine clean.
- Wear non-slip footwear whilst operating the machine.



CAUTION!

Danger from falling equipment! Falling equipment can cause serious foot injuries.

- Wear protective footwear.

ATTENTION!

Inadequate or incorrect cleaning, as well as the use of unsuitable cleaning products, can cause damage to the device.

- Clean the pump-filter unit (11) every time the particulate filter is replaced.
- Do not use abrasive cleaning agents. Do not use wire brushes or similar items.

Never put the control unit (8) in the dishwasher or clean it under running water!

- Clean the control unit (8) using only a damp cloth.

10.1 Preparing for cleaning

1. Make sure that VITO has cooled down. Unplug the power cord (10).
2. Loosen the star handles (7) (on both sides).
3. Detach the control unit (8) from the pump-filter unit (11).
4. Open the pump-filter unit (11).
5. Remove and dispose of the particle filter (see chapter 13.2 Particle filter disposal).
6. Manual cleaning or cleaning with the dishwasher

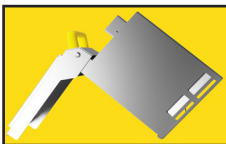
10.2 Manual cleaning

1. Clean the control unit (8) with a damp cloth!
2. Wash the pump-filter unit (11) and the drip tray (6).
3. Dry VITO.

10.3 Dishwasher cleaning

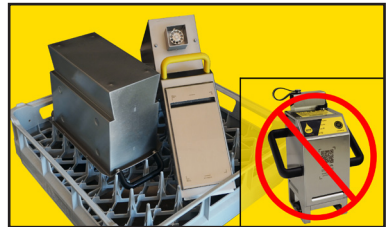
NOTE!

- Do not open the filter cover completely. This allows the water to circulate better.
1. Clean the control unit (8) only with a damp cloth!
 2. Put the pump-filter unit (11) and the drip tray (6) into the dishwasher.
 3. Start the cleaning program.



Do not open the filter cover completely.

Only put the pump-filter unit (11) and the drip tray (6) in the dishwasher.



10.4 Deep cleaning / Boil out

If the pump-filter unit (11) is heavily soiled, deep clean it with water and soap or deep fryer cleaner.

Regular boil outs are recommended for optimal cleaning and maintenance results.

11. Troubleshooting

Malfuction	Possible cause	Remedial action
Power indicator (red LED) (1) remains inactive	- Power cord (10) not plugged in - Power cord (10) defective - Device defective	- Plug in VITO - Please contact service - Please contact service
VITO is very noisy during operation	- Star handles (7) are loose - Rotor defective - Rotor scratches on the fryer	- Tighten star handles (7) - Please contact service - Change position of VITO in deep fryer
Power indicator (red LED) (1) flashes + acoustic signal (VM & VL)	Overtemperature	- Let VITO cool down - Place VITO in a cool place
Power indicator (red LED) (1) and filter indicator (green LED) (2) flash and an acoustic signal sounds	- VITO is at an angle of more than 17° - Strong vibrations	- Check position of VITO in the fryer - Please contact service - Damaged rotating parts - Filter cover not closed properly
VITO doesn't start	Control unit (8) defective	Please contact service
Line fuse / Ground fault circuit fuse (GFCI) blow-out	- Power cord (10) or other electrical components defective - Rotor defective / blocked - Circuit overloaded	- Please contact service - Please contact service - Change socket/circuit
Low filtration performance	- Particle filter is full - Pump-filter unit (11) clogged - Particle filter not inserted properly - Motor defective	- Change particle filter - Empty pump-filter unit (11) - Boil out to remove heavy dirt - Insert filter as described - Please contact service
Oil splashed sideways and / or at the back of the pump-filter unit (11)	- Particle filter full - Too much space between filter cover and pump-filter unit (11) - Particle filter not inserted overlapping	- Change particle filter - Please contact service - Insert particle filter as described
Power and filter indicator (1 & 2) flash 10 sec. after plugging VITO in + acoustic signal (VM & VL)	- Start / Stop button (5) defective - Control unit (8) wet inside	- Please contact service - Please let it dry
Internet connection cannot be established	- Wrong network chosen - Wrong password entered - WiFi signal too weak	- Select correct network - Enter correct password - Strengthen the WiFi signal - Move router closer to VITO
No device data is sent	- No internet connection - No connection to the VITOconnect Bridge	- Set up an internet connection - Connect the VITOconnect Bridge near VITO
"10.10.10.10"-website is not displayed correctly	- Outdated website in cache - Smartphone / Tablet / PC is not connected to the VITO's WiFi	- Clear the Cache - Delete browser data - Connect to VITO (see chapter 6.5)
Gap between control unit (8) and pump-filter unit (11)	- Filter cover not closed properly - Filter cover or pump-filter unit bent	- Close the filter cover properly and snap it into the pump-filter unit - Please contact service

If you find any faults not listed here, please contact the VITO customer service or your dealer!

Contact details can be found in chapter 2. Legal information.

12. Declaration of conformity

The device complies with current EU and UK legislation and standards. We certify this in the EC Declaration of Conformity and the UK Declaration of Conformity. You can find the declarations of conformity at: <https://vs.vito.ag> | <https://vm.vito.ag> | <https://vl.vito.ag>. We will be happy to send you the relevant declaration of conformity on request.

13. Waste disposal

13.1 Packaging disposal

- Recycle the packaging or keep carefully.

13.2 Particle filter disposal

- Used particle filters must be disposed of in accordance with local regulations.

13.3 Device disposal (Take-back concept for b2b waste equipment)

All customers of VITO AG may contact us at any time to return waste equipment if required. This usually happens when devices and/or electronic circuit boards are defective or when devices are exchanged for a newer generation of devices. We dismantle the devices accordingly and return the separated raw materials to the environmental cycle. All electronic components are handed over via our disposal points specified at ear® (stiftung elektro-altgeräte register®) and proven via the annual notification to ear®. Send VITO to:

VITO AG
Eltastrasse 6
78532 Tuttlingen (Germany)

For further questions please contact your local dealer or the VITO AG customer support.

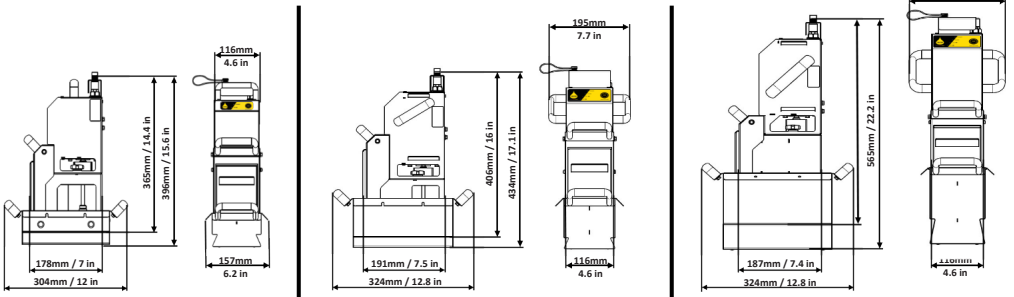
13.4 WEEE (Waste Electrical and Electronic Equipment) Directive

Do not dispose electrical and electronic equipment in the household waste! According to the European Directive 2012/19/EU on waste electrical and electronic equipment and its implementation in national law, not usable power tools are collected separately and recycled in an environmentally friendly manner. Manufacturers of these devices are obliged to take back products that are no longer usable. VITO AG will comply with the product take back requirements at the end of life of VITO-branded products that are sold into the EU. You can return these products to local collection points.

14. Technical data

	VITO VS	VITO VM	VITO VL
Nominal voltage country-specific (see type label)	220 - 240 V ~ ±10% 50 - 60 Hz 100 - 120 V ~ ±10% 50 - 60 Hz		
Nominal power consumption	approx. 1,1 A at 230 V approx. 2,2 A at 115 V	approx. 1,2 A at 230 V approx. 2,4 A at 115 V	approx. 2.0 A at 230 V approx. 4.0 A at 115 V
Max. power	300 W	300 W	500 W
Noise level	< 85dB(A)		
User control	Start / Stop button (5)		
Operating temperature	control unit (8) max. 75°C / 167°F ~ pump-filter unit (11) max. 200°C / 392°F (recommended filtration temperature max. 175°C / 347°F)		
Storage temperature	+10°C to +30°C / 50°F to +86°F		
Weight	7.6 kg / 16.8 lbs (with drip pan) 6.7 kg / 14.8 lbs (without drip pan)	8.9 kg / 19.6 lbs (with drip pan) 7.7 kg / 17 lbs (without drip pan)	10.5 kg / 23.2 lbs (with drip pan) 8.8 kg / 19.4 lbs (without drip pan)
Acoustic signal	no	yes	
VITOconnect connectivity	no	Yes - WiFi 2.4 GHz or VITOconnect Bridge	
Particle uptake	approx. 0.8 kg / 1.8 lbs* (0.9 l)	approx. 1.3 kg / 2.9 lbs* (1.7 l)	approx. 2.5 kg / 5.5 lbs* (3 l)
Particle filter	cellulose FDA-CFR 21		
Operation	intermittent operation		

*regular breadcrumbs



VITO VS

VITO VM

VITO VL



made
in
Germany

Created: 16.09.2026





Manufacturer

VITO AG

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