

**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



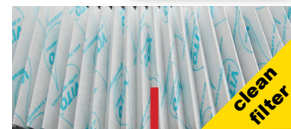
Save up to 50%

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.



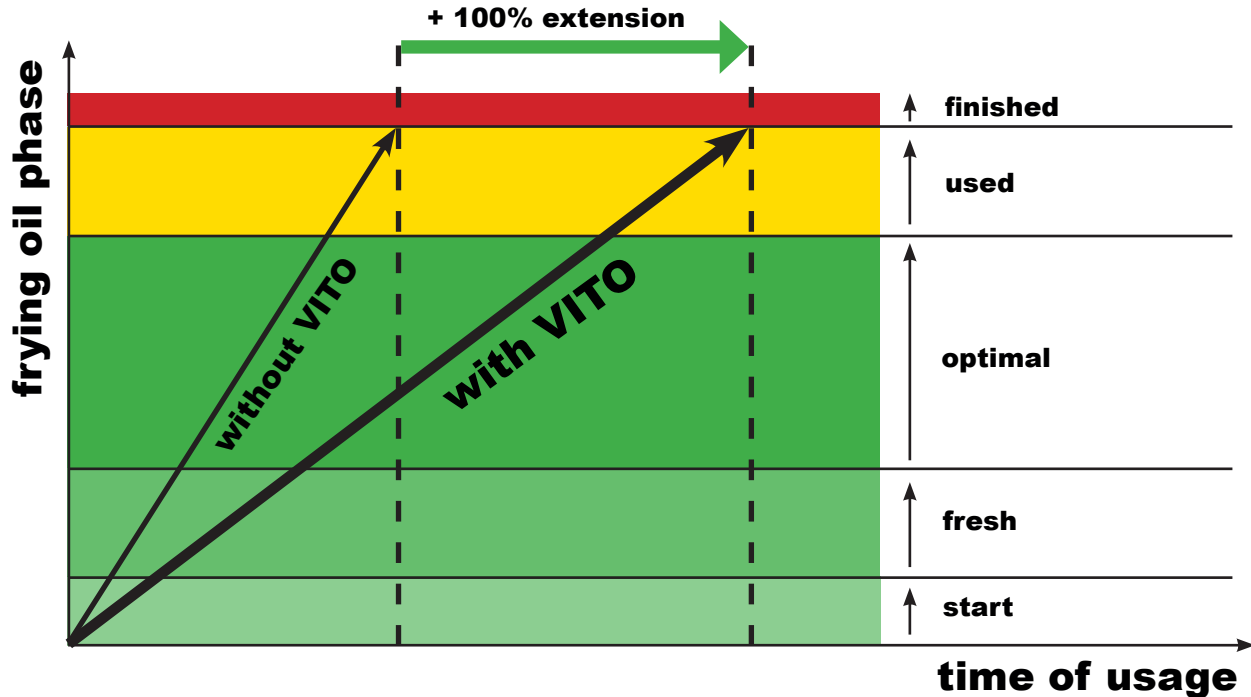
The VITO effect

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.

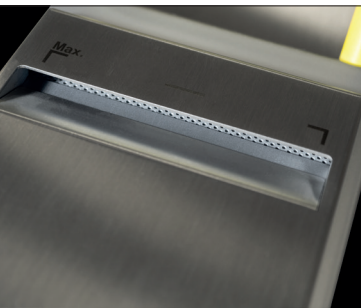
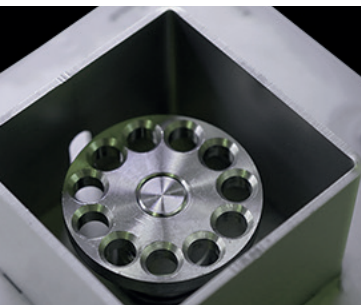


VITO portable

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)

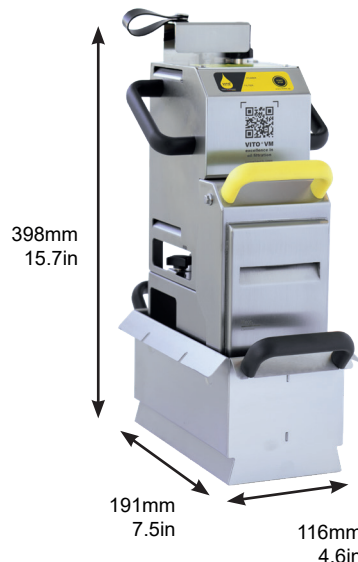
VITOconnect



Dimensions in the fryer
(without drip pan)



VITO VS
1-3 fryers up to 12l / 22lbs
For light sediment¹



VITO VM
1-4 fryers up to 20l / 37lbs
For light to medium sediment²

502mm
19.8in



VITO VL
All fryers with heavy duty
For medium to heavy sediment³

	Filtration power	Filtration efficiency	Particle uptake	Work cycle	Suction depth	Weight	Temperature	Material VITO	Particle filter
VITO VS	up to 40l/min 88 lbs/min	up to 5µm 200 µinch	0,8kg ¹ 1.8lbs ¹	4.5min	~ 20cm ~ 7.9in	6,7g 14.8lbs	max. 200°C max. 392°F	Stainless steel 1.4301	Cellulose FDA-CFR 21
VITO VM	up to 60l/min 130 lbs/min	up to 5µm 200 µinch	1,3kg ² 2.9lbs ²	4.5min	~ 35cm ~ 13.8in	7,7kg 17lbs	max. 200°C max. 392°F	Stainless steel 1.4301	Cellulose FDA-CFR 21
VITO VL	up to 100l/min 220 lbs/min	up to 5µm 200 µinch	2,5kg ³ 5.5lbs ³	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



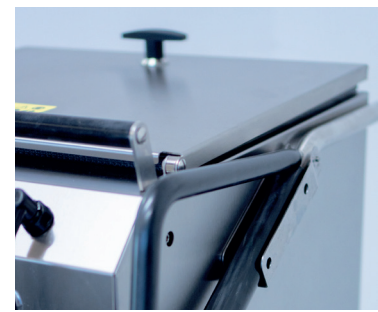
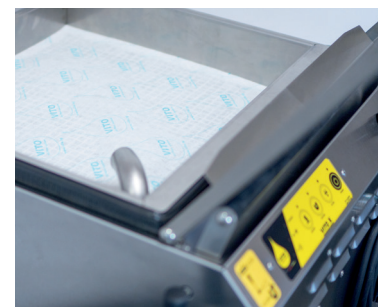
VITO mobile

The world's most innovative vacuum filtration system!



VITO XM

Adjustable top handle



	Filtration power	Filtration efficiency	Particle uptake	Pumping power	Tank	Weight	Temperature	Material VITO	Particle filter
VITO XS	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
VITO XM	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
VITO XL	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

VITO FT CONNECT - Frying oil tester

Frying oil testers measure the quality of your frying oil.

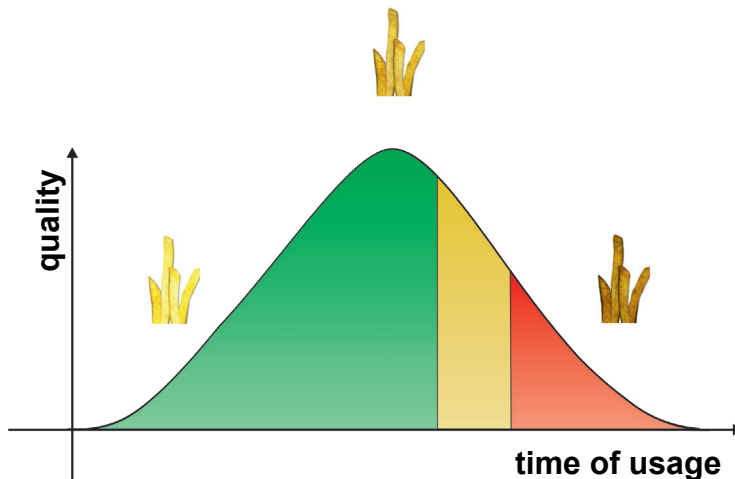
Change your oil as needed - never too early, never too late!

The tester is integrated into the VITOconnect software and automatically creates a HACCP list from the measured data.

VITOconnect



The optimal frying range



Traffic light function



	Parameter	Resolution	Measuring range TPM	Measuring range °C / °F	Accuracy	Battery	IP format	Alarm function
FT CONNECT	%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	3.7V Lithium (CR 2477)	IP 67	3-color traffic light function



made
in
Germany




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



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