Save up to 50% of your frying oil

VITO®
oil filter system

MADE IN GERMANY

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.
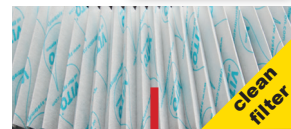

start

filtration

4,5 min.

finish

clean filter

after

Save up to 50%
You will save money, oil, labor, storage space and delivery costs with VITO!

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!

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.
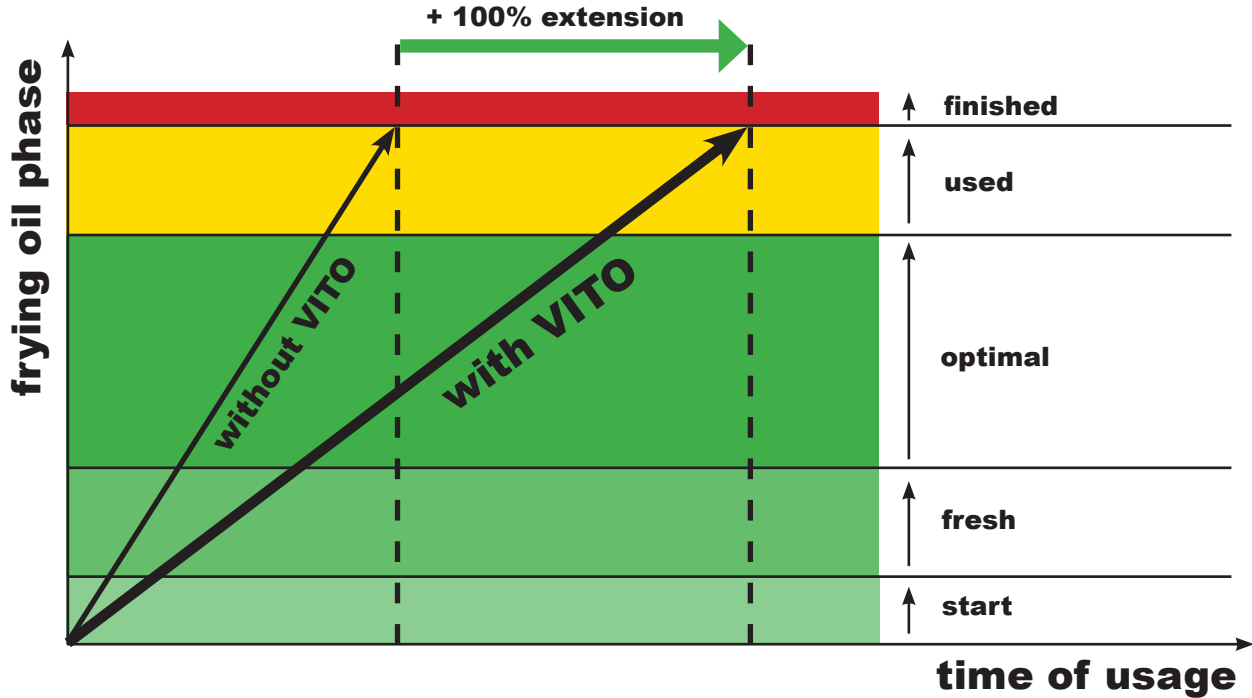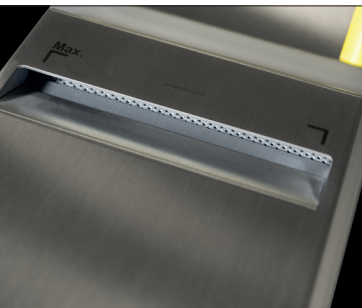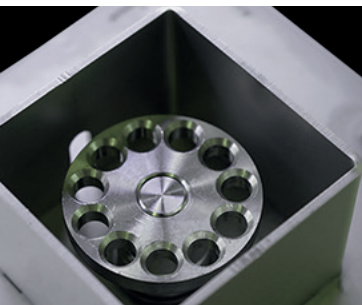
VITO portable

The world's best in-tank pressure oil filtration system!

Dimensions in the fryer
(without drip pan)

356mm 14.0in
176mm 6.9in
116mm 4.6in

398mm 15.7in
191mm 7.5in
116mm 4.6in

502mm 19.8in
187mm 7.4in
116mm 4.6in

VITO 30
1-3 fryers up to 12l / 22lbs
For light sediment[1]

VITO VM
1-4 fryers up to 20l / 37lbs
For light to medium sediment[2]

VITO VL
All fryers with heavy duty
For medium to heavy sediment[3]

	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 5ųm 200 ųinch	0,8kg[1] 1.8lbs[1]	4.5min	~ 20cm ~ 7.9in	6,3kg 14lbs	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 5ųm 200 ųinch	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 5ųm 200 ųinch	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

HACCP COMPLIANT

made in Germany

CE

VITO mobile

The world's most innovative vacuum filtration system!

Adjustable top handle

886mm
34.9in

885mm
34.8in

555mm
21.8in

VITO XM

Data reader
Read out the usage of VITO

|	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 5ųm 200 ųinch	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 5ųm 200 ųinch	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 5ųm 200 ųinch	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

FT 440 frying oil tester

Measuring oil quality increases your savings!
Change your oil as needed - never too early, never too late.

The optimal frying range

quality

time of usage
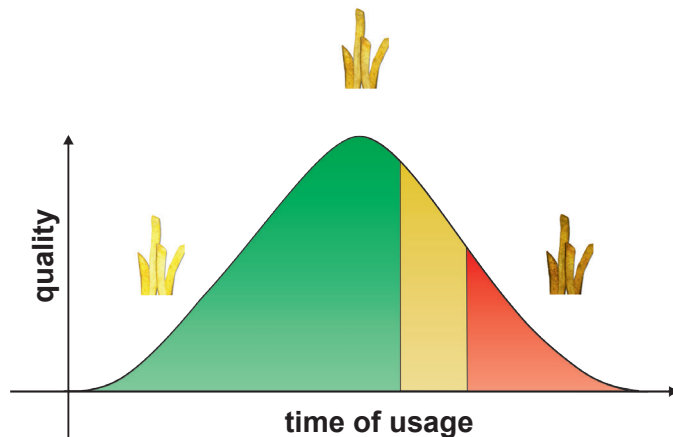
FT 440 example:

	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

HACCP COMPLIANT

made in Germany

VITO

Seen in 150 countries - used in over 50.000 kitchens

VITO
oil filter system

MADE IN GERMANY

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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