

Save Up To 50% Of Your Frying Oil



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!



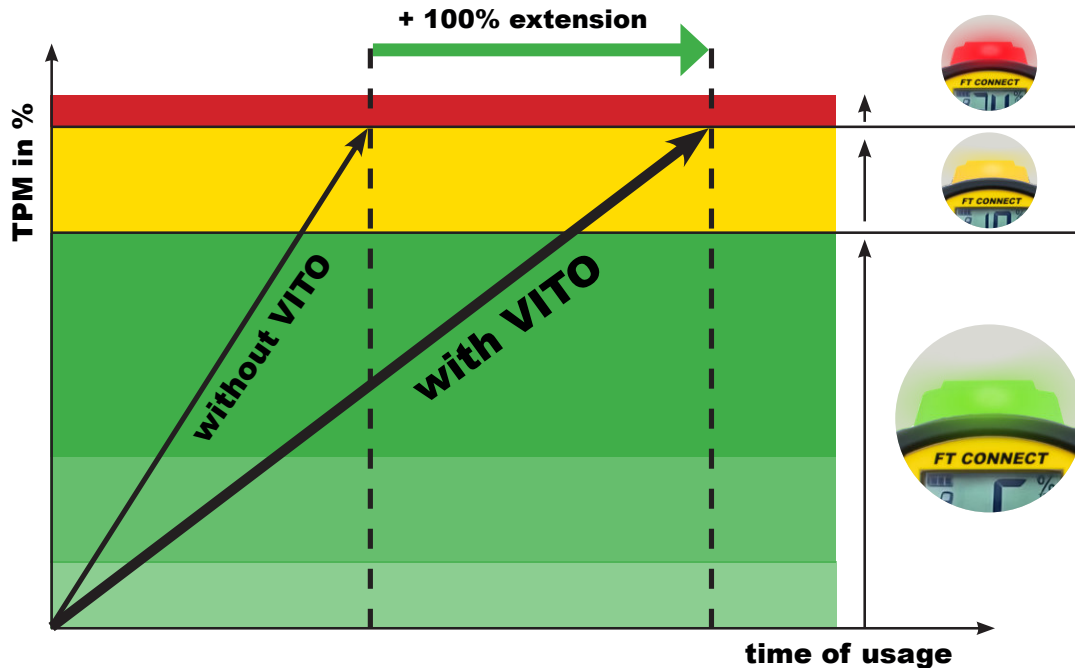
Digital

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:
 $2 \times 5.3 \text{ gal} =$
10.6 gal per change

2 changes per week
 $= 21.1 \text{ gal per week}$

Oil cost: \$8.33 per gal
 $\rightarrow \$176 \text{ per week}$

Annual cost: \$9,152
With 50% savings:

\$4,576
saved per year

Example

VITO Portable

Maximize oil life and minimize kitchen downtime with the world's best in-tank pressure oil filtration system!



VITO VL

Fryers up to 70lbs
For medium to heavy sediment



VITO VM

1-4 fryers up to 37lbs
For light to medium sediment



VITO VS

1-3 fryers up to 22lbs
For light sediment

Dimensions of the VITO shown are without drip tray

	Filtration power	Particle uptake	Suction depth	Weight	Temperature (all models)	Material VITO (all models)	Particle filter (all models)	Filtration Eff. (all models)	Cycle time (all models)
VITO VL	220lbs/min	5.5 lbs	~ 17.7in	19.4lbs	max. 392°F	Stainless steel 1.4301	Cellulose FDA-CFR 21	up to 200 µinch	4,5 min
VITO VM	130lbs/min	2.9 lbs	~ 13.8in	17lbs					
VITO VS	88lbs/min	1.8 lbs	~ 7.9in	14.8lbs					

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.



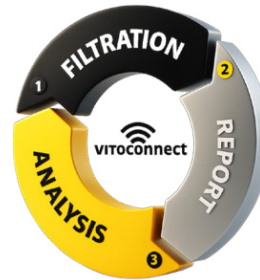
Investment Protection

Document usage to ensure cost control and fast ROI.



Configuration

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



VITO Mobile

Discover VITO's Powerful High-capacity Vacuum Filtration Line

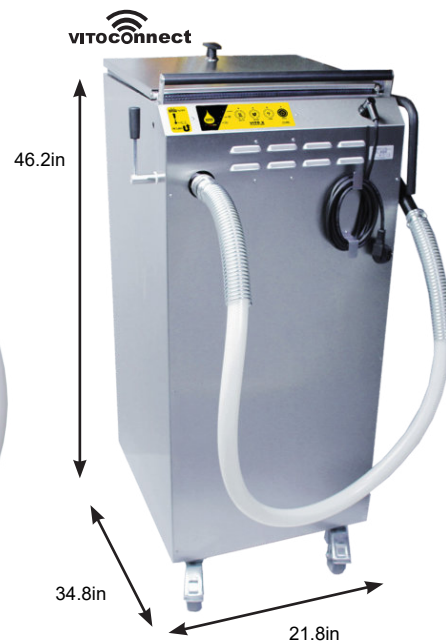
The VITO mobile series provides heavy-duty vacuum filtration for large fryers and high-volume kitchens.

- Hygienic and secure oil transport
- Convenient oil storage
- Fast, easy and safe handling



VITO XS

Perfect for medium-volume operations that need mobility and efficiency



VITO XL

Ideal for high-volume operations that need mobility and efficiency

	Tank	Weight	Filtration power	Particle uptake	Filtration efficiency	Pumping power	Temperature	Material VITO	Particle filter
VITO XS	73lbs	100lbs	66lbs/min	23,6lbs	up to 200µinch	77lbs/min	max. 392°F	Stainless steel 1.4301	Cellulose FDA-CFR 21
VITO XL	220lbs	141lbs							



made in Germany



VITO XM

The Next Level of Mobile Oil Filtration



1031mm
40.6in

622mm
24.5in

480mm
18.9in

VITO XM

The XM features a large 100 L tank, practical design, and maximum usability - making heavy-duty filtration easier and more efficient than ever.



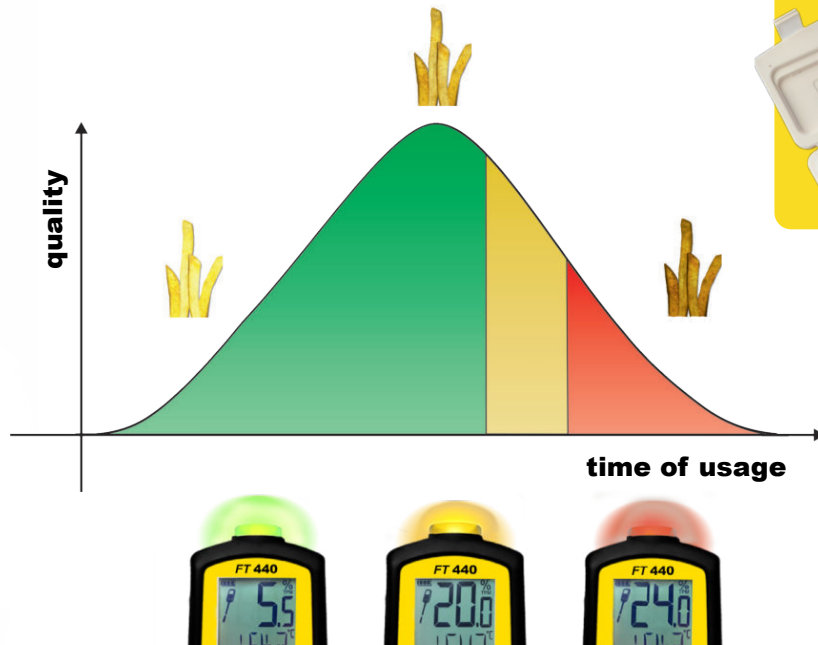
	Tank	Weight	Filtration power	Particle uptake	Filtration efficiency	Pumping power	Temperature	Material VITO	Particle filter
VITO XM	183lbs	143lbs	66lbs/min	23,6lbs	up to 200µinch	77lbs/min	max. 392°F	Stainless steel 1.4301	Cellulose FDA-CFR 21

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 °F	Accuracy	Battery	IP format	Alarm function
FT 440	%TPM °F	0.5% TPM 0.1°F	0 ... 40% TPM	+122°F ... +392°F	±2.0% TPM ±1°F	3.7V Lithium (CR 2477)	IP 67	3-color traffic light function



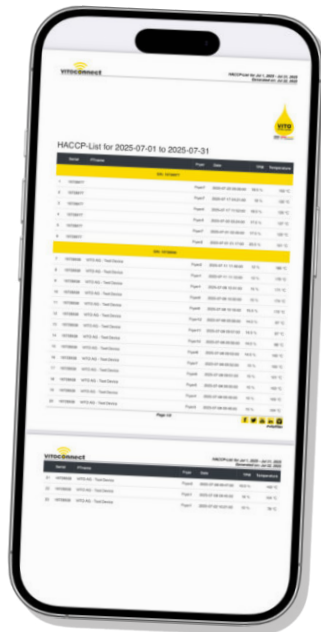
made
in
Germany

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 °F	Accuracy	Battery	IP format	Alarm function
FT CONNECT	%TPM °F	0.5% TPM 0.1°F	0 ... 40% TPM	+122°F ... +392°F	±2.0% TPM ±1°F	3.7V Li-Po (Rechargeable)	IP 67	3-color traffic light function

VITOfree

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, 2x40 lbs fryers, 2 oil changes/week.
CO₂ factors: ≈0.14 lbs CO₂ per lb oil, VITO use ≈0.024 lbs/day,
50% oil savings, VITO production: ≈119 lbs 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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