

VITO® excellence in oil filtration frying oil filter & -tester



VITO®
oil filter system

Save up to **50%**
of your frying oil

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VITO



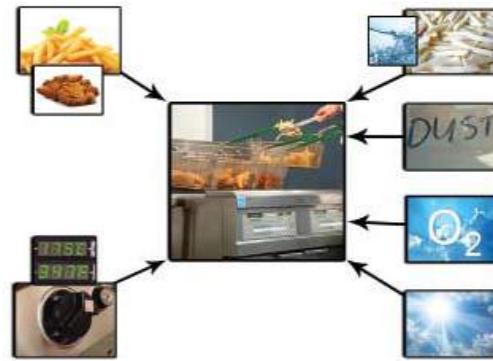
Frying process

It is not sure where the origin of frying took place but it is assumed that it has been around 2000 BC. Nowadays frying is a food preparation method, which is taught to every chef trainee all around the world. Surprisingly these fried dishes are more healthy than expected if some basic rules are considered. (→ see Optimal rules of frying)

Frying oil

In general it can be said that frying oils have different qualities and other characteristics. Frying oil causes permanent costs, which are sometimes the highest running cost next to the staff. The average price of oil differs from country to country, the average in Europe is about 1,60 €/ltr. Frying oil does not only influence the quality of fried dishes, but also the taste and its appearance.

Influences on frying oil



There are many different kinds of influences that effect the quality and therefore the TPM-values of frying oil. The graphic above shows you that different kinds of food, the temperature of the fryer, water, dust and even light, all have a huge impact on the lifetime of your oil and its quality.

Your solution - the VITO® product line

The VITO product line will help with your frying oil management. The VITO® oiltester will help you to measure the quality of your oil, so that you will change always at the right time - not too early or too late. The VITO® oil filter system filters your oil, ensures its quality and saves up to 50%.



Quality control
with the VITO® oiltester



Quality improvement & cost reduction
with the VITO® oil filter systems

Handling

The VITO® oil filter system can be handled with just four very simple steps:



Step 1

Place VITO® simply in your hot fryer and press Start.



Step 2

VITO® filters your oil and stops automatically.



Step 3

Take VITO® out of the fryer. Your oil is clean now.



Step 4

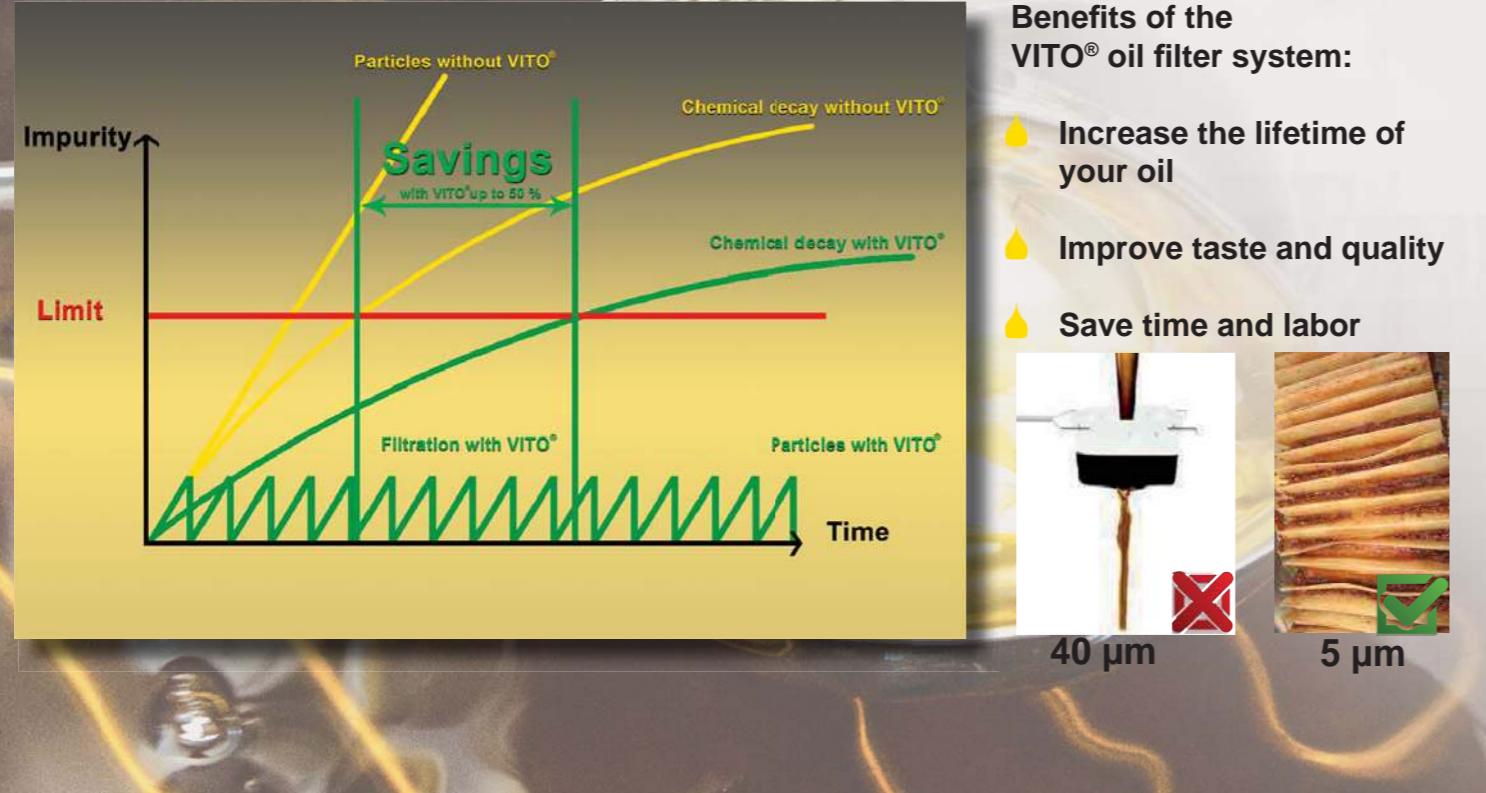
(Optional, if needed)

Clean VITO® easily in your dishwasher.

Labor savings!

Microfiltration with VITO®

The VITO® oil filter system filters microparticles up to 5µm. This affects the critical parameters positively, like polar materials (TPM), acids and the accumulation of acrylamids and polymers triglyceride. Due to these facts VITO® prolongs the lifetime of the oil up to 50%. VITO® maintains the frying oil for a long time but does no recycling of the oil!

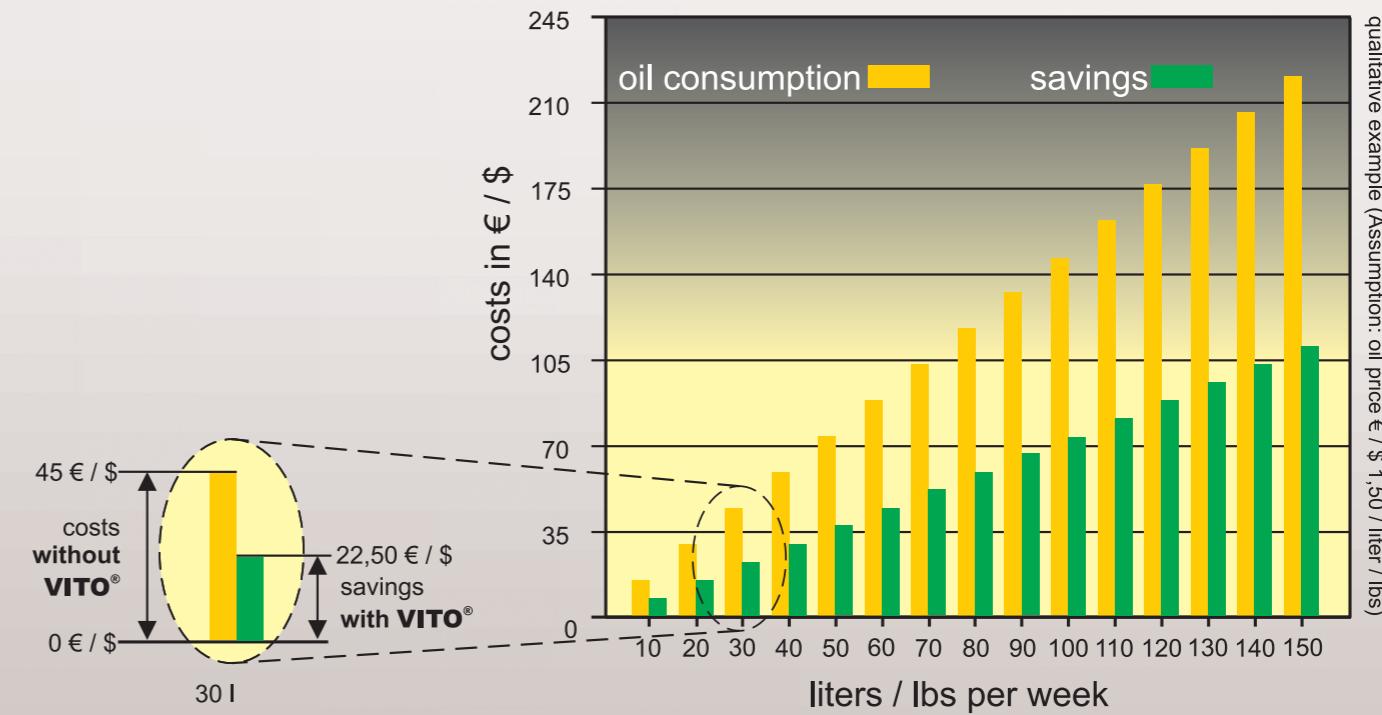


Benefits of the VITO® oil filter system:

- Increase the lifetime of your oil
- Improve taste and quality
- Save time and labor

Savings

With its unmatched microfiltration, VITO® can double the lifetime of your frying medium. This example graph will show you how fast VITO® can give you the return of your investment.





VITO® oiltester

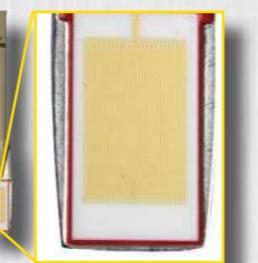
Ensure the quality of your frying oil and save costs



Your benefits with the VITO® oiltester

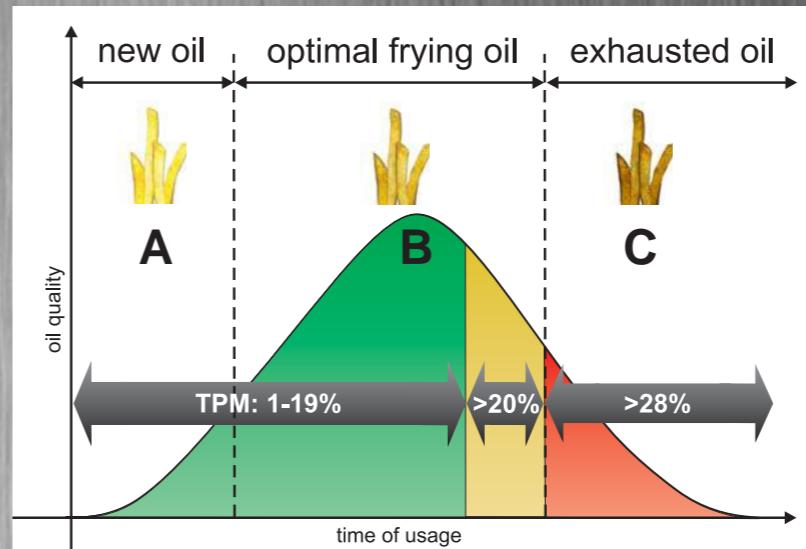
- monitor the quality of your frying oil
- measure the temperature of your frying oil
- traffic light function
- display is easy to read
- economic oil use

- high quality of fried food
- quick and reliable measuring result
- easy to use & to clean
- sturdy design



Optimal frying range

Monitor the optimal usage of your frying oil



Technical data

Parameters	Total Polar Materials (%TPM) Temperature (°C/°F)
Measurement Value Sensor	Capacitive Testo sensor (%TPM) / PTC (°C/°F)
Accuracy	0,0...40 %TPM +40...+200 °C / +104°F...+392°F ±2,0 %TPM (+40...+190 °C / +104°F...+374°F) ±1,5 °C/°F
Resolution	0,5 %TPM 0,1 °C/°F
Alarm Function	3-colour display (green, yellow, red)
Oil Operating Temp.	+40...+200 °C / +104°F...+392°F
Battery Type	2 Micro Batteries (AAA)
Battery Life	Approx. 25 h cont. oper., approx. 500 meas.
Dimensions (LxWxH)	300 x 50 x 170 mm / 11,8 x 2 x 6,7 in
Adaption time t99	<30 sec.
Protection Class	IP65
Weight	Weight approx. 255 g / 0,56 lb



Measurement example with the easy traffic light function



VITO® portable product line

For all VITO® portable systems:

- Temperatures
- Electrical module max. 75°C
- Filter and pump module temporary max. 200°C / max. 397°F
- Material
- Stainless steel 1.4301
- Particle filters: cellulose FDA-CFR 21
- All used materials are food save

Filtration efficiency up to 5 µm / 0,2 µinch

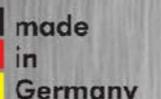
Filtration power	up to 77 lbs / Minute up to 35 l / Minute
Particle uptake	1,8 lbs / 0,8 l
Maximum power	300 Watts
Work cycle (programmable)	approx. 4,5 Minutes*
Suction depth	approx. 7,9 inch / 20 cm
Dimensions	W 4,6 x H 14,0 x L 6,9 inch W 116 x H 356 x L 176 mm
Weight	14 lbs / 6,3 kg



VITO® 30
Ideal for fryers up to 26 lbs / 12 l



Check here to see how VITO® works: www.VITO.ag



VITO® 50
Ideal for fryers up to 44 lbs / 20 l

17 lbs / 7,7 kg



Data reader

Read out the usage data of VITO®

- Adjusted cycle time
- Over all run time
- Total cycles
- Maximumtemperature

VITO® 80
Ideal for all fryers from 44 lbs / 20 l or heavy usage

up to 209 lbs / Minute
up to 95 l / Minute

7,1 lbs / 3,2 l

500 Watts

approx. 3,5 minutes*

approx. 17,7 inch / 45 cm

W 4,6 x H 19,4 x L 7,3 inch
W 116 x H 524 x L 185 mm

20,3 lbs / 9,2 kg



VITO® mobile product line

For all VITO® mobile systems:

Temperatures

Recommended work temperature 347° / 175°C

Material

Stainless steel 1.4301

Particle filters: cellulose FDA-CFR 21

All used materials are food safe

Filtration efficiency

up to 5 μm / 0,2 μinch



VITO® X1
For all big fryers
up to 80 L

Filtration power
up to 66,1 lbs / minute
up to 30 l / minute

Particle uptake
22 lbs / 10 l

Pumping capacity
55 lbs / min / 25 l / min

Tank volume
176 lbs / 80 l

Max. vacuum
0,2 bar

Dimensions
W 21,8 x H 50,8 x L 38,5 inch
W 554 x H 1289 x L 978 mm

Weight
139 lbs / 63 KG



VITO® XS
For all big fryers
up to 45 L

up to 66,1 lbs / minute
up to 30 l / minute

22 lbs / 10 l

55 lbs / min / 25 l / min

99 lbs / 45 l

0,2 bar

W 25,8 x H 29,1 x L 37,1 inch
W 655 x H 738 x L 943 mm

99,2 lbs / 45 KG



made
in
Germany

Optimal rules of frying - 12 easy steps for your success

This is how you make yourself and your customers happy! Ensure your quality, save money and get less workload!



1. Heat up your fryer correctly!
Choose the correct temperature for your food! Test it with the **VITO® oiltester**.



2. Try to use dry products and shake off crumbs before frying!



3. Avoid to salt products before frying!



4. Top up oil regularly to load level!



5. For best results use separate fryers for different sorts of products!



6. Don't overload your frying basket! (Ratio 1:10)



7. Remove big crumbs by skimming the surface!



8. NEVER salt and flavor your products above the fryer!



10. Filter your oil after every service! (Use the VITO® oil filter system to get the best outcome!)



11. Cover your oil to prevent oxidation!



9. While not using the fryer for a longer time, decrease the temperature! (approx. 120°C / 248°F)

Fryer report												
Fryer No.:	1	2	3	4	5	6	7	8	9	10	11	12
Month:	1	2	3	4	5	6	7	8	9	10	11	12
Measuring time: In the morning in heated fryer												
Day	Time	TPM(%)	C / F	Temp	Oil change	Oil refilled	Oil filtered	Signature				
Samp.	10:30	16.5	370	X								
1												
2												
3												

12. Keep record of your oil filtrations and changes to follow the HACCP standards!

VITO® - GoGreen

By using VITO® regularly you do not only save time and money, you also contribute to a clean and healthy environment and preserve a positive carbon footprint for your business.

Carbon neutral

The production, transport and disposal of frying oil pollutes the environment. By using the VITO® oil filter system you decrease the exhausts caused by frying oil production and delivery remarkable.

Health

By using VITO® on a daily basis you effectively remove harmful acrylamids from your fryer and following your food. You actively remove burnt particles from the oil which can't stick to the food now. You get more healthy and better tasting food for your customers.

Rainforest

Protection of rainforests by saving agricultural country, so less acreage must be obtained by grubbing. You support the protection of endangered species and their natural habitats.

Waste reduction

Save frying oil with VITO® and produce less waste. Empty oil bottles and waste oil will be reduced by 50%. Thus you contribute to a healthier and less-waste environment.



VITO AG - History & Awards

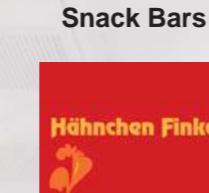
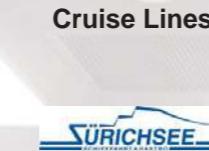
The company history is a story of success

- The headquarter of the VITO AG is in **Tuttlingen, Baden-Württemberg, Germany**.
- The company was **founded 2001** as **SYS Systemfiltration GmbH**.
- In **August 2014** the **legal structure** was changed to the **VITO AG**.
- **Specialized in frying oil management**, VITO is the global market leader in portable oil filtration with it's products **VITO® oil filter systems & VITO® oiltester**.
- Our **customers** are all sorts of **commercial kitchens, hotels, restaurants, fast food chains, snack bars, caterers & bakeries**.
- Our constantly growing **distribution network** spans over **150 countries worldwide** and the **VITO® product line** is used in over **35.000 kitchens** on a **daily basis**.



VITO References

Hotels



Catering

Cash & Carry

Cruise Lines

Snack Bars

Fast Food

Trend

Casual Dining

Restaurants

Furniture Stores

Mixed

Bakeries



Bakeries





VITO
oil filter system



VITO® oiltester



VITO® portable



VITO® mobile

The VITO® - productline:

- Ensure your quality of your oil
- Save money
- Reduce your workload in your kitchen
- Easy handling



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