

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



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

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VITO



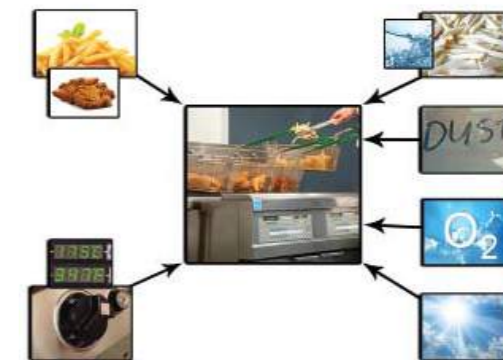
Frying process

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



without
VITO[®]



with
VITO[®]



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.

No waiting time!



Step 3

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

**No draining
of the fryer!**



Step 2

VITO[®] filters your oil and
stops automatically.

No supervision!



Step 4

(Optional, if needed)

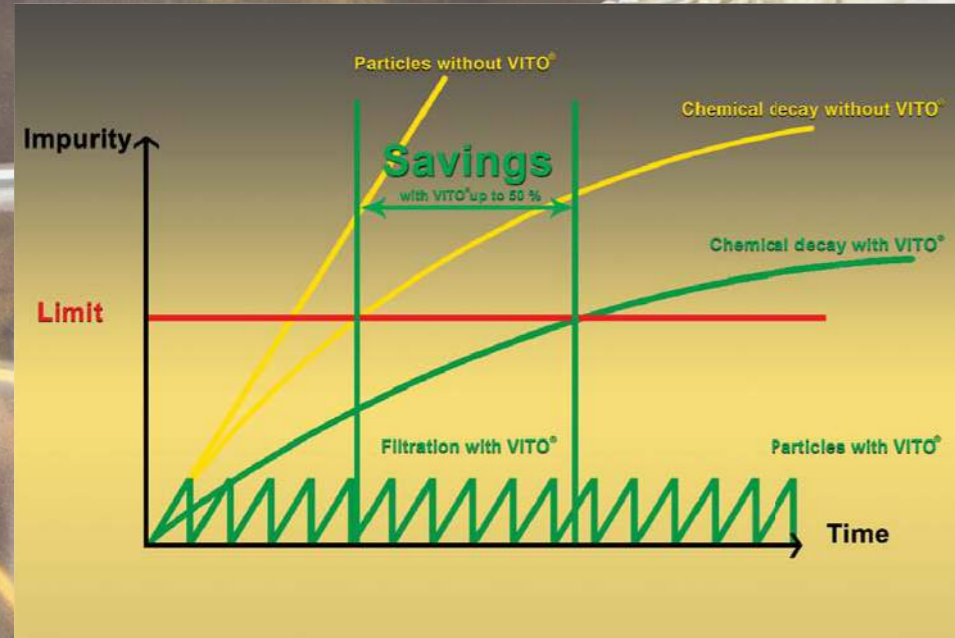
Clean VITO[®] easily in
your dishwasher.

Labor savings!



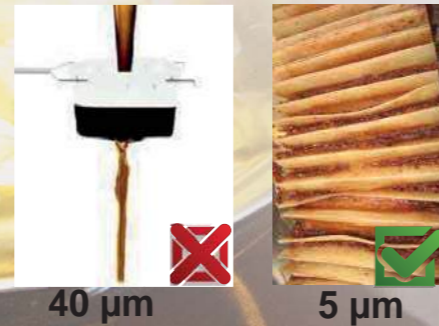
Microfiltration with VITO®

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 polymere 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!



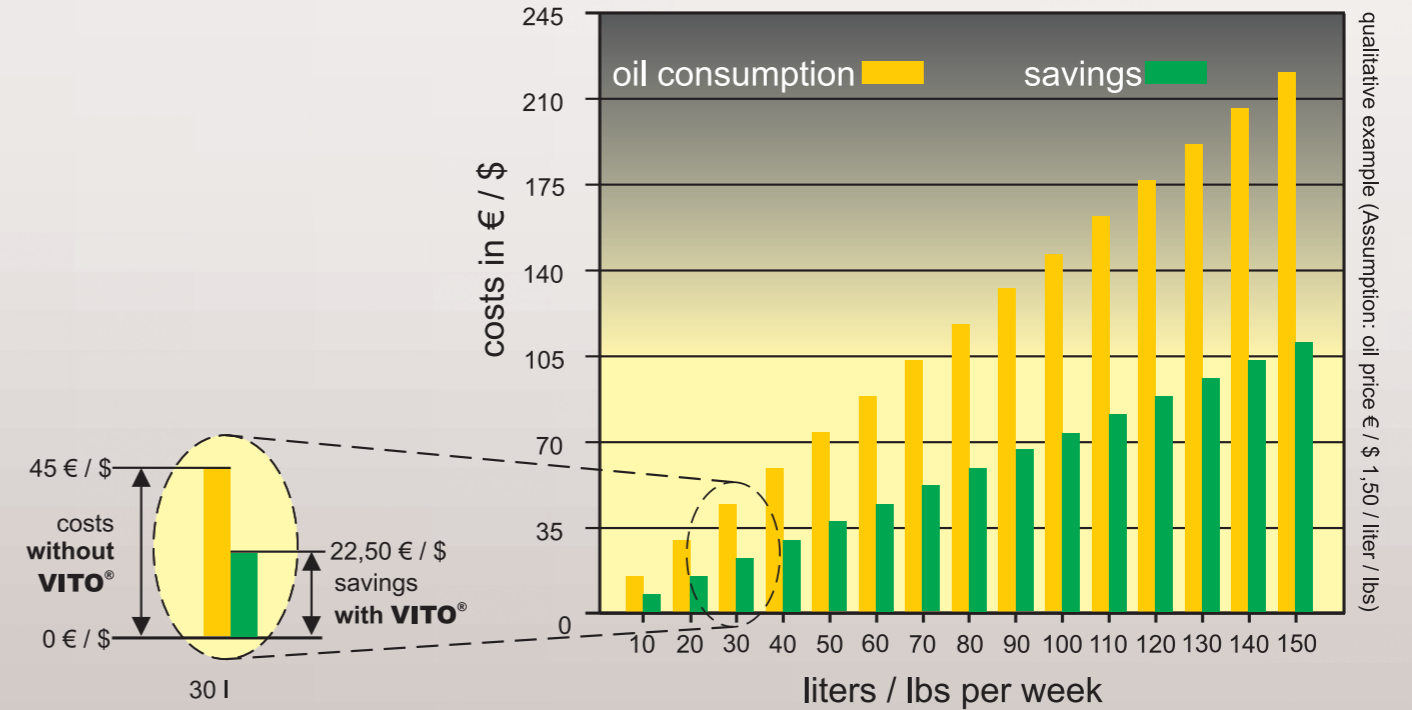
Benefits of the VITO® oil filter system:

- ⚡ 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

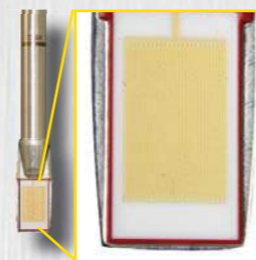
Ensure the quality of your frying oil and save costs



made in Germany

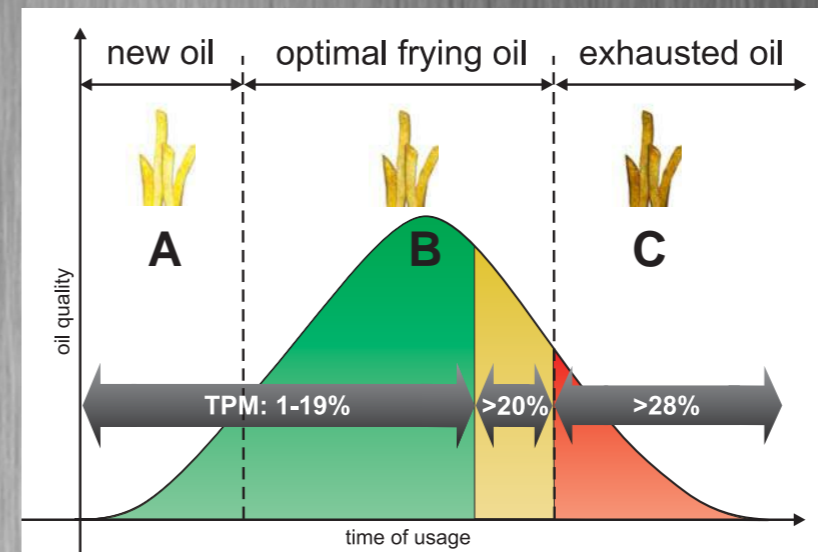
Your benefits with the VITO® oiltester

- 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



A

The food is bright and not very tasty!

B

The food is golden brown and delicious, perfect for serving!

C

The food is too dark and unappealing. Flavor transfer is occurring. It's definitely time to change the oil!



Measurement example with the easy traffic light function

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





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



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

made
in
Germany



VITO® 30

Ideal for fryers
up to 26 lbs / 12 l

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® 50

Ideal for fryers
up to 44 lbs / 20 l

Filtration power	up to 130 lbs / Minute up to 60 l / Minute
Particle uptake	2,7 lbs / 1,2 l
Maximum power	300 Watts
Work cycle (programmable)	approx. 4,5 Minutes*
Suction depth	approx. 13,8 inch / 35 cm
Dimensions	W 4,6 x H 15,8 x L 7,5 inch W 116 x H 400 x L 191 mm
Weight	17 lbs / 7,7 kg

Data reader

Read out the usage
data of VITO®

- Adjusted cycle time
- Over all run time
- Total cycles
- Maximum temperature

VITO® 80

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

Filtration power	up to 209 lbs / Minute up to 95 l / Minute
Particle uptake	7,1 lbs / 3,2 l
Maximum power	500 Watts
Work cycle (programmable)	approx. 3,5 minutes*
Suction depth	approx. 17,7 inch / 45 cm
Dimensions	W 4,6 x H 19,4 x L 7,3 inch W 116 x H 524 x L 185 mm
Weight	20,3 lbs / 9,2 kg

VITO®
oil filter system

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



without VITO®



with VITO®



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

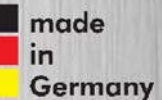
99 lbs / 45 l

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

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



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!

VITO®
oil filter system



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!



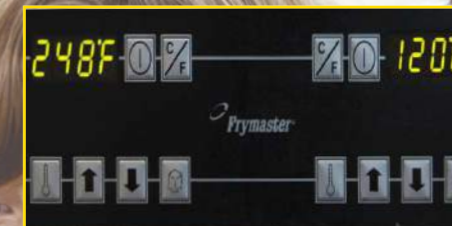
3. Avoid to salt products before frying!



7. Remove big crumbs by skimming the surface!



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



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



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)



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!

Fryer report

Fryer No.:	1	2	3	4	5	6	7	8
Month:	1	2	3	4	5	6	7	8
Year:	2015	10	11	12				

Measuring time: In the morning In heated fryer

Responsible/ QS contact:

Day	Time	TPM(%)	Temp	Oil change	Oil refilled	Oil filtered	Signature
			°C / °F	yes / no	yes / no	yes / no	
Samp.	10:30	36.5	370	X		X	Jane P.
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.

www.vitogogreen.com

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®
oil filter system

VITO References

Hotels	Catering	Cash & Carry	Cruise Lines	Snack Bars	Fast Food	Trend	Casual Dining	Restaurants	Furniture Stores	Mixed	
											
											
											
											
											



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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