VITO 50 - The world's best in-tank pressure oil filtration system!
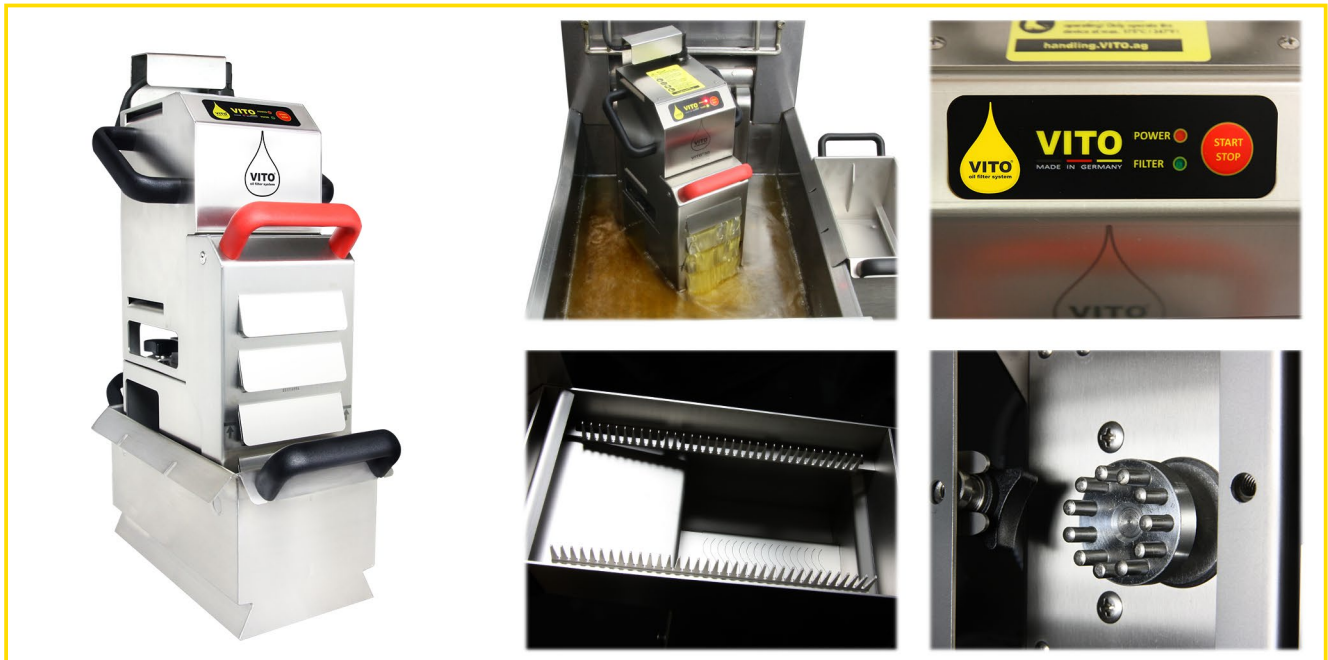
VITO 50 is suitable for all fryers up 20l (37 lbs).

Functionality:

VITO 50 cleans the oil and provides an easy and hygienic filtration in the kitchen. Like every VITO oil filter system the VITO 50 provides a microfiltration up to 5 µm (0,2 µin). As an additional feature no chemicals are needed to clean the oil, which preserves the optimal taste of the fried dishes. The unique design makes sure the VITO can handle temperatures up to 200°C (392°F) and provides highest safety at work, because of avoiding direct contact with the hot oil. After filtration the oil can be immediately used for frying again.

The VITO 50 saves oil, labour, stock ground and transport costs.

Big savings:	Constant quality:	Easy handling:
less oil consumption	... of your frying medium	automatic filtration
less personnel costs	... of your fried dishes	fast pressure filtration
less transport costs		low cleaning effort
less storage costs		
fast amortization		

To optimize the benefit of the VITO 50 combine it with the VITO oiltester or the FT440.

VITO oiltester example:

FT 440 example:

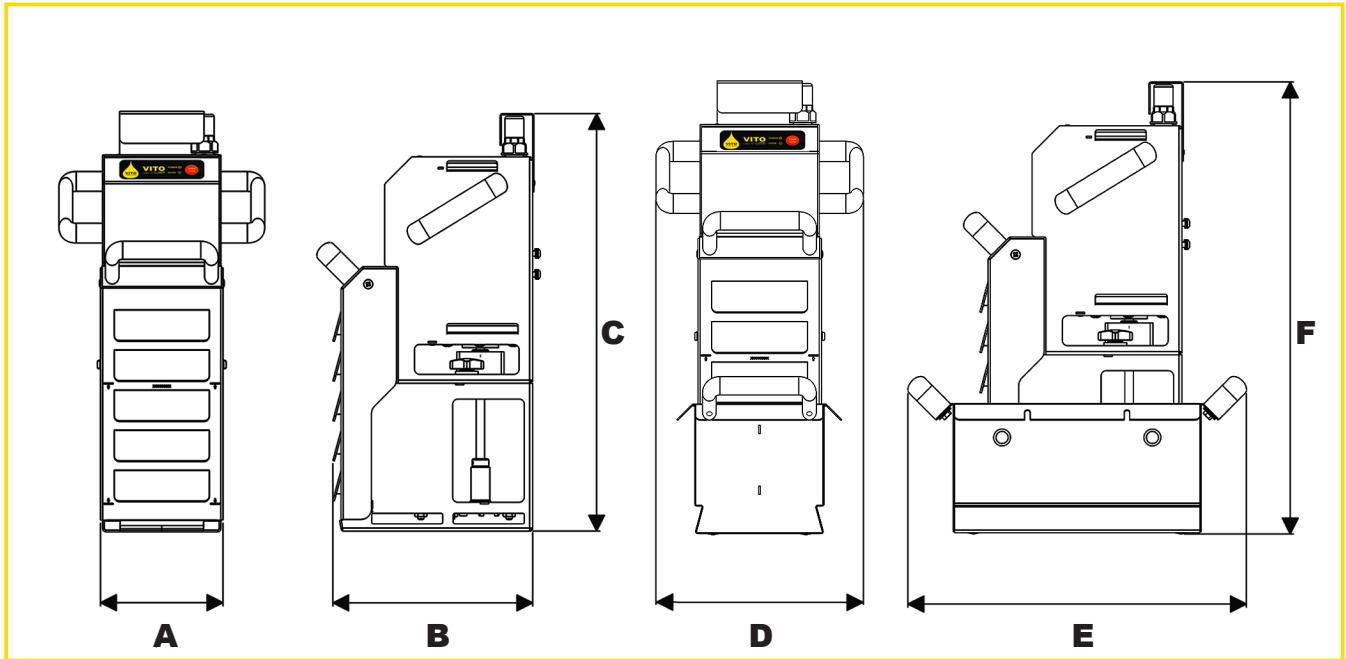**VITO - seen in 150 countries - used in over 40.000 kitchens**

VITO AG

T: +49 7461 96289-0
M: +49 7461 96289 -12

info@vito.ag
www.vito.ag

made in Germany

VITO 50
Spec sheet

VITO 50 technical data:

	Width A	Depth B	Height C		Width D	Depth E	Height F
without drip pan	116 mm 4.6 in	191 mm 7.5 in	398 mm 15.7 in	**with drip pan**	195 mm 7.7 in	320 mm 12.6 in	426 mm 16.8 in

Filtration power	Filtration efficiency	Particle uptake	Work cycle	Suction depth	Weight	Temperature	Material VITO	Particle filter
up to 50 l/min 110 lbs/min	up to 5 ųm 0.2 ųinch	1,3 kg 2.9 lbs	4,5 min	~ 35 cm ~ 13.8 in	7,7 kg 17 lbs	max. 200°C max. 392°F	Stainless steel 1.4301	Cellulose FDA-CFR 21

Maximum Power	Power connection
300 W	220-240 V (100-120 V) 50-60 Hz

Additional features:

♦ The VITO 50 can operate in deep fryers at service temperature

VITO - seen in 150 countries - used in over 40.000 kitchens

VITO 80 - The world's best in-tank pressure oil filtration system!

VITO 80 is suitable for all fryers upwards from 10l (18 lbs).

Functionality:

VITO 80 cleans the oil and provides an easy and hygienic filtration in the kitchen. Like every VITO oil filter system the VITO 80 provides a microfiltration up to 5 µm (0,2 µin). As an additional feature no chemicals are needed to clean the oil, which preserves the optimal taste of the fried dishes. The unique design makes sure the VITO can handle temperatures up to 200°C (392°F) and provides highest safety at work, because of avoiding direct contact with the hot oil. After filtration the oil can be immediately used for frying again.

The VITO 80 saves oil, labour, stock ground and transport costs.

Big savings:
- less oil consumption
- less personnel costs
- less transport costs
- less storage costs
- fast amortization

Constant quality:
- ... of your frying medium
- ... of your fried dishes

Easy handling:
- automatic filtration
- fast pressure filtration
- low cleaning effort

To optimize the benefit of the VITO 80 combine it with the VITO oiltester or the FT440.

VITO oiltester example:

FT 440 example:

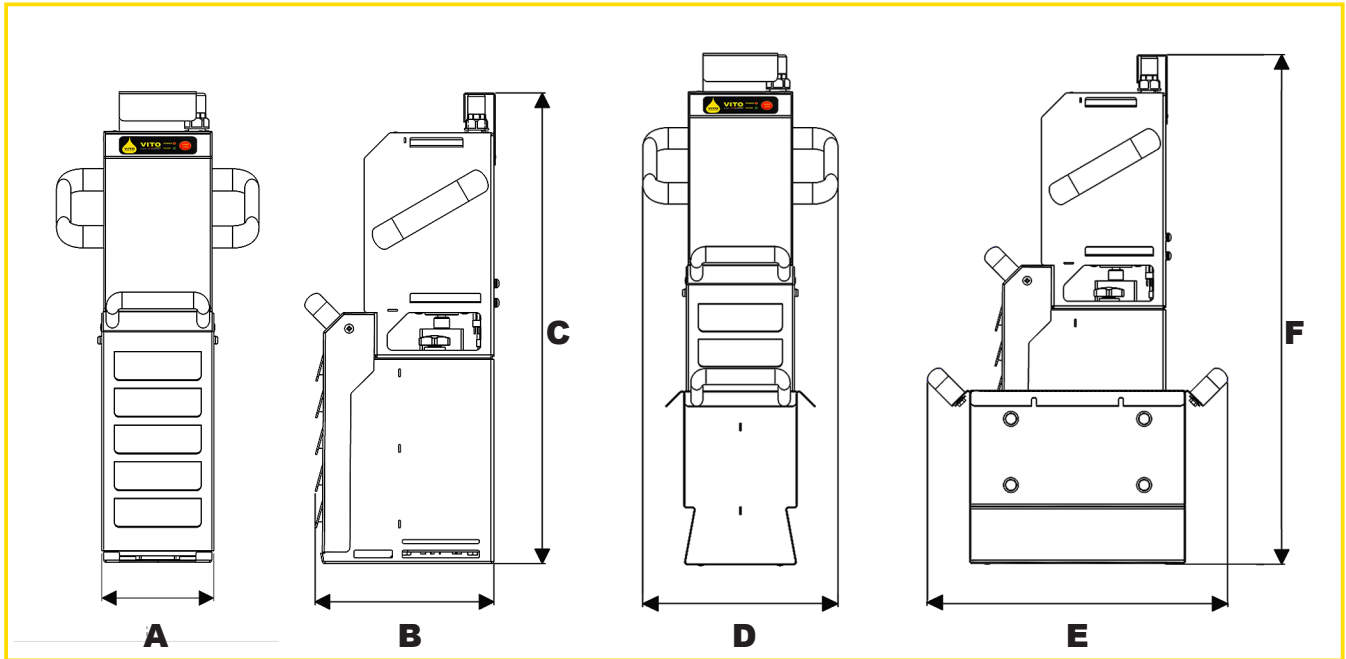**VITO - seen in 150 countries - used in over 40.000 kitchens**

VITO AG

T: +49 7461 96289-0
M: +49 7461 96289 -12

info@vito.ag
www.vito.ag

VITO 80
Spec sheet

VITO 80 technical data:

	Width A	Depth B	Height C			Width D	Depth E	Height F
without drip pan	116 mm 4.6 in	185 mm 7.3 in	487 mm 19 in		**with drip pan**	210 mm 8.3 in	324 mm 12.8 in	550 mm 21.7 in

Filtration power	**Filtration efficiency**	**Particle uptake**	**Work cycle**	**Suction depth**	**Weight**	**Temperature**	**Material VITO**	**Particle filter**
up to 80 l/min 176 lbs/min	up to 5 μm 0.2 μinch	2,5 kg 5.5 lbs	4,5 min	~ 45 cm ~ 17.7 in	9,2 kg 20.3 lbs	max. 200°C max. 392°F	Stainless steel 1.4301	Cellulose FDA-CFR 21

Maximum Power	**Power connection**
500 W	220-240 V (100-120 V) 50-60 Hz

Additional features:

♦ The VITO 80 can operate in deep fryers at service temperature

♦ Removable twin metal sheet filters for high volume filtration

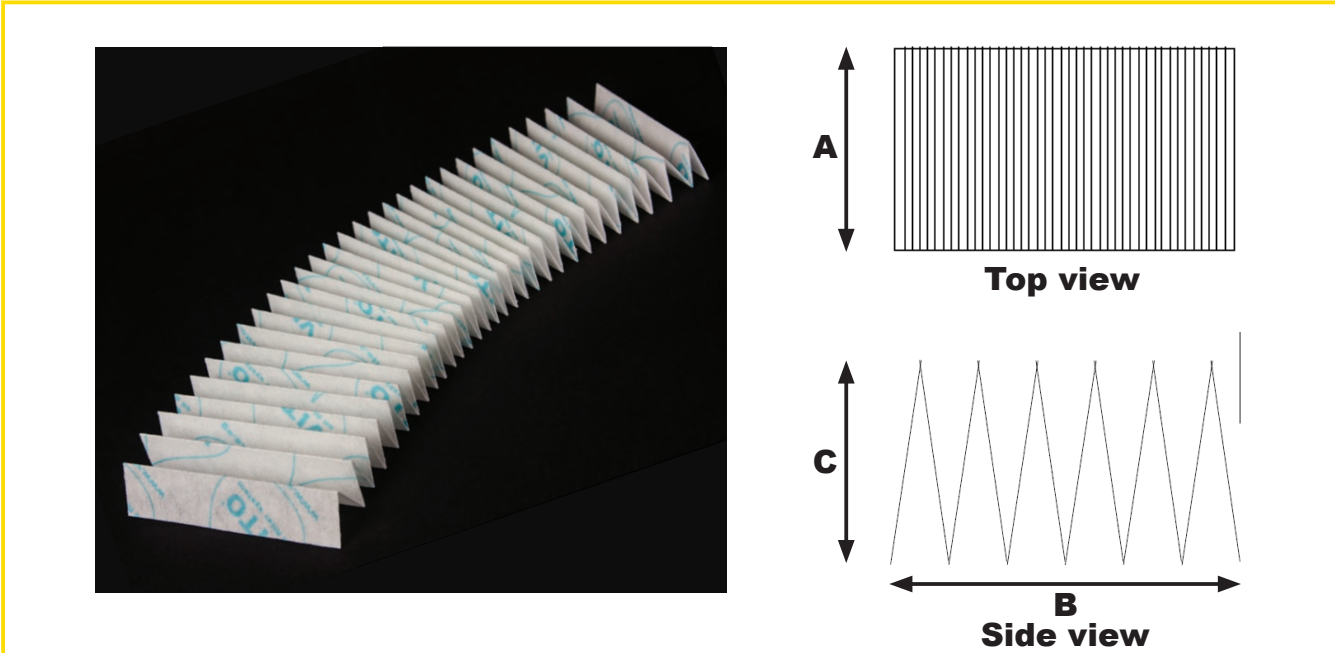**VITO - seen in 150 countries - used in over 40.000 kitchens**

VITO 50/80 filter
Spec Sheet

A

Top view

C

B
Side view

VITO 50/80 particle filter technical data:

	Width A	Depth B	Height C	Surface	Folds:	Food safe	Material
Single filter	108,9 - 0,5 mm 4.29 - 0.02 in	36,7 - 44 mm 1.44 - 1.73 in	23 - 27 mm 0,9 - 1.06 mm	approx. 0,25 m² approx. 387 in²	44 ± 4	Yes	Cellulose FDA-CFR 21

	Width	Depth	Height	Weight
1 box **50 pcs.**	235 mm 9.25 in	220 mm 8.66 in	130 mm 5.12 in	1,17 kg 2.6 lbs

	Width	Depth	Height	Weight
1 box **100 pcs.**	260 mm 10.24 in	240 mm 9.45 in	230 mm 9.06 in	2,6 kg 5.73 lbs

Additional information:

- Filter can be used multiple times before changing
- Box contains seperate sealed packages with 10 pieces each
- Filter is fully biodegradable
- Only suitable for VITO 50/80

VITO - seen in 150 countries - used in over 40.000 kitchens

Ver 4.1

VITO AG

T: +49 7461 96289-0
F: +49 7461 96289 -12

info@vito.ag
www.vito.ag

VITO oiltester - Measuring oil quality increases you savings

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

Functionality:

The VITO oiltester easily, quickly and reliably determines the quality of your oil. To do so, it measures the so-called „Total Polar Material" (TPM) content in the oil and shows its value as an accurate percentage. The clear alarm via the coloured top alarm light makes it even easier to evaluate the quality of the oil. So you always know exactly when to change your oil. The VITO oiltester frying oil tester prevents the direct exposure of your hand to the hot oil.

The VITO oiltester provides easy measurement and saves oil.

- Measure the quality and temperature of your oil
- Change your oil at the right time
- Quick and reliable measuring results
- Supports HACCP quality standards
- Ergonomic and sturdy design
- High degree of protection (IP67)
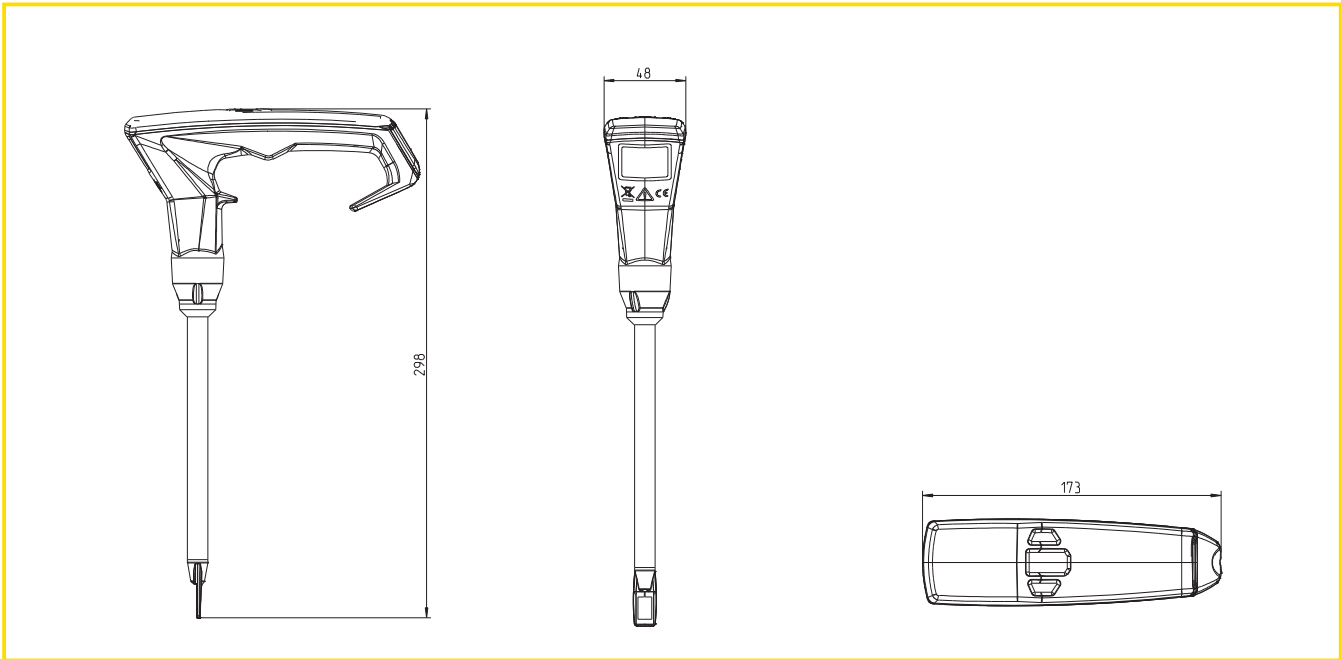- Clear alarms via on top alarm light using the traffic light principle

To optimize the benefit of the VITO oiltester combine it with suitable VITO oil filter system.

VITO - seen in 150 countries - used in over 40.000 kitchens

VITO AG

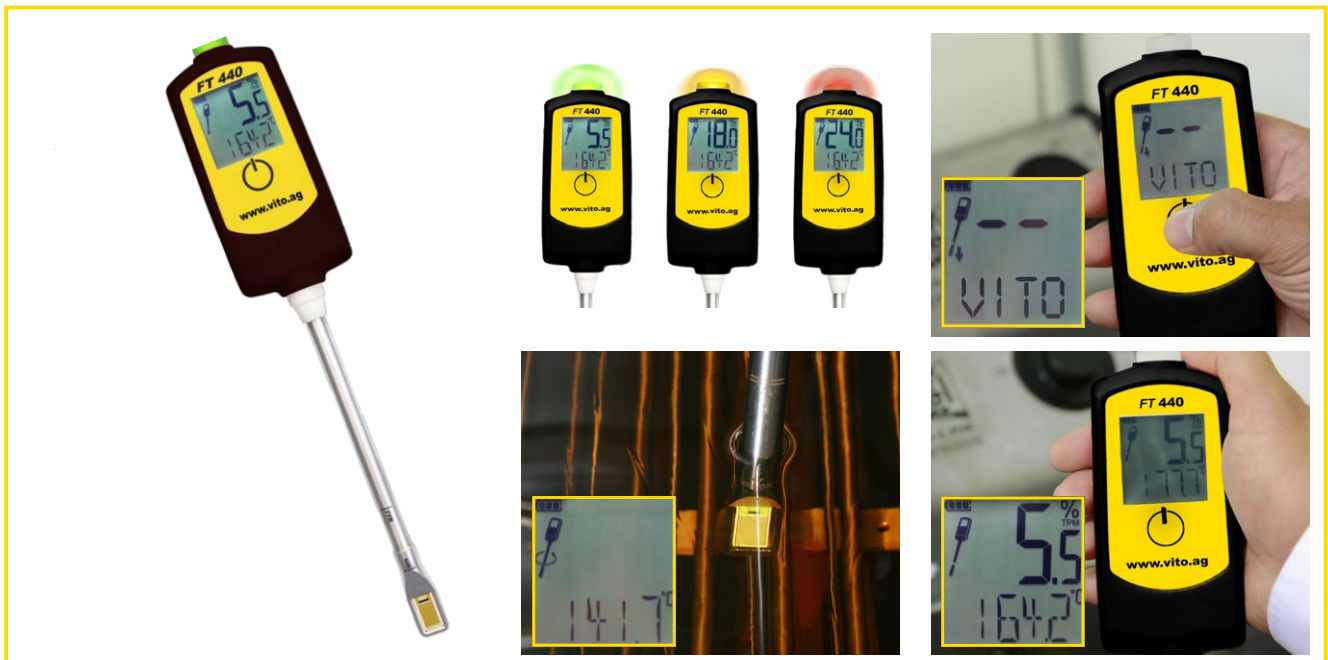T: +49 7461 96289-0
M: +49 7461 96289 -12

info@vito.ag
www.vito.ag

VITO oiltester
Spec-Sheet

VITO®
oil filter system

48

298

173

VITO oiltester technical data:

Width	Depth	Height
48 mm	173 mm	298 mm
1.9 in	6.8 in	11.7 in

Parameter	Resolution	Measuring range TPM	Measuring range °C / °F	Accuracy	Battery	IP format	Alarm function
%TPM	0.5 % TPM	0 ... 40 % TPM	40°C ... 200°C	±2.0 % TPM	2x AAA	IP 65	3-color traffic
°C/°F	0.1°C/°F		104°F ... 392°F	±1.5°C / °F			light function

VITO - seen in 150 countries - used in over 40.000 kitchens

VITO®
oil filter system

VITO AG

T: +49 7461 96289-0
M: +49 7461 96289 -12

info@vito.ag
www.vito.ag

V 4.1

FT 440 - Measuring oil quality increases your savings
Change your oil as needed - never too early, never too late.
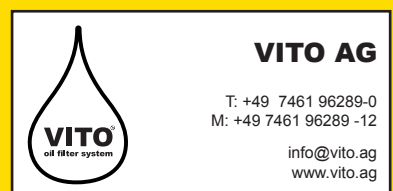
Functionality:

The FT 440 easily, quickly and reliably determines the quality of your oil. To do so, it measures the so-called „Total Polar Material" (TPM) content in the oil and shows its value as an accurate percentage. The clear alarm via the coloured top alarm light makes it even easier to evaluate the quality of the oil. So you always know exactly when to change your oil. The FT 440 frying oil tester prevents the direct exposure of your hand to the hot oil.

The FT 440 provides easy measurement and saves oil.

- Measure the quality and temperature of your oil
- Change your oil at the right time
- Quick and reliable measurments
- Supports HACCP quality standards
- Ergonomic and sturdy design
- High degree of protection (IP67)
- Clear alarms via on top alarm light using the traffic light principle

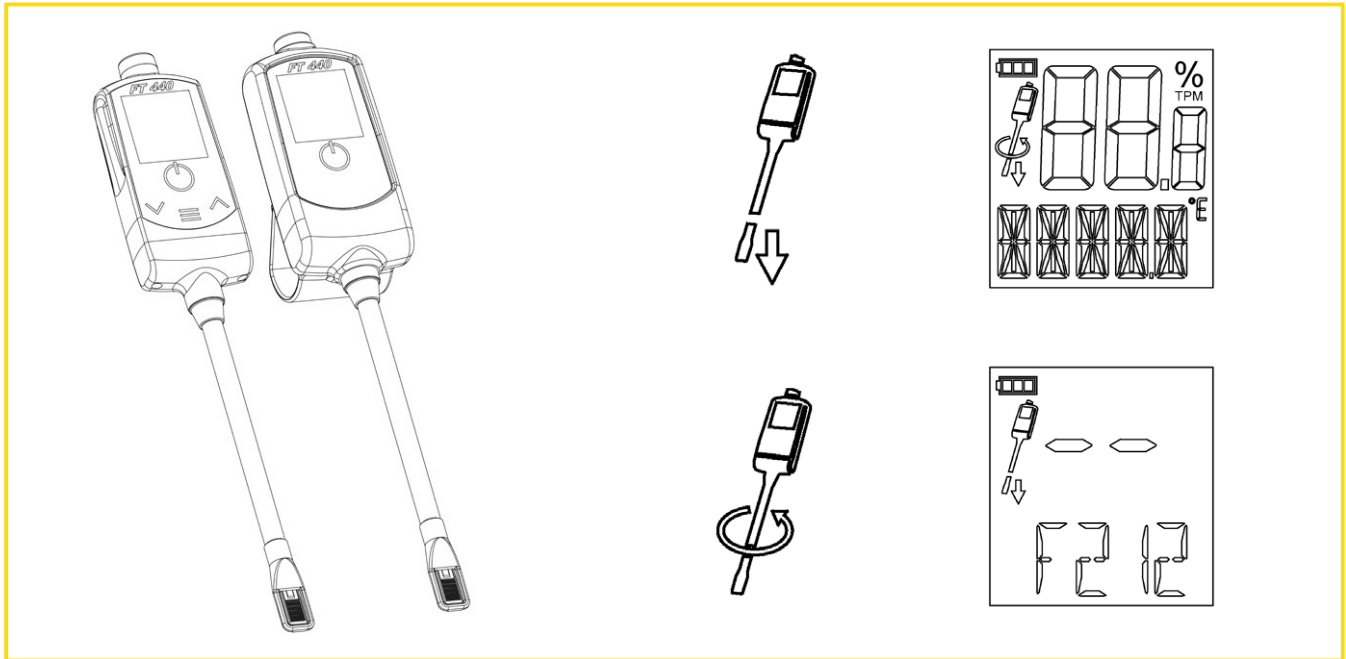To optimize the benefit of the FT 440 combine it with suitable VITO oil filter system.

VITO - seen in 150 countries - used in over 40.000 kitchens

FT 440 technical data:

Width	Depth	Height
54 mm	22 mm	314 mm
2.1 in	0.9 in	12.4 in

Parameter	Resolution	Measuring range TPM	Measuring range °C / °F	Accuracy	Battery	IP format	Alarm function
%TPM	0.5 % TPM	0 ... 40 % TPM	50°C ... 200°C	±2.0 % TPM	3V Lithium	IP 67	3-color traffic
°C/°F	0.1°C/°F		122°F ... 392°F	±1°C / °F	(CR 2477)		light function

VITO - seen in 150 countries - used in over 40.000 kitchens