VITO oil filter system

VITO®
oil filter system

MADE IN GERMANY

VITO VS VM VL

User Manual - Bedienungsanleitung
Manual de instrucciones - Manuale d‘istruzione
Manual do usuário - Manuel d‘utilisation - دليل الاستخدام

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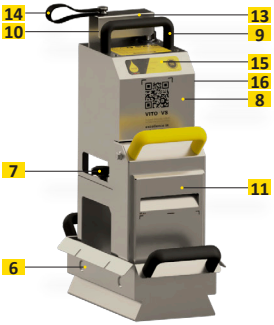
1. Product



VITO VS

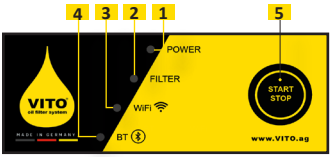
VITO VM

VITO VL

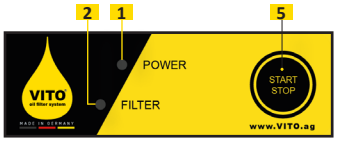
1.1 Product description

1. Power indicator (red LED)
2. Filter indicator (green LED)
3. WiFi indicator (pink LED) (only VL)
4. BT indicator (blue LED) (only VL)
5. Start / Stop button
6. Drip pan
7. Star handles (2 pcs.)
8. Control unit
9. Handle
10. Power cord
11. Pump-filter unit
12. Ventilation slots (only VM & VL)
13. Cable protection
14. Cable holder
15. Control panel foil
16. Type label

Control panel foil VL (15)



Control panel foil VM & VS (15)



1.2 Scope of delivery

- VITO oil filter system
- User manual
- Short instruction
- Particle filter (11 pcs.) (one is already inserted)
- Drip pan

Type label (16)

2. Legal information

VITO AG

Eltastrasse 6
78532 Tuttlingen (Germany)
Phone: +49 (0) 7461 / 96289-0
Fax: +49 (0) 7461 / 96289-12
info@vito.ag
www.vito.ag

CEO:
Andreas Schmidt (MBA, Dipl.-Wirt.Ing)
Headquarters: Tuttlingen, Germany
Reg. court: Stuttgart HRB-750227

In cooperation with:
University Albstadt-Sigmaringen (Germany)
- Industrial engineering with business studies -
Jakobstrasse 1
72458 Albstadt (Germany)

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3. Preface

Dear VITO customer,
Thank you for choosing this product by VITO AG.
Please read the manual carefully to familiarize yourself with the handling of your VITO oil filter system to ensure proper use.
Your local dealer and our customer service are available to answer your questions and provide support.
We are thankful for comments and suggestions concerning the VITO oil filter system and / or user manual. (Please find contact information in chapter 2 Legal information.)
We hope that you enjoy your VITO oil filter system for a long time and increase the efficiency in your establishment.
With VITO you own a high-quality oil filter system from which you can expect a long life and efficient support on the fryer.

4. Safety instructions

4.1 Explanation of symbols

Incorrect operation of the VITO can lead to danger and injury. The following should be observed.
Possible dangers are marked with these symbols:

Warning
Risk of injury if not observed

Risk of electric shock
due to incorrect handling or opening of the housing

Risk of slipping
Contamination on the floor possible

Caution
Important safety instruction

Danger of burnings
due to incorrect operation of VITO

Operation instructions
Information on the operation of VITO

4.2 Safety instructions ⚠ ⚠ ⚠

- VITO is NOT approved for filtration of liquids other than frying oil.
- DO NOT use or store VITO outdoors! Damage due to rain or moisture.
- VITO is NOT designed for continuous operation! (Risk of overheating/fire).
- Children are strictly prohibited from using VITO!
- DO not cover the ventilation slots (12)!
- DO NOT touch the power cord (10) and control unit (8) with wet hands!
- DO NOT pinch or bend the power cord (10)!
- Avoid the power cord (10) to come into contact with hot oil or other hot objects.
- Operate VITO only on protection class I connections (with protective earth contact).
- Clean VITO before initial use (see chapter 10 Cleaning).
- The local voltage must match the voltage on the type plate (16).
- The maximum operating temperature is 200°C / 392°F (recommended frying temperature 175°C / 347°F).
- DO NOT run the pump-filter unit (11) while dry!
- Pay attention to heating elements, grids or thermal sensors of the deep fryer!
- Carry VITO only using the black handles (9)!
- DO NOT operate the VITO in an inclined position!
- DO NOT move VITO during filtration!

4.3 Intended use ⚠

- VITO is designed for commercial use in the hospitality industry.
- Observe the safety instructions. Filtration is only possible when the oil is liquid.
- VITO should only be used by appropriately trained personnel.
- VITO is only designed for intermittent operation.

No liability will be accepted for improper use!

5. Safety functions

5.1 Tilt and vibration protection (only VM & VL)

If VITO is placed inclined more than 17°, tilts or vibrates too much due to a defect or incorrect placement, VITO will immediately stops off the filtration. The power indicator (1) and the filter indicator (2) flash and a repeating acoustic signal sounds.

5.2 Acoustic signal (only VM & VL)

After the boot-up, a short acoustic signal sounds. VITO is then ready for operation. At the end of each filtration cycle, an acoustic signal sounds for 5 seconds. The acoustic signal can be deactivated (see chapter 6 Getting started).

5.3 Overtemperature

In case of overheating (control unit >75°C / 167°F), VITO stops the filtration process.
The power indicator (1) flashes and VITO emits an acoustic signal.
Remove VITO from the fryer and store it (see chapter 8 Storage / cooling time).

6. Getting started

6.1 Filtration time ⚠

The factory setting of the filtration time is **4 min. 30 sec**.
VM & VL: Up to **16** filtration cycles are possible directly one after the other.
VS: Up to **3** filtration cycles are possible directly one after the other.

6.2 Active cooling (only VM & VL)

VITO has active cooling. The active cooling is temperature-dependent and switches itself on automatically. After the boot-up, a function check is carried out.

6.3 Checking the factory settings

1. Press and hold the Start / Stop button (5).
2. Plug in the power cord (10). Meanwhile, hold the Start / Stop button (5).
3. Hold the Start / Stop button (5) for 5 seconds.
4. Release the Start /Stop button (5).
5. The programmed filtration cycle time is indicated by the flashing of the LEDs.
6. The power indicator (1) shows 1 minute per flash.
7. The filter indicator (2) shows 30 seconds per flash.
   e.g.:4x red = 4 min.
   1x green = 30 sec.
   = filtration time: 4 min. 30 sec.

6.4 Offline programming

6.4.1 Adjusting the filtration time

To set the filtration time, follow the steps in chapter 6.3 Checking the factory settings, then:

1. Press Start / Stop button (5) immediately after the filtration time is displayed.
2. Press Start / Stop button (5) to extend the filtration time by 30 seconds (starts at 0 sec.).
   (e.g. press 3x for 1 min 30 sec. etc.)
3. When the desired filtration cycle time has been set, wait until the filter indicator (2) lights up briefly and an acoustic signal sounds.
4. Unplug the power cord (10).

6.4.2 Turning the acoustic signal on/off

To adjust the volume of the signal, follow the instructions in chapter 6.3 Checking the factory settings, then:

1. Wait until the filter indicator (2) lights up briefly and a short acoustic signal sounds.
2. Press Start / Stop button (5) to adjust the signal.
3. The LEDs show the status:
   Power indicator (1) = Sound off
   Power indicator (1) + filter indicator (2) = Sound on
4. When the desired setting has been made, wait until the filter indicator (2) lights up briefly and a acoustic signal is audible.
5. Unplug the power cord (10).

6.5 Online programming (only VM & VL)

VITO offers the option to set the filtration time, the acoustic signal and the network connection online, using a smartphone, tablet or PC.

1. Plug in the VITO.
2. Open the WiFi settings of your device (tablet, smartphone or PC).
3. Search for the network “VITO Config + Serial number”. The serial number (SN) of the VITO can be found on the type label (16).
4. Connect to the network.
5. Enter password: **12345789**. WiFi indicator (3) flashes (only VL).
6. Open the web browser.
7. Enter IP address 10.10.10.10
8. Tap on VITO drop.
9. Log in with:
   User name: **user**
   Password: **Vito2k18**
10. If necessary, change language by clicking on EN, DE, etc.

6.5.1 Adjusting the filtration time

To adjust the filtration time, follow the instructions of chapter 6.5 Online programming, then:

1. Select the desired filtration duration.
2. Click on “Save”. Filter indicator (2) lights up briefly and an acoustic signal sounds.

6.5.2 Turning the acoustic signal on/off

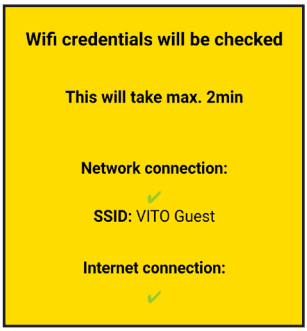
To set the volume of the signal, follow the instructions in Chapter 6.5 Online programming, then:

1. Select under the menu “Buzzer”, whether the acoustic signal should be activated or deactivated. Filter indicator (2) lights up briefly and an acoustic signal sounds.

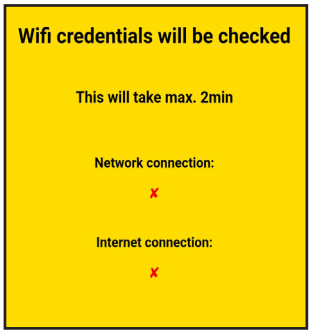
6.6 Internet connection (only VM & VL)

To use VITOconnect to the full extent, VITO requires an internet connection. You need a sufficiently strong 2.4GHz WiFi.
To connect VITO to your network, follow the instructions in chapter 6.5 Online programming, then:

1. Click on “WiFi configuration“.
2. Select network.
3. Enter the network password. (If you do not have set a network password, leave this field blank).
4. Check network password by clicking on “Show password”.
5. Click on “Save”. VITO will now check the network and internet connection.



Successfully connected.



Not connected.
Check network and password.

VITO only collects and sends machine usage data. No personal data is collected or sent.
On **https://connect.vito.ag** you get an online overview of your machine usage data, services and updates.

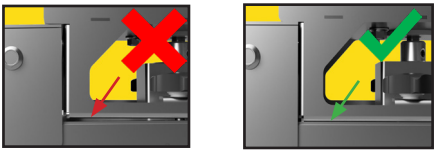
6.7 QR-Code

Scan the QR code on the control unit (8) to easily access a website with useful information and numerous tips about your VITO.

7. Filtration process

7.1 Preparing for filtration ⚠

1. Lift VITO out of the drip pan (6).
2. Insert the filter paper into the pump-filter unit (11) (see chapter 9 Changing the filter paper).
3. Close the filter cover. Snap the filter cover into the bottom of the pump-filter unit (11).
4. Place the control unit (8) on the pump-filter unit (11).
5. Make sure that there is no gap between the control unit (8) and the pump-filter unit (11). This indicates that the filter cover has not been closed properly and snapped.
6. Tighten the star handles (7).



There must be no gap between the control unit (8) and the pump-filter unit (11).

7.2 Starting the filtration ⚠ 📖

1. Place the VITO in the deep fryer.
2. Ensure that VITO stands firmly.
3. Check the frying oil level (take care of MIN and MAX levels).
4. Plug in the power cord (10).
   Power indicator (1) lights up.
5. Press Start / Stop button (5).
   The filter indicator (2) lights up during filtration.

7.3 Stopping filtration prematurely ⚠ ⚠ 📖

1. Press the Start / Stop button (5).
   The filter indicator (2) shuts off.
2. Lift VITO and let residual oil flow into the fryer.
3. Store VITO in the drip pan (6) (see chapter 8 Storage / cooling time).

8. Storage / cooling time ⚠ ⚠ ⚠

- Place VITO in the drip pan (6) after use or for transport.
- Permissible storage temperature **+10°C to +30°C** / **+50°F to +86°F**.

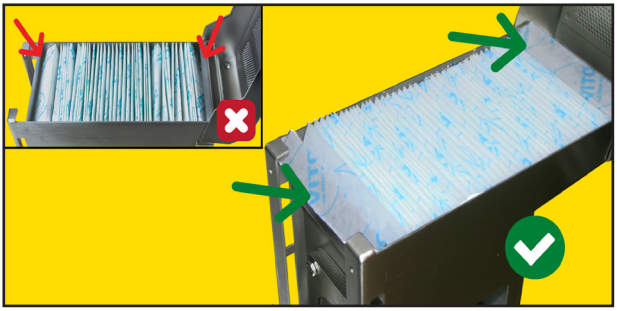
Cooling phases:

- **VL, VM & VS:** Up to 2.5 hours when power cord (10) is unplugged.
- **VL & VM:** Approx. 15min. when power cord (10) is plugged in (see chapter 6.2 Active cooling)

9. Changing the filter paper ⚠ 📖

Change the filter paper as needed. The change depend on the use of VITO and the degree of contamination of the frying oil. Up to max. 10 filtrations can be achieved with one particle filter.

Do not leave gaps between the filter and the edges of the pump-filter unit (11).



Overlap the last fold of the filter paper on both sides of the pump-filter unit (11).

10. Cleaning

10.1 Notes

- Clean the pump-filter unit (11) every time the filter paper is changed.
- Clean VITO only when it is cooled down.
- DO NOT use abrasive cleaners.
- DO NOT use a wire brush or similar.

10.2 Preparing for cleaning

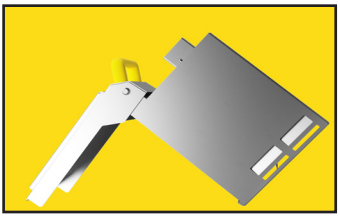
1. Make sure that VITO has cooled down.
2. Loosen the star handles (7) (on both sides).
3. Detach the control unit (8) from the pump-filter unit (11).
4. Open the pump-filter unit (11).
5. Remove and dispose of the filter paper (see chapter 12.2 Filter disposal).
6. Manual cleaning or cleaning with the dishwasher

10.3 Manual Cleaning

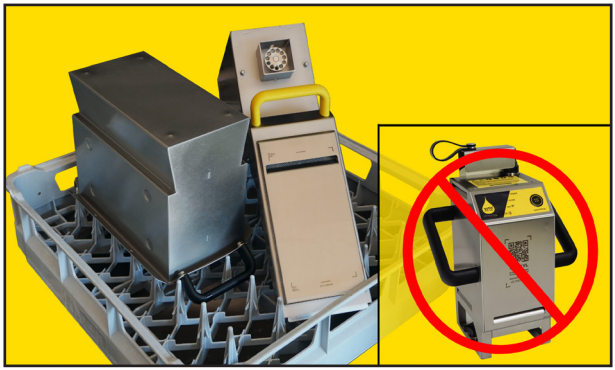
1. Clean the control unit (8) with a damp cloth!
   DO NOT use running water! This will damage the control unit!
2. Wash the pump-filter unit (11) and the drip tray (6).
3. Dry VITO.

10.4 Cleaning with the dishwasher

1. Clean the control unit (8) only with a damp cloth!
   NEVER put the control unit (8) in the dishwasher! This will damage the unit.
2. Put the pump-filter unit (11) and the drip tray (6) into the dishwasher. **Hint:** Do not open the filter cover completely. This allows the water to circulate better.
3. Start the cleaning program.



Do not open the filter cover completely.



Only put the pump-filter unit (11) and the drip tray (6) in the dishwasher.

10.5 Boil out

If the pump-filter unit (11) is heavily soiled, deep clean it with water and soap or deep fryer cleaner.
Regular boil outs are recommended for optimal cleaning and maintenance results.

11. Trouble shooting

Malfunction	Possible cause	Remedial action
Power indicator (red LED) (1) remains inactive	• Power cord (10) not plugged in • Power cord (10) defective • Device defective	• Plug in VITO • Please contact service • Please contact service
VITO is very noisy during operation	• Star handles (7) are loose • Rotor defective • Rotor scratches on the fryer	• Tighten star handles (7) • Please contact service • Change position of VITO in deep fryer
Power indicator (red LED) (1) flashes + acoustic signal (VM & VL)	• Overtemperature	• Let VITO cool down • Place VITO in a cool place
Power indicator (red LED) (1) and filter indicator (green LED) (2) flash and an acoustic signal sounds	• VITO is at an angle of more than 17° • Strong vibrations	• Check position of VITO in the fryer • Please contact service • Damaged rotating parts • Filter cover not closed properly
VITO doesn't start	• Control unit (8) defective	• Please contact service
Line fuse / Ground fault circuit fuse (GFCI) blow-out	• Power cord (10) or other electrical components defective • Rotor defective / blocked • Circuit overloaded	• Please contact service • Please contact service • Change socket/circuit
Low filtration performance	• Particle filter is full • Pump-filter unit (11) clogged • Filter paper not inserted properly • Motor defective	• Change particle filter • Empty pump-filter unit (11) • Boil out to remove heavy dirt • Insert filter as described • Please contact service
Oil splashed sideways and / or at the back of the pump-filter unit (11)	• Particle filter full • Too much space between filter cover and pump-filter unit (11) • Filter paper not inserted overlapping	• Change particle filter • Please contact service • Insert particle filter as described
Power and filter indicator (1 & 2) flash 10 sec. after plugging VITO in + acoustic signal (VM & VM)	• Start / Stop button (5) defective • Control unit (8) wet inside	• Please contact service • Please let it dry
Internet connection cannot be established	• Wrong network chosen • Wrong password entered • WiFi signal too weak	• Select correct network • Enter correct password • Strengthen the WiFi signal • Move router closer to VITO
"10.10.10.10"-website is not displayed correctly	• Outdated website in cache • Device is not connected to VITO	• Delete Cache • Delete browser data • Connect to VITO (see chapter 6.5)
Gap between control unit (8) and pump-filter unit (11)	• Filter cover not closed properly • Filter cover or pump-filter unit bent	• Close the filter cover properly and snap it into the pump-filter unit • Please contact service

If you find any faults not listed here, please contact the VITO customer service or your dealer!
Contact details can be found in chapter 2. Legal information.

12. Waste disposal

12.1 Packaging disposal

- The packaging should be recycled
  or
- keep the packaging carefully.

12.2 Particle filter disposal

- Used particle filter must be disposed according to your local regulations.

12.3 Device disposal (Take-back concept for b2b waste equipment)

All customers of VITO AG may contact us at any time to return waste equipment if required. This usually happens when devices and/or electronic circuit boards are defective or when devices are exchanged for a newer generation of devices. We dismantle the devices accordingly and return the separated raw materials to the environmental cycle. All electronic components are handed over via our disposal points specified at ear® (stiftung elektro-altgeräte register®) and proven via the annual notification to ear®.

Send VITO to:

VITO AG
Eltastrasse 6
78532 Tuttlingen (Germany)

For further questions please contact your local dealer or the VITO AG customer support.

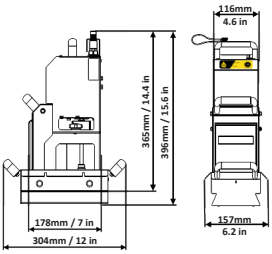
12.4 WEEE (Waste Electrical and Electronic Equipment) Directive

Do not throw power devices in the household waste! According to the European Directive 2012/19/EU on Waste electrical and electronic equipment and its implementation in national law, not usable power tools are collected separately and recycled in an environmentally friendly manner.
Manufacturers of these devices are obliged to take back products that are no longer usable. VITO AG will comply with the product take back requirements at the end of life of VITO-branded products that are sold into the EU. You can return these products to local collection points.

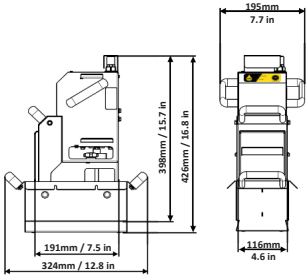
13. Technical data

	VITO VS	VITO VM	VITO VL
Nominal voltage country-specific (see type label)	220 - 240 V ~ ±10% 50 - 60 Hz 100 - 120 V ~ ±10% 50 - 60 Hz		
Nominal power consumption	approx. 1,1 A at 230 V approx. 2,2 A at 115 V	approx. 1,2 A at 230 V approx. 2,4 A at 115 V	approx. 2.0 A at 230 V approx. 4.0 A at 115 V
Max. power	300 W	300 W	500 W
Noise level	<85db		
User control	Start / Stop button (5)		
Operating temperature	control unit (8) max. 75°C / 167°F - pump-filter unit (11) max. 200°C / 392°F (recom. frying temperature max. 175°C / 347°F)		
Storage temperature	+10°C to +30°C / 50°F to +86°F		
Weight	7,6 kg / 16.8 lbs (with drip pan) 6,7 kg / 14.8 lbs (without drip pan)	8,9 kg / 19.6 lbs (with drip pan) 7,7 kg / 17 lbs (without drip pan)	10.5 kg / 23.2 lbs (with drip pan) 8.8 kg / 19.4 lbs (without drip pan)
Acoustic signal	no	yes	
Network connection	no	WiFi 2.4GHz	
Particle uptake	approx. 0.8 kg / 1.8 lbs* (0.9 l)	approx. 1.3 kg / 2.9 lbs* (1.7 l)	approx. 2.5 kg / 5.5 lbs* (3 l)
Particle filter	cellulose FDA-CFR 21		
Operation	intermittent operation		

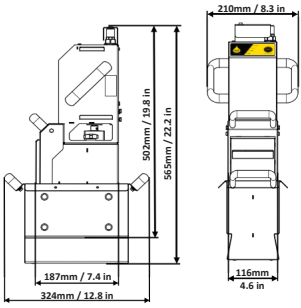
***regular bread crumbs**



VITO VS



VITO VM



VITO VL

14. Declaration of conformity

Issued by **VITO AG | Eltastrasse 6 78532 Tuttlingen (Germany) | Phone : +49 (0) 7461 / 96289-0**
Fax : +49 (0) 7461 / 96289-12 | Email: info@vito.ag

For the product **VITO VS, VM & VL**: **EU Patent No. 1326692 / U.S. Patent No. US7.052.605.B2**

The professional oil and fat filtration equipment is manufactured and tested according the following standards:
For the purposed of the EU directives :

- **2006/42/EG** Machinery Directive
- **2014/30/EU** Electromagnetic Compatibility
- **2014/35/EU** Low Voltage Directive
- **2011/65/EU** RoHS - Directive (Restriction of certain Hazardous Substances)
- **2003/10/EC** Minimum requirements to protect the safety and health of workers
- **2012/19/EU** WEEE Directive
- **2014/53/EU** Radio Equipment Directive

- **EN 61000-6-1: 2019** Immunity
- **EN 61000-6-2: 2019** Immunity
- **EN 61000-6-3: 2022** Emission
- **EN 61000-6-4: 2020** Emission

- **DIN 18876:2018-06**: Commercial kitchen equipment - Portable non-integrated oil / fat filtration equipment - Requirements and testing

with German, European and International (Non- European) standards

German standard DIN EN		European standard EN		International standard IEC (IEC/CISPR)
DIN EN 61000-6-1:2019-11	based on	EN 61000-6-1:2019	based on	IEC 61000-6-1:2016
DIN EN 61000-6-2:2019-11	based on	EN 61000-6-2:2019	based on	IEC 61000-6-2:2016
DIN EN 61000-6-3:2022-06	based on	EN 61000-6-3:2022-06	based on	IEC 61000-6-3:2006 + A1:2010
DIN EN 61000-6-4:2020-09	based on	EN 61000-6-4:2019	based on	IEC 61000-6-4:2018
DIN EN 61000-3-2:2019-12	based on	EN 61000-3-2:2019	based on	IEC 61000-3-2:2018
DIN EN 61000-3-3:2020-07	based on	EN 61000-3-3:2013 + A1:2019	based on	IEC 61000-3-3:2013-05
DIN EN 60335-1:2020-08	based on	EN 60335-1:2014-11	based on	IEC 60335-1:2010, modified
DIN EN 12100:2011-03	based on	EN 12100:2011-03	based on	ISO 12100:2011-03
DIN EN 60204-1:2019-06	based on	EN 60204-1:2019-06	based on	IEC 60204-1:2016, modified
DIN EN 55014-1:2018-08	based on	EN 55014-1:2018-08	based on	CISPR 14-1:2016 + COR1:2016
DIN EN 55014-2:2022-10	based on	EN 55014-2:2016-01	based on	CISPR 14-2:2015
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Tuttlingen, 2024

Andreas Schmidt
CEO
VITO AG

made in Germany

Manufacturer
VITO AG
Eltastr.6, 78532 Tuttlingen
P: +49 (0) 7461 / 96289-0
F: +49 (0) 7461 / 96289-12
info@vito.ag
www.vito.ag

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