

VITO oil filter system

Oil flow of the VITO VM & VL



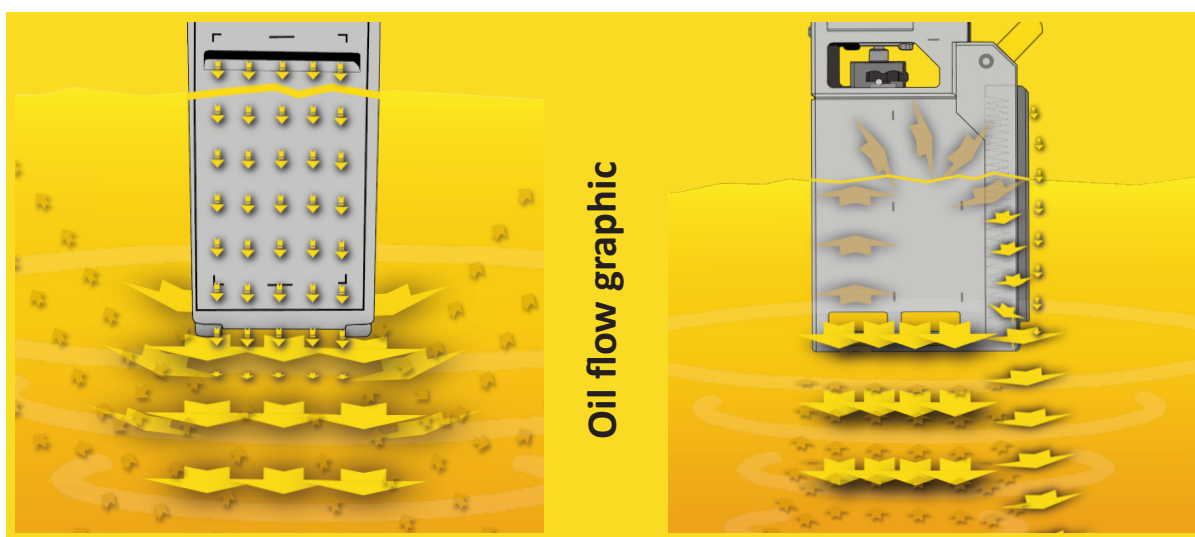
Have you noticed that only a very small amount of oil is coming out at the front of your VITO VM or VITO VL frying oil filter?

Please note that the VITO VL and VM are designed in such a way that **only a small amount of frying oil is released at the front, while the majority of the oil is pushed out at the bottom and the side openings.** This doesn't indicate any defects or malfunctions! The filter is fully operational. Releasing more oil from the sides and the bottom allows the VITO to be more efficient and cause more circulation under the surface.

Heavy to medium oil flow



Light to no oil flow



! It is time to change the cellulose filter when the VITO effect (circulation) is no longer visible and the oil is not moving anymore during the filtration. That will usually happen after 6-12 filtration cycles, depending on the operation.

