

POWERFUL FRYER CLEANING
ONE TAB AT A TIME

VITO tabs

TABS.VITO.AG 



How it works

Step 1

Drain the used frying oil out of the fryer that you want to clean.

Step 2

Fill the fryer with fresh water up to the "Max" level.

Step 3

Add the appropriate number of VITO tabs based on the fryer size:

→ 1 tab for up to 15 liters (33 lbs) of water

→ 2 tabs for larger fryers up to 25 liters of water

Step 4

Heat the solution to approx. 110 °C (230 °F), turn off the fryer and let it boil for at least 20 minutes. Pro tip: Add stainless steel accessories like baskets or grids for simultaneous cleaning.

Step 5 (Optional)

For heavy buildup, gently brush off burnt-on deposits during the boil-out process.

Step 6

Drain the solution and rinse the fryer thoroughly with clean water until no residue remains – your fryer is now spotless and ready to use!



#vitofilter

