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1. Product



VITO 30



VITO 50



VITO 80

1.1 Product description

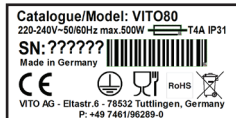
1. Power indicator (red LED)
2. Filtration indicator (green LED)
3. Push button
4. Drip pan
5. Star handles (on both sides)
6. Control unit
7. Handles
8. Power cord
9. Pump-filter unit
10. Vent slots
11. Cable protection
12. Control panel
13. Type label

Control Panel - VITO



1.2 Delivery contents

- VITO oil filter system
- User manual
- Warranty card
- Quick guide
- Spare filters (11pcs.)
- Drip pan



Pump-Filter unit - VITO 80

- Two inlay filters (removable)



2. Legal information

VITO AG

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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 the customer service are available to answer your questions and provide support.

We are grateful for comments and suggestions concerning the VITO oil filter system and / or the manual. (Please find contact information contained in this manual.)

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 for your work.



4. General notes

These operation instructions contain important information about the handling of the VITO oil filter system. Read this information carefully before using your VITO. Keep this manual available for more information.

VITO is an oil filtration system, designed for the cleaning of frying oil / shortening. Frying will contaminate the oil with burned particles. With VITO, the oil can be cleaned directly in the fryer. Filtering with VITO prolongs the lifetime of the oil. We recommend filtering with VITO once or twice a day.

The VITO particle filter can be used several times before changing. Once the oil stops flowing through the front vents, replace the filter. Used filters should be disposed according to local regulations.

5. Safety information / symbol explanation

Wrong treatment of the VITO can lead to dangers and injuries. The following should be observed. Possible dangers are marked with these signs:



Warning

Danger of injury if this is not observed



Risk of electric shock

by incorrect use or case opening



Danger of slipping

if oil is spilled to the floor



Caution

Important security tip



Danger of burnings

for the user of VITO by incorrect application



Operation instruction

Information about the handling of VITO oil filter system

6. VITO 30 / VITO 50 / VITO 80 usage

6.1 Designated use

- VITO is designed for use in commercial kitchens
- Follow the safety instructions! Filtration is only possible if the oil is liquid.
- VITO should only be used by suitably trained staff!
- VITO oil filter system is designed for intermittent duty

6.2 Non designated use

The nonobservance of the contents described in the manual can lead to damage or malfunction of VITO

- VITO is NOT approved for cleaning / filtering of liquids other than frying oil / shortening!
- Do NOT use or store VITO outside! It will be damaged by rain or humidity!
- VITO is NOT designed for continuous duty! Risk of overheating/fire hazard!
- Do NOT cover vent slots (VITO 50 / VITO 80) (10)!
- Do NOT touch the power cord (8) with wet hands!
- Do NOT jam or bend the power cord (8)!
- The use of VITO is strictly prohibited for children!
- VITO must not be operated on a connection other than protection class I

No liability will be accepted for improper use!

7. Preparation before use

7.1 Safety guidelines

- Don't plug the VITO machine when you get it immediately for the first time wait until VITO can acclimate
- **BEFORE START WORKING WITH VITO YOU MUST TURN OFF THE FRYER.**
- Clean VITO before using it the first time. (See chapter 10 Care and servicing)
- Make sure that the local voltage is conform to the voltage on the type label (13)of VITO!
- **DO NOT MOVE VITO WHILE FILTRATION IS IN PROGRESS!**
- Do **NOT** get the power cord in contact with hot oil / shortening! (8)
- The maximum operating temperature is 175°C/350°F! (oil temperature)
- Do **NOT** run the pump-filter unit (9) outside the fryer!
- Pay attention to heating elements, grids or thermal sensors in the fryer!
- To lift or transport VITO only pick it up using the black handles (7)!

7.2 Storage of VITO

The handles of the drip pan (4) can be fastened optionally at the short or the long side.

- Place VITO always into the drip pan (4), after use or for transport
- Store VITO only in the drip pan (4)
- Allowed ambient / storage temperature: +10 to +35°C (50° to 95°F)

7.3 Filtration duration

The factory settings for one filtration cycle of VITO is:

- **VITO 30:** 4,5 min, max. 3 cycles
- **VITO 50:** 4,5 min, max. 12 cycles
- **VITO 80:** 4,5 min, max. 12 cycles

Upon reaching the maximum number of cycles, VITO must cool down before used for the next filtration.

Cool down phases

- up to 2 hours:
 - VITO 30**
 - VITO 50 and VITO 80** (if power cord (8) is pulled out)
- approximately 15 min
 - VITO 50 and VITO 80** (if power cord (8) is plugged in)

If the temperature of VITO is too high, the overheat protection will activate.

(VITO 80 has additional acoustic beep signal)

- Power Indicator (red LED) (1) "Power" is flashing.
- The filtration process will stop.

7.4 Checking the factory settings

Pressing the push button (3) will be confirmed by one flash of the Power indicator (red LED) (1)

1. Press and hold the push button (3)
2. Plug VITO in.
3. Hold the start/stop button (3) for 5 seconds. (VITO 80 will beep)
4. Programmed cycle time is displayed by flashing of the indicators
5. The red LED (1) indicates 1 minute per flash
The green LED (2) indicates 30 seconds per flash
e.g. 4x red = 4 min
1x green = 30 seconds
= duration of filter cycle: 4min 30sec.

7.5 Programming the cycle time

To re-program the cycle time, start with the steps in 7.4 checking the factory settings, then:

1. Press push button (3) instantly after cycle length was displayed
2. Press push button (3) to increase the cycle time by 30 sec. (Re-program starts at 0 sec!)
(e.g. press 3x for 1,5min etc.)
3. Once the designated cycle time is set, wait for the green LED (2) to flash once (VITO 80 beeps).
4. Pull out the power cord (8).
The new cycle time is now saved.

7.6 Activate/deactivate the beep and set sound level (VITO 80 only)

To set the sound level of the beep, start with the steps in 7.4 checking the factory settings, then:

1. After the cycle time is displayed wait for the green LED (2) to flash (VITO 80 will beep additionally)
2. Set the beeper status using the push button (3)
3. The indicators show the selected status:
Red LED (1) = beeper off
Green LED (2) = half volume
Red LED + green LED = full volume (1) + (2)
Pull out the power cord (8).

The new settings are now saved.



8. Filtration process

8.1 Requirements

VITO 30 / 50 / 80

- Insert particle filter into the pump-filter unit (9) (See chapter 11 Particle filter change.)
- Latch filter-lid
- Put control unit (6) on pump-filter unit (9)
- Tighten the star handles (5).

8.2 Operation notes

- BEFORE START WORKING WITH VITO YOU MUST TURN OFF THE FRYER .
- Filtration cycle can be stopped at any time by pressing push button (3).
- Do **NOT** move VITO while filtration is in progress!
- Only use VITO in a straight position!
- The Power indicator (red LED) (1) and Filtration indicator (green LED) (2) are lit during filtration process.

8.3 Starting the filtration process

1. Turn off the fryer.
2. Take VITO out of the drip pan (4)
3. Make sure that the particle filter is in the pump filter unit (9)
4. Put VITO into the fryer.
5. Ensure a secure standing (for holding brackets see chapter 12 Accessories)
6. Check the frying oil level
(The oil level must be between the MIN and MAX marking of the pump-filter unit (9)!)
 7. Plug in VITO:
Power indicator (red LED) (1) is active
Cooling fan is running (VITO50 / VITO 80)
8. Press push button (3)
9. Filtration indicator (green LED) (2) is lit during the filtration.

8.4 Finish the process prematurely

1. Press push button (3)
Filtration indicator (green LED) (2) is off
2. Pull the power cord (8): VITO 30
Keep VITO 50 / VITO 80 plugged in!
3. Lift VITO, let oil flow back in the fryer
4. Place VITO in the drip pan (4)

9. Safety functions

9.1 Tilt and vibration protection (VITO 80 only)

If VITO 80 is tilted more than 15°, topples over or vibrates too strong because of bad placement or mechanical defect, the machine will switch off. Both indicators start flashing and a repeating beep will be heard.

9.2 Acoustic signal (VITO 80 only)

At the end of each cycle VITO 80 beeps for 5 seconds. VITO 80 will also beep if any error occurs.

9.3 Temperature control

If the temperature of the electric is exceeded, VITO stops the filtration.
The power indicator (red LED) (1) starts to flash and VITO 80 starts to beep continuous.

VITO must be taken out of the fryer to confirm the error by pressing the push button (3)
The power indicator (red LED) (1) will continue to flash until VITO is cooled down.

Leave VITO 50 & VITO 80 plugged in. VITO is operational again after approx. 15 min.
It takes up to 2.5 hours if VITO is unplugged.

If VITO takes too long to cool down after a temperature based shutdown, the ambient temperature might be too high or VITO was left in the fryer. VITO 80 will continue to beep every 40 seconds. Take VITO to a cool place and plug it back in to allow the cooling fan to work.

Do **NOT** put VITO into a cold-storage room! Condensation can destroy the electrics.

9.4 Memory

VITO records the operating times and usage values. These values can be readout using the VITO Data Reader. (see chapter 12 Accessories)

10. Care and servicing

10.1 Notes

- Clean pump-filter unit (9) at every particle filter change
- Clean VITO only if cooled down
- Do **NOT** use abrasives
- Do **NOT** use wire brushes or similar tools

10.2 Cleaning preparation

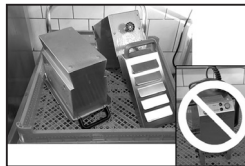
1. Make sure VITO is cooled down
2. Unfasten star handles (5) on both sides
3. Remove control unit (6) from pump-filter unit (9)
4. Open pump-filter unit (9)
5. Dispose particle filter
6. Manual or machine cleaning

10.3 Manual cleaning

1. Clean control unit (6) only with damp cloth!
2. **DON'T** put VITO under running water! This can destroy the electrics!
3. If strong dirt then deep clean (boil-out) / Clean the pump-filter unit (9) with soap sud.
4. Dry VITO with a towel.

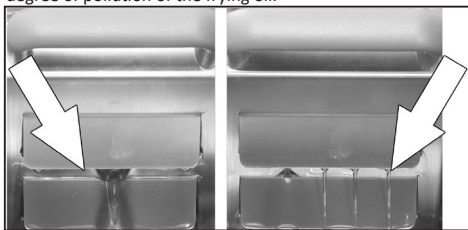
10.4 Machine cleaning

1. Clean control unit (6) only with a damp cloth! Do **NOT** put the electrical unit (6) into a dishwasher! This will destroy the electrics
2. Put pump-filter unit (9) and the drip pan (4) into the dishwasher. Start the cleaning program.



11. Particle filter change

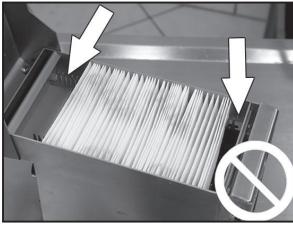
Change the particle filter only if necessary. The time of change is based on usage of VITO and the degree of pollution of the frying oil.



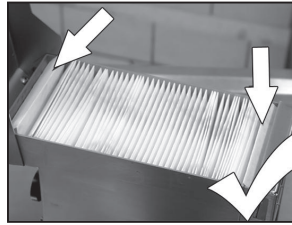
Normal flow

Low flow

Pay attention to the cleaning efficiency and the spill of oil coming out of the pump-filter unit. (9)
Change the particle filter only at a low filtration performance.



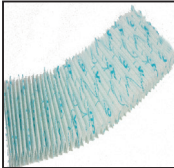
Do not leave gaps between the filter and the edges of the pump-filter unit (9)



Overlap the last fold on both sides of the pump-filter unit (9)

12. Accessories

Additional accessories for your VITO are available:



Spare filters for VITO

bundle size: 1 box (100 or 50 pcs.)
 filter area: VITO 30: 0.17 m² (1.82 ft²) / VITO 50/80: 0.26 m² (2.77 ft²)
 material: rayon, cellulose
 mesh size: nom. 20 µm / eff. 5 µm
 FDA conformity: yes



VITO oiltester

Checks TPM of your oil
 Prevents changing oil too early
 Ensures high quality
 Quick temperature check



FT 440:

Checks TPM of your oil
 Prevents changing oil too early
 Ensures high quality
 Quick temperature check



Holding Brackets

Keep VITO in secure standing
 Customisable for any fryer
 Reduce vibration



Clip-on frame:

To hang VITO in the fryer



Wall Bracket

Store VITO on the wall next to the fryer



Data Reader

Readout the usage information of VITO
 Check the use of VITO according to HACCP

Need anything else?

Contact us for other solutions. Our customer support will gladly assist you with all questions.

13. Waste disposal

13.1 Packaging disposal

- The packaging should be recycled
or
- Keep the packaging carefully

13.2 Filter disposal

- Used filters must be disposed in the country-specific way

13.3 Device disposal

If VITO reaches the end of life it must be disposed accordingly.

This disposal is handled by VITO AG as defined by law.

Send VITO to:

VITO AG

Eltastrasse 6

78532 Tuttlingen (Germany)

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

13.4 WEEE (Waste Electrical and Electronic Equipment) Statement

To protect the global environment and as an environmentalist, VITO AG must remind you that: Under the European Union ("EU") Directive on Waste Electrical and Electronic Equipment, Directive 2012/19/EU, which takes effect on February 14, 2014, products of "electrical and electronic equipment" cannot be discarded as municipal waste anymore and manufacturers of covered electronic equipment will be obligated to take back such products at the end of their useful life. 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.

14. Storage recommendations for particle filters

During storage do not expose the particle filters to extreme temperature or humidity, for example near a heat source, air conditioning or direct sunlight. Heat and cold have a negative effect on the properties of the particle filter, especially after removing or opening the bag packaging.

The particle filter must not be exposed to frost, as this can cause damage to the microstructure of the filter, which impairs the functionality of the particle filter.

- Store dry at 60-65% relative humidity
- Room temperature $24^{\circ}\text{C} \pm 5^{\circ}\text{C}$ ($78^{\circ}\text{F} \pm 40^{\circ}\text{F}$)
- Do **NOT** put weight on pallets
- Avoid sudden temperature changes
- Store in the cardboard packaging in sealed bag
- Maximum height of the filter stack 185cm (6 ft)

Under observance of the above conditions, the storage period will be 3 years.

15. Troubleshooting

Malfunction	Possible cause	Remedial action
Power indicator (1) stays inactive	<ul style="list-style-type: none"> Power cord (8) not plugged in Power cord (8) / connector is defective 	<ul style="list-style-type: none"> Plug in VITO Please contact service
VITO makes loud noises at filtration	<ul style="list-style-type: none"> Star handles (5) are too loose Rotor scratches on the fryer Rotor defective 	<ul style="list-style-type: none"> Tighten star handles (5) Alter position of VITO in the fryer Please contact service
Power indicator (1) flashes and/or acoustic indicator is beeping (VITO 80 beeps additionally)	<ul style="list-style-type: none"> overheating protection is activated 	<ul style="list-style-type: none"> let the device cool down
Power indicator (1) and filtration indicator (2) flashing (VITO 80 beeps additionally)	<ul style="list-style-type: none"> VITO is tilted more than 15° Strong vibrations 	<ul style="list-style-type: none"> Check position of VITO Check position of VITO defective turning part
VITO cannot be started	<ul style="list-style-type: none"> Control unit (6) defective 	<ul style="list-style-type: none"> Please contact service
Line fuse / Ground fault circuit interrupter (GFCI) blowout	<ul style="list-style-type: none"> Net protection or other electronic components are blocking Rotor defective Circuit overloaded 	<ul style="list-style-type: none"> Change power outlet, elec. circuit Please contact service Change power outlet, elec. circuit
Low filtration performance	<ul style="list-style-type: none"> Particle filter is full Pump pipe is blocked Motor is defective 	<ul style="list-style-type: none"> Change filter Empty pump-filter unit (9) Deep clean (boil-out) Please contact service
Oil splashes at sides / on top	<ul style="list-style-type: none"> Particle filter blocked Too much space between filter lid and pump filter unit (9) Filter is inserted incorrectly 	<ul style="list-style-type: none"> Change filter / clean unit Adjust filter sealing sheet Insert filter correctly
LEDs flash 10 sec. after plugging in	<ul style="list-style-type: none"> Push button (3) is defective Control unit (6) wet inside 	<ul style="list-style-type: none"> Please contact service Let it dry

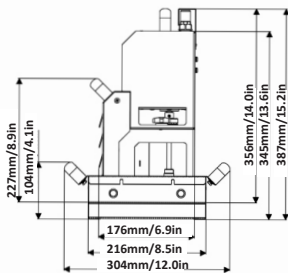
Should other issues appear, get in contact with the customer support or your local dealer!
Contact details on page 2 chapter Legal information.



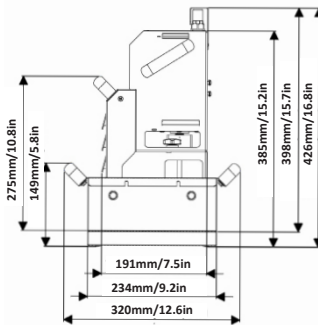
16. Technical data

	VITO 30	VITO 50	VITO 80
Nominal voltage according to country, see type sign	220 to 240 VAC ±10% 50 to 60Hz 100 to 120 VAC ±10% 50 to 60Hz	220 to 240 VAC ±10% 50 to 60Hz 100 to 120 VAC ±10% 50 to 60Hz	220 to 240 VAC ±10% 50 to 60Hz 100 to 120 VAC ±10% 50 to 60Hz
Nominal current under load	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 / Nominal Power	300 W / 253W	300 W / 276 W	500 W / 460 W
Noise level	< 85db	< 85db	< 85db
User control	push button (3)		
Temperatures in use	Control unit (6) up to max. 75°C (167°F) pump-filter unit (9) up to max. 200°C/392°F (short time) pump-filter unit (9) up to max. 180°C/356°F (permanent) (recommended frying temperature max. 175°C/347°F)		
Storage temperatures	10°C/50°F to max. 30°C/86°F (At higher temperature less cycles)		
Weight	VITO : 6,3 kg (13,9 lbs)	VITO : 7,7 kg (17 lbs)	VITO : 9.3kg (20.3 lbs)
Acoustic signal	no	no	yes
Taking particles	0.9kg / 2 lbs	1.3kg / 2,9lbs	2.5kg / 5.5lbs
Application	Ideal for 1-3 fryers up to 12l / 22lbs	Ideal for 1-4 fryers up to 20l / 37lbs	Ideal for all gas or electrical fryers
Filter	Folds: 30 Material: pulp, cellulose FDA-CFR 21	Folds: 44 Material: pulp, cellulose FDA-CFR 21	Folds: 44 Material: pulp, cellulose FDA-CFR 21
Operation	Intermittent operation		
Dimensions			

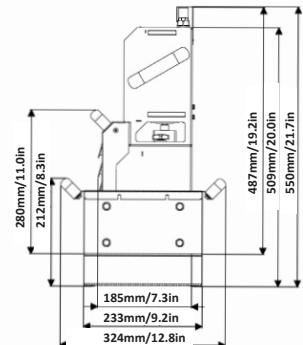
VITO 30



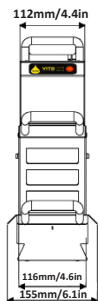
VITO 50



VITO 80



VITO 30



VITO 50



VITO 80



17. Declaration of conformity

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 Fax : +49 (0) 7461 / 96289-12 | Email: info@vito.ag - www.vito.ag
 for the products VITO 30, VITO50, VITO80 EU Patent No. 1326692 U.S. Patent No. US7.052.605.B2



The professional oil and fat filtration equipment is manufactured and tested according to the following standards:

For the purposes of the EU directives :

- 2006/42/EG Machinery Directive
- 2014/30/EU Electromagnetic Compatibility
- 2014/35/EU Low Voltage Directive
- 2011/65/EU Restriction of use of certain hazardous substances in electrical and electronic equipment
- 2003/10/EC Minimum requirements to protect the safety and health of workers
- 2012/19 EU Waste Electrical and Electronic Equipment

Due to the risk of physical damage caused by noise, the filtration devices VITO 30, VITO 50 & VITO 80 are subject to the relevant harmonisation legislation of the European Union.

- EN 61000-6-1: 2007 Immunity
- EN 61000-6-2: 2005 Immunity
- EN 61000-6-3: 2007 + A1: 2011 Emission
- EN 61000-6-4: 2007 + A1: 2011 Emission

- DIN 18876: 2018-06 Commercial kitchen equipment - Portable non-integrated oil / grease 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 61000-6-1:2007-10	based on	EN 61000-6-1:2007	based on	IEC 61000-6-1:2005
DIN EN 61000-6-2:2006-03	based on	EN 61000-6-2:2005	based on	IEC 61000-6-2:2005
DIN EN 61000-6-3:2011-09	based on	EN 61000-6-3:2011-09	based on	IEC 61000-6-3:2006 + A1:2010
DIN EN 61000-6-4:2011-09	based on	EN 61000-6-4:2011-09	based on	IEC 61000-6-4:2006 + A1:2010
DIN EN 61000-3-2:2010-03	based on	EN 61000-3-2:2010-03	based on	IEC 61000-3-2:2005 + A1:2008 + A2:2009
DIN EN 61000-3-3:2014-03	based on	EN 61000-3-3:2014-03	based on	IEC 61000-3-2:2005 + A1:2008 + A2:2009
DIN EN 60335-1:2014-11	based on	EN 60335-1:2014-11	based on	IEC 60335-1:2010
DIN EN 12100:2011-03	based on	EN 12100:2011-03	based on	ISO 12100:2011-03
DIN EN 60204-1/A1	based on	EN 60204-1/A1	based on	IEC 60204-1:2005+AMD1:2008 CSV
DIN EN 55014-1:2012-05	based on	EN 55014-1:2012-05	based on	CISPR 14-1:2005 + A1:2008 + Cor.:2009 + A2:2011
DIN EN 55014-2:2016-01	based on	EN 55014-2:2016-01	based on	CISPR 14-2:2015
-	-	(EG) Nr. 2023/2006	-	-
-	-	(EG) Nr. 1935/2004	-	-
DIN EN 10088-1	-	-	-	-
DIN 18876 A1	-	-	-	-
DIN 18876 A2	-	-	-	-
DIN 18876 A3	-	-	-	-
DIN EN 50396	-	-	-	-
DIN EN 61003-2	-	-	-	-
DIN EN 61000-3-3	-	-	-	-
DIN EN 10095	-	-	-	-
DIN EN 10269	-	-	-	-
DIN EN 10302	-	-	-	-
89/109/EWG	-	-	-	-
EGV 1935/2004	-	-	-	-
80/590/EWG	-	-	-	-
DIN EN 82079-1	-	-	-	-
ProdSG	-	-	-	-
LFGB	-	-	-	-
DGUV-Regel 110-002	-	-	-	-

Tuttlingen, 2018

Andreas Schmidt
 CEO
 VITO AG

