



VITO<sup>®</sup>  
Oil Filter System

made  
in  
Germany



- You will serve optimal fried products with a much better taste.
- You will get a much better profit by significantly increasing the lifetime of your frying oil.
- You decide the highest safety standards and secure handling.

SYS Systemfiltration GmbH  
 Eltastrasse 6  
 78532 Tuttlingen, Germany  
 Phone: +49 (0) 7461 / 96289-0  
 Fax: +49 (0) 7461 / 96289-12  
 info@systemfiltration.com  
 www.systemfiltration.com



**SYS**  
Systemfiltration



VITO<sup>®</sup>  
Oil Filter System

# Oil Filter System Oiltester

## save 50%

# VITO<sup>®</sup>

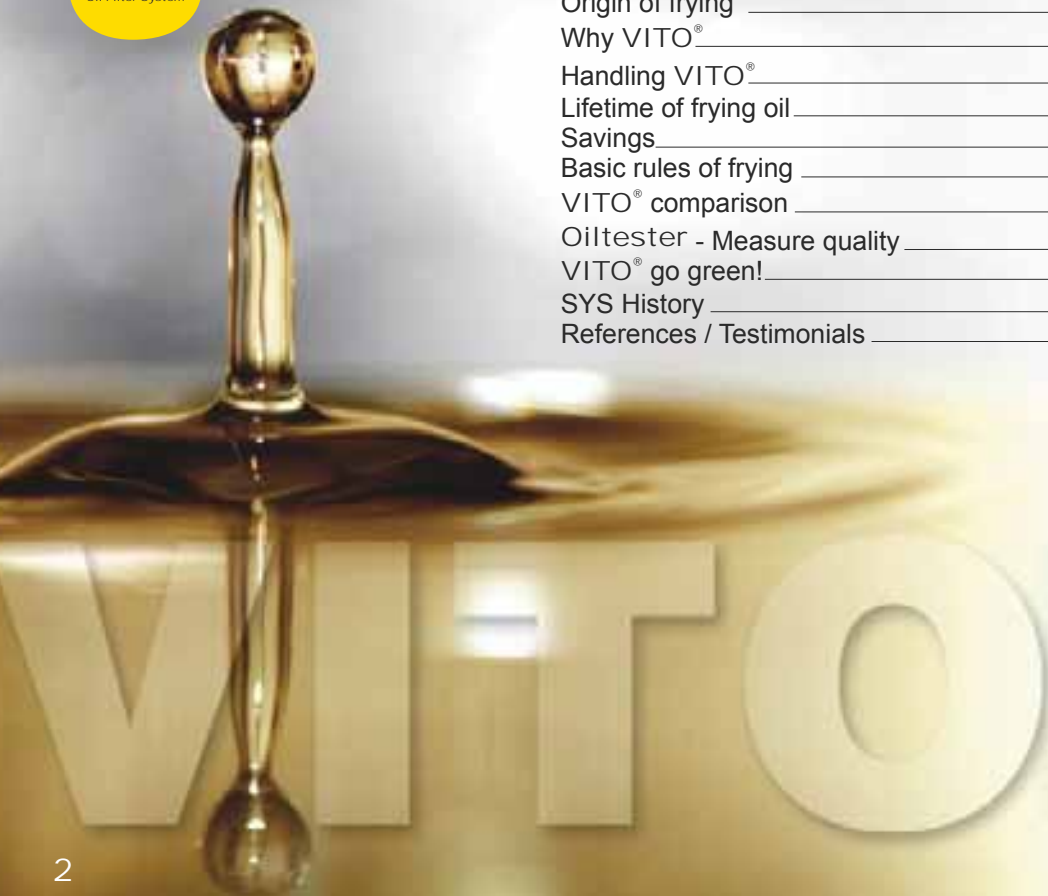
**SYS**  
Systemfiltration





# Content

Origin of frying _____	page 03
Why VITO® _____	page 04
Handling VITO® _____	page 05
Lifetime of frying oil _____	page 06
Savings _____	page 07
Basic rules of frying _____	page 08
VITO® comparison _____	page 10
Oiltester - Measure quality _____	page 12
VITO® go green! _____	page 14
SYS History _____	page 16
References / Testimonials _____	page 18



# Origin of frying

It has been assumed that the origin of frying took place in the Middle East area. There is no actual date but the first people would have been frying 2000 B.C. The roman Scriblita, as described by Cato 200 B.C., was probably the predecessor of the Doughnut. Sourdough was spooned into hot fat and pulled into different forms. Between 700 and 800 A.C. frying was taken from China to Japan. As frying oil was very expensive it was only fried in Buddhist temples. The Arabic culture produced books about the production, stocking and usage of sheep fat as a frying medium sometime between the 8th and 14th century. Soon afterwards frying was an established food preparation method all around the world.

**Frying today.** While frying often seems to be crude and unhealthy, we are able to produce surprisingly delicious results with it. By reaching the cooking temperature very fast we are able to avoid overcooking and soaking of the fried food and a crispy surface protects the fried food from losing liquid.





# Why VITO®

With the VITO® oil filter system you decide on an very innovative, **high quality** and cutting edge technology. It's safe and easy to use, saving you **time and money**.

- 🔹 VITO® is ideal for **all fryers even bakery / donut fryers** with **every kind of shortening**
- 🔹 VITO® **cleans the oil automatically** at operating temperature in your hot fryer
- 🔹 VITO® offers a **very high filtration power** of 30 - 95 liters per minute
- 🔹 VITO® **saves valuable labour time** by reducing the effort of cleaning the fryer
- 🔹 VITO® is **green** by reducing the amount of disposable oil



# Handling VITO®



**1.**  
Place VITO® simply in your hot fryer and press Start.

No Waiting time!



**2.**  
VITO® filters the oil and stops automatically.

No Supervision!



**3.**  
Take VITO® out of the fryer. Your oil is clean now.

No Draining!



**Optional**  
Clean VITO® easily in your dishwasher.

Labour savings!

made in Germany





VITO® – prolongs the lifetime of frying oil!

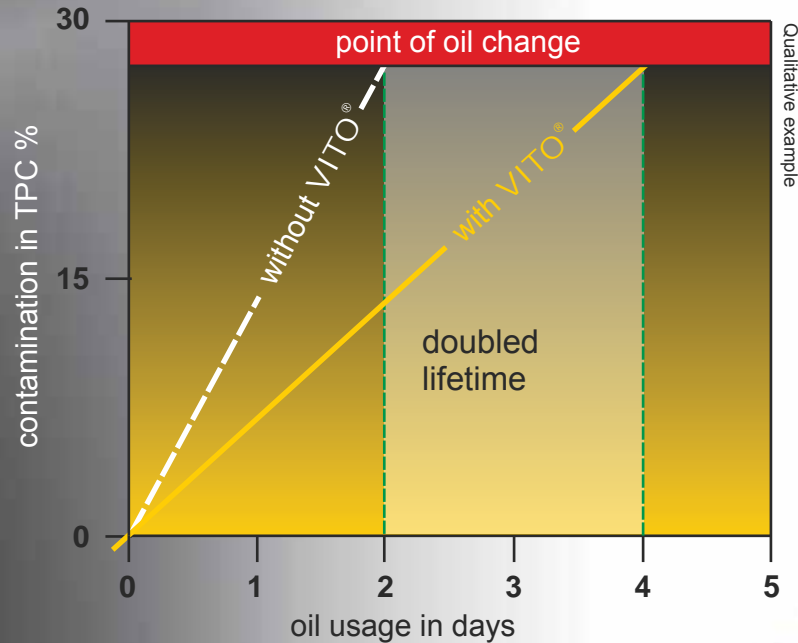
Depending on the fried goods, e.g. potato, meat or fish, the oil is stressed differently.

Generally the following basic rules of frying should be considered (page 8).

An expertise by Prof. Dr. Wurster, Labor Biotechnik-Umwelttechnik, Konstanz (laboratory for bio- and environmental engineering) dated 18. May 2005 proves:

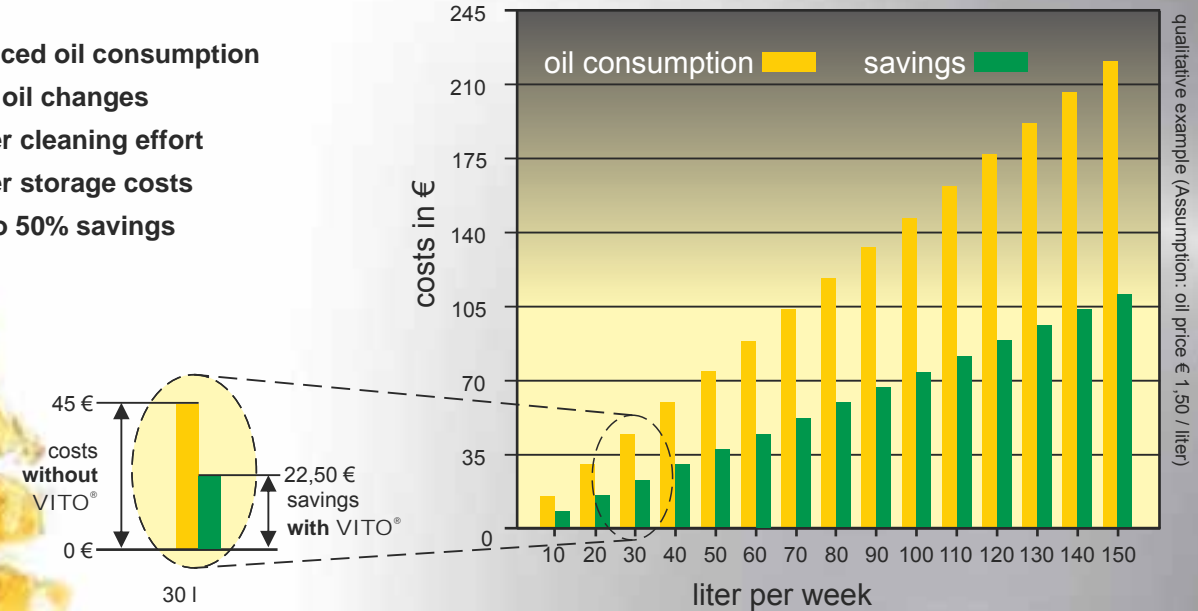
- the use of VITO®
  - affects critical parameters positively, like Polar Compounds (TPC), acids and the accumulation of acrylamids and polymere triglyceride.
  - achieves even better results outside than shown under laboratory conditions.
  - effects a significantly longer lifetime of the frying medium.

# Lifetime



- reduced oil consumption
- less oil changes
- lower cleaning effort
- lower storage costs
- up to 50% savings

# Savings



- VITO® gives you fast return of your investment.
  - VITO® reduces the oil consumption by removing the carbonized particles, micro particles and suspended sediments.
- This can double the lifetime of your frying medium.**

# Basic rules of frying

**This is how you make yourself and your customers happy!**

## Things you should keep in mind while frying:

- ⚡ The adjusted temperature of the deep-fryer should not exceed 180°C and preferably lie within a range of 160-175°C. Higher temperatures do not mean shorter cooking times, but lead however to a faster fat deterioration and accelerate the acrylamide formation starch containing foods.
- ⚡ The quantity of product which will be deep fried, should be measured so that the temperature does not reduce too strongly during deep frying, thereby having a negative impact on the deep frying result.
- ⚡ Turn down the temperature of the deep fat fryer when out of use for prolonged periods of time in order to prevent unnecessary exposure to heat and therefore premature ageing of the fat.
- ⚡ To prevent unnecessary contamination due to heat, the temperature and the level of the oil deterioration should be measured daily. → Oiltester
- ⚡ The cooking oil should be filtered at the end of deep fat frying in order to remove residues of the product being deep fried and parts of the degradation products of the fat and water bonded to these from the fat. → VITO®
- ⚡ To protect the fat against oxygen, light, dust and water, the oil and fat surface in the dwell phases must be covered. This prevents additional deterioration of the deep-frying medium by oxidation and photooxidation.



# VITO<sup>®</sup> comparison

For all VITO<sup>®</sup>:

Temperatures  
Electrical module max. 75°C  
Filter and pump module  
temporary max. 200°C

Material  
Stainless steel 1.4301  
Particle filters: cellulose FDA-CFR 21  
All used materials  
are food save

Filtration efficiency  
up to 5 µm



## Technical data:

**VITO<sup>®</sup> 30**  
ideal for electric fryers  
up to 12 l

<b>Filtration power</b>	up to 30 l / minute
<b>Particle uptake</b>	0,8 l
<b>Maximum power</b>	300 Watts
<b>Work cycles</b> (programmable)	approx. 9 minutes*
<b>Suction depth</b>	approx. 15 cm
<b>Dimensions</b>	W128 x H370 x L195 mm
<b>Weight</b>	6,8 kg

CE

**VITO<sup>®</sup> 50**  
ideal for fryers  
up to 25 l content

<b>Filtration power</b>	up to 50 l / minute
<b>Particle uptake</b>	1,2 l
<b>Maximum power</b>	300 Watts
<b>Work cycles</b> (programmable)	approx. 4,5 minutes*
<b>Suction depth</b>	approx. 30 cm
<b>Dimensions</b>	W195 x H370 x L210 mm
<b>Weight</b>	7,7 kg

CE

**Data Reader**  
Read out the usage data  
of the VITO<sup>®</sup>

- ▶ Adjusted cycle time
- ▶ Over all run time
- ▶ Total cycles
- ▶ Maximal temperature

**VITO<sup>®</sup> 80**  
ideal for all fryers and  
bakery / donut fryers from  
25 l or high throughput

<b>Filtration power</b>	up to 95 l / minute
<b>Particle uptake</b>	3,5 l
<b>Maximum power</b>	500 Watts
<b>Work cycles</b> (programmable)	approx. 3,5 minutes*
<b>Suction depth</b>	approx. 45 cm
<b>Dimensions</b>	W210 x H460 x L205 mm
<b>Weight</b>	9,2 kg

CE

VITO<sup>®</sup>  
Oil Filter System

# Oiltester - Measure quality

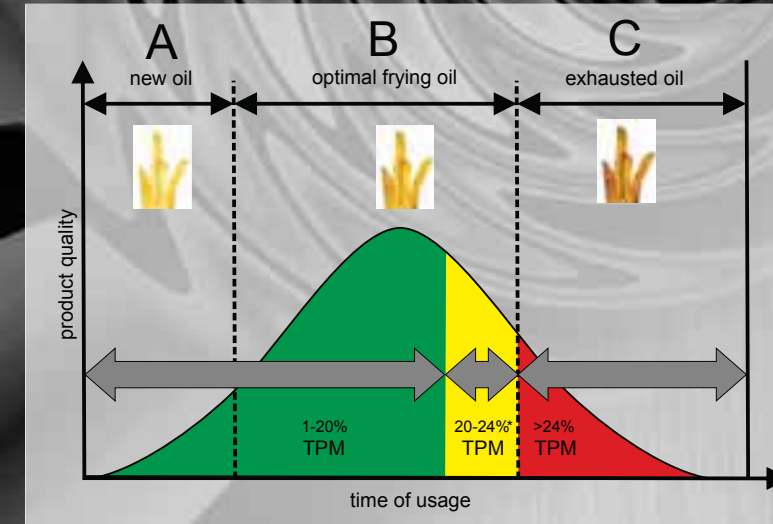
Ensure quality of your frying oil and save costs



- measures quality of frying oil and temperature
- traffic light function
- easy to read display
- economic oil use
- high quality of fried food
- quick and reliable measuring result
- easy to use
- easy to clean
- sturdy design



**Optimal frying range**  
Monitor the optimal usage of your frying oil with the Oiltester



## Technical details

<b>Parameters</b>	%Total Polar Materials (%TPM) Temp. (°C/°F)
<b>Measurement Value</b>	Capacitive Testo sensor (%TPM)
<b>Sensor</b>	PTC (°C/°F)
<b>Measuring Range</b>	0,5...40 %TPM +40...+200 °C
<b>Accuracy</b>	±2,0 %TPM (+40...+190 °C) ±1,5 °C/°F
<b>Resolution</b>	0,5 %TPM 0,5 °C/°F
<b>Display</b>	LCD, 2-line, 3-color LED (green, yellow, red)
<b>Alarm Function (can be switched off)</b>	2 adjustable limit values
<b>Other Display Functions</b>	Maximum measured temperature exceeded Minimum measured temperature exceeded
<b>Oil Operating Temp.</b>	+40...+200 °C
<b>Storage Temperature</b>	- 20...+70 °C
<b>Battery-Type</b>	2 Micro Batteries (AAA)
<b>Battery Life</b>	Approx. 30 h cont. oper. App. 600 measurements
<b>Housing Material</b>	ABS
<b>Dimensions (LxWxH)</b>	350 x 50 x 30 mm (with TopSafe)
<b>Adaptiontime t99</b>	<30 sec.
<b>Protection Class</b>	Ip65 with TopSafe
<b>Weight</b>	Weight approx. 160 g (incl. batteries + TopSafe)



**A**  
Food is very light in color, unappealing and may be undercooked.



**B**  
Food is golden brown and delicious, perfect for serving.



**C**  
Food is too dark and is unappealing. Flavor transfer is occurring. It is definitely time to change the oil.

# VITO<sup>®</sup> go green!

[www.vitogogreen.com](http://www.vitogogreen.com)

By using VITO<sup>®</sup> regularly you not only saving time and money, you also contribute to a clean and healthy environment.

## Carbon neutral

The production, transport and disposal of frying oil pollutes the environment. By usage of VITO<sup>®</sup> oil filter system you decrease the exhausts caused by frying oil production and delivery remarkable.

## Rainforest

Protection of rainforests by saving agricultural country, so less acreage must be obtained by grubbing. You support the protection of endangered species.

## Waste prevention

Save frying oil with VITO<sup>®</sup> and produce less waste. Empty oil bottles and waste oil will be reduced by 50%. Thus you contribute to a healthier and less-waste environment.

## Health

By using VITO<sup>®</sup> on a daily basis you effectively remove harmful acrylamids from your fryer and following your food. You actively remove burnt particles from the oil which can't stick to the food now. You get more healthy and better tasting food for your customers.

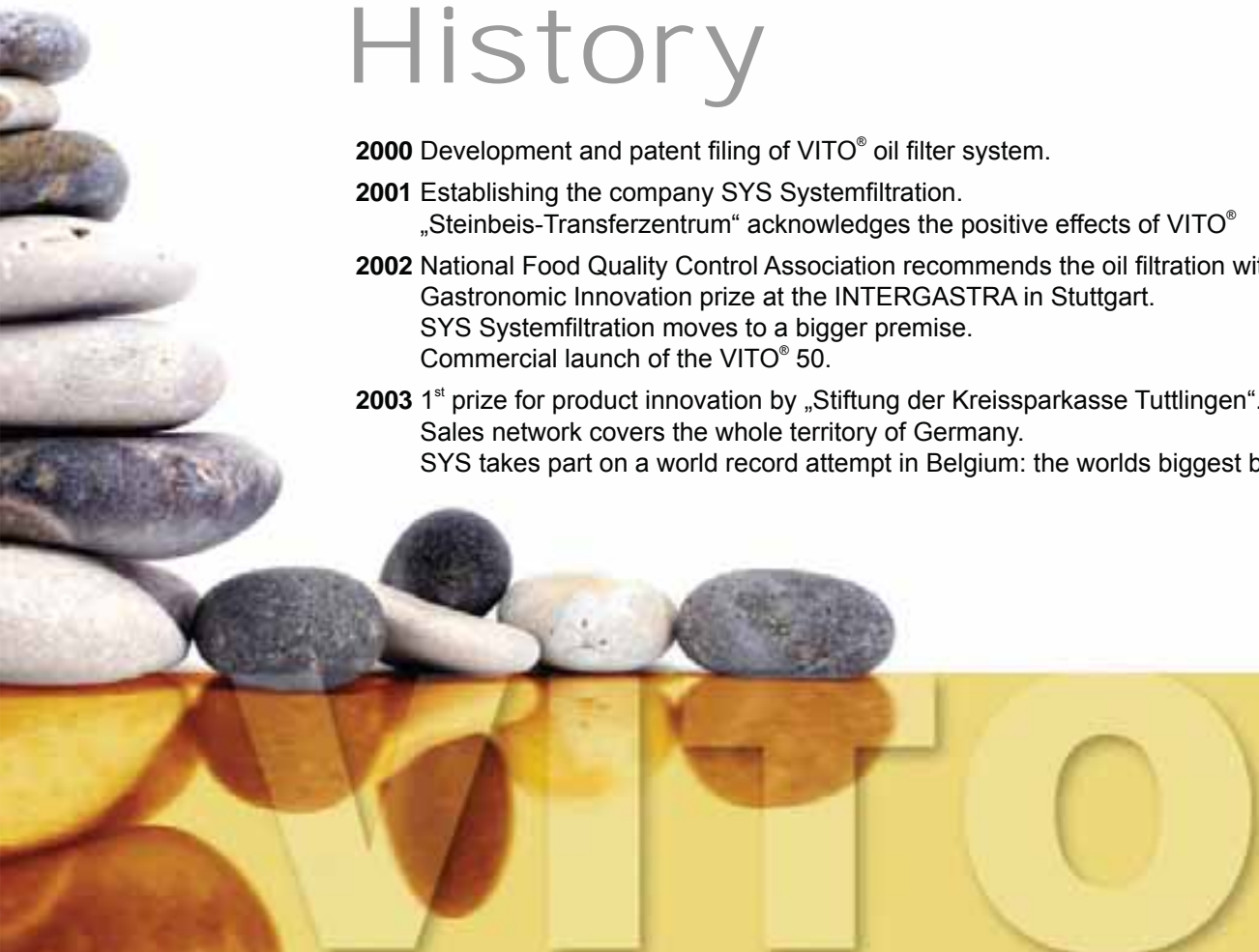




# History

- 2000** Development and patent filing of VITO® oil filter system.
- 2001** Establishing the company SYS Systemfiltration.  
„Steinbeis-Transferzentrum“ acknowledges the positive effects of VITO®
- 2002** National Food Quality Control Association recommends the oil filtration with VITO®.  
Gastronomic Innovation prize at the INTERGASTRA in Stuttgart.  
SYS Systemfiltration moves to a bigger premise.  
Commercial launch of the VITO® 50.
- 2003** 1<sup>st</sup> prize for product innovation by „Stiftung der Kreissparkasse Tuttlingen“.  
Sales network covers the whole territory of Germany.  
SYS takes part on a world record attempt in Belgium: the worlds biggest bag of fries!

- 2004** The acquired experience is used to develop the 2<sup>nd</sup> generation of VITO®.
- 2005** VITO® is awarded as 'product of the fair' at the CATEX in Dublin, Ireland.  
Newest expertise proves the prolongation of frying oil with VITO®.  
VITO® is patented.  
VITO® is used in more than 30 countries worldwide!
- 2006** Founding of the USA division
- 2007** Distinguished Euro-Toques VIP Company.  
Commercial launch of the VITO® 80.
- 2008** SYS Systemfiltration moves to its own larger business premises.
- 2009** VITO® is now sold in over 75 countries worldwide.
- 2010** The VITO® oil filter system celebrates its 10th anniversary.  
After an extensive survey the 3<sup>rd</sup> generation VITO® is redesigned to fit the needs of the customer even better.
- 2011** VITO® is awarded as 'most innovative technology' at the Gulfood in Dubai, UAE.  
SYS Systemfiltration celebrates it's 10<sup>th</sup> years jubilee.  
SYS is awarded with the 'Euro-Toques Technik-Award'.  
Honor to the company of the month in the winning region Schwarzwald-Baar-Heuberg.  
Re-certified by the BVLK (Food controller union Germany).  
VITO® in more than 100 countries.

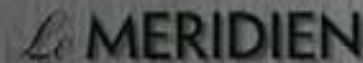
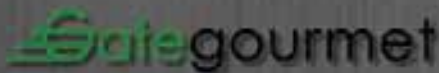




HOTELS  
WORLDWIDE



THE RITZ-CARLTON



**Line of work:** Development, production and distribution of filtration systems for fryers and bakery / donut fryers.  
**Staff:** Our team consists of highly trained professionals, we train commercial and technical.  
**Sales and distribution:** Comprehensive network of sales representatives and authorized trade partners in Germany. Worldwide dealer network.  
**Cooperation:** Partners in related industries, international universities and schools, independent experts and laboratories.

VITO® is used in more than 25 000 kitchens worldwide. The effect is terrific! Please call us for references in your area please call +49(0) 7461 96 28 90 or visit [www.systemfiltration.com](http://www.systemfiltration.com).

