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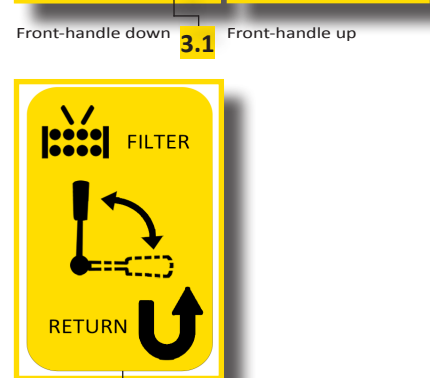
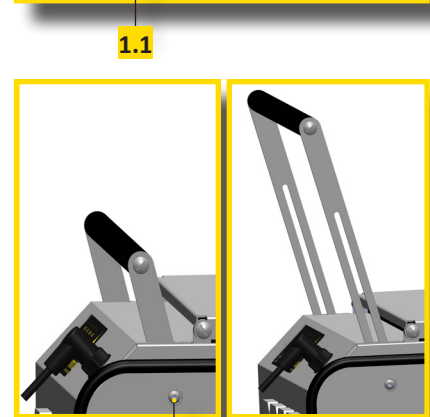
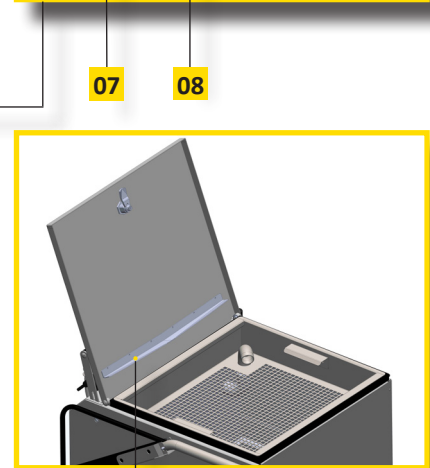
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1. VITO® X- series - Overview

VITO® X-series (VITO-XM Sample)

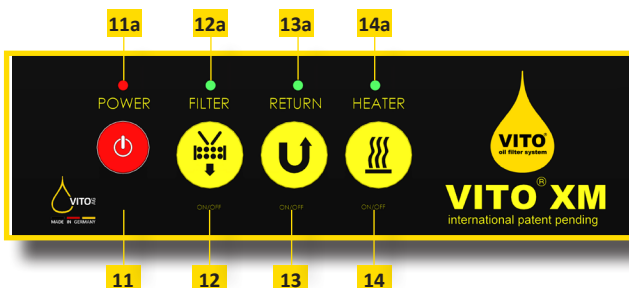
Right side view



1.1 Product description VITO®X-series

- 01. Top-cover
 - 1.1. Oil drip shield
- 02. Locking handle
- 03. Front-handle (Adjustable)
 - 3.1. Screw for adjusting front-handle (x2)
- 04. Switch lever Return / Filter
 - 4.1. Filter / Return symbol
- 05. Power cord
- 06. Cable holder
- 07. Lance with handle
- 08. Lance holder
- 09. Wheels without brake (2) pieces
- 10. Wheel with brake (2) pieces

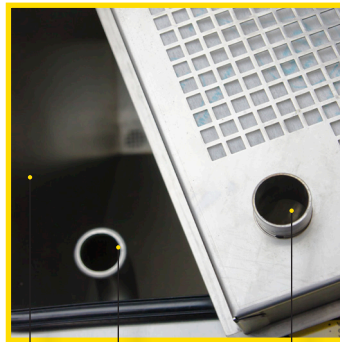
• Control panel



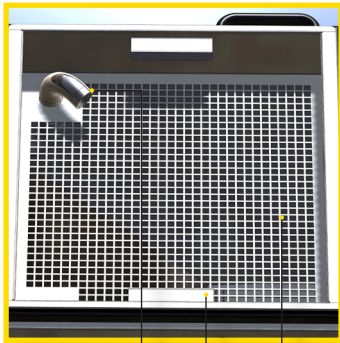
- 11. POWER button
- 12. FILTER button
- 13. RETURN button
- 14. HEATER button
- 11a. Power indicator (red LED)
- 12a. Filtration indicator (green LED)
- 13a. Return indicator (green LED)
- 14a. Heater indicator (green LED)



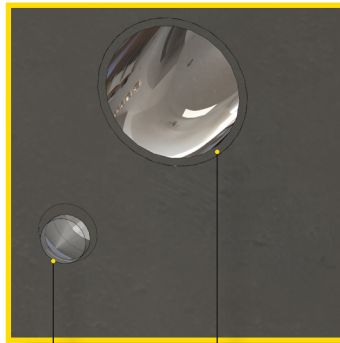
15 16 17



18 19 20



21 22 23



25 24



26 27



28

1.1 Product description

VITO® X-series

- 15. Installation slot for lance hose
- 16. Lance hose conical screw fitting opened + lance tube
- 17. bend protection
- 18. Tank
- 19. Connecting piece
- 20. Filterbasket inflow bottom (attaches to connecting piece 19)
- 21. Filterbasket inflow top
- 22. Filterbasket handles
- 23. Filter basket
- 24. Turbine intake
- 25. Oil-level-sensor
- 26. Particle filter
- 27. Sealing
- 28. Twist protection

1.2 VITO® X-series delivery contents

- VITO® X-series
- Power cord
- Lance with hose and conical screw fitting or quick coupling
- Cover
- Filter basket
- User manual
- Warranty card
- Short instruction
- Particle filter (1) piece
- Particle filter pad (1) piece
- Hex key for (the front handle) (3)

2. Legal information

VITO AG

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Registry 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 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 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

This user manual contains important information about the handling of the VITO® X-series. Please read this document carefully and 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. VITO® allows to clean the oil straightly out of the fryer. Filtering with VITO® prolongs the lifetime of the oil.
We recommend filtration with VITO® once or twice a day. The VITO® particle filter can be used several times before it has to be changed. As soon as the oil can't be vacuumed anymore or the filter basket for the particles is full, the content should be disposed according to local regulations.

5. Safety guidelines / 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
If incorrect use or case opening



Warning /Risk of Eye Injury
Use eye protection while using VITO



Danger of slipping
If oil is spilled on the floor



Caution
Important security tip



Caution Safety Gloves
Hot surfaces. Heat resistant safety gloves required.



Danger of burnings
For the user of VITO® X-series by incorrect application



Operation instruction
Information about the handling of VITO® X-series



Safety clothing
Wear safety clothing



Danger of hearing disorder
For the user of VITO® X-series



Protection class 1
Use VITO® X-series only in grounded conditions



Wear safety shoes
Wear safety shoes

6. VITO® X-series

6.1 Designated use



- VITO® is designed for commercial use/ kitchen.
- Follow the safety instructions! Filtration is only possible if the oil is liquid.
- VITO® should only be used by correctly 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® OR CAN LEAD TO SEVERE HUMAN INJURIES!!!

- 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, humidity or cold!
- VITO® is NOT designed for continuous duty! Risk of overheating / fire hazard!
- Do NOT cover front vent slots!
- Do NOT touch the power plug with wet hands!
- Do NOT jam or bend the power cord!
- The use of VITO® is strictly prohibited for children!
- VITO® must not be operated on a connection other than protection class I (grounded)

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
- Clean **VITO®** before using it the first time.
- Check the lance (7) and power cord (5) if they are okay .
- Make sure that the local voltage is conform to the voltage on the type label of **VITO®**!
- **BEFORE START WORKING WITH VITO® YOU MUST TURN OFF THE FRYER .**
- **DO NOT RETURN THE OIL WITHOUT PLACING THE LANCE INTO THE FRYER!**
- Do **NOT** get the power cord (5) in contact with hot oil / shortening!
- The maximum operating temperature is 175°C / 347°F! (oil temperature)
- Do **NOT** run the pump without oil!
- Pay attention to heating elements, grids or thermal sensors in the fryer!
- Check the function of the oil level sensor (25)!
- Do **NOT** destroy the oil level sensor (25) by placing the basket wrong or with the lance or any other object!
The glass prism will be destroyed by mishandling!
- Do **NOT** use with damaged power cord (5)!
- Do **NOT** use with damaged tube (7)!
- Device is hot during / after filtration and can cause burnings!
- Maximum tank volume 75 liters **VITO®XM** / 136.95lbs **VITO®XM**
- Operating without filter basket can / might destroy the unit!
- Only operate on a horizontal surface!
- Only hold at the handles (2),(3) !
- Do **NOT** unscrew power cord!
- Put the lance out of the fryer after the filter or suction process!
- Do **NOT** use **VITO®** without closed top-cover (1)
- You can work with **VITO®X-series** without ear protection for max. 30 min of filtration per day
- Do **NOT** move **VITO** with open top-cover (1)



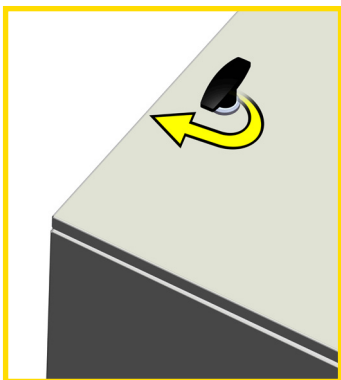
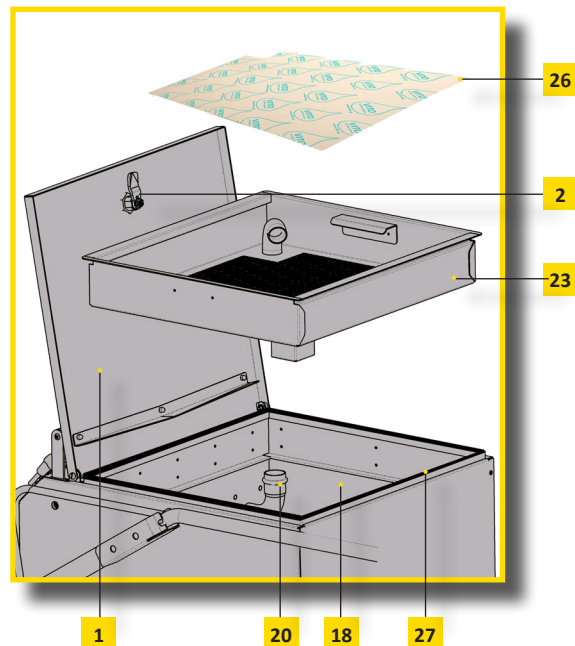
8. Filtration process

8.1 Requirements

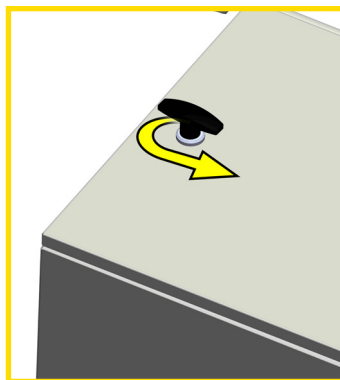


1. Insert the filter basket (23) into the tank (18) .Filter basket inflow bottom (20) must be plugged into connecting piece (19) inside the tank (18).
2. Place the particle filter (26) in the filter basket (23)
(See chapter 11 Particle filter change).
3. Check if the sealing (27) is completely (all around the machine) covered by the filter basket (23) shape
4. Close the top cover (1) using locking handle (2)
5. Make sure that the hose tube conical screwfitting (16) fits well.
6. Switch off the fryer and then start the filtration.

- Operation without a proper set up of the filter basket (23) and correctly closed top cover (1) is not possible, there is no vacuum created.



Top cover is closed



Top cover is open



8.2 Operation notes



- **BEFORE START WORKING WITH VITO® YOU MUST TURN OFF THE FRYER .**
- The filtration process and the return process can be interrupted anytime by pushing the “POWER” button (11)
- **DO NOT MOVE VITO® WHILE FILTRATION IS IN PROGRESS!**
- Only use VITO® in a horizontal surface!
- **Do NOT operate VITO® without the filter basket! Device may be damaged!**
- Do **NOT** use VITO® without closing the cover
- The “POWER” indicator (red LED) (11a) and “FILTER” indicator (green LED)(12a) are lit during filtration process.
- The “POWER” indicator (red LED) (11a) and “RETURN” indicator (green LED)(13a) are lit during Return process.
- The “POWER” indicator (red LED) (11a) and “HEATER” indicator (green LED)(14a) are lit during heating process.

VITO® X-series filtration process

8.3 Starting the filtration process



1. Turn off the fryer .
2. Place **VITO®** securely next to the fryer use wheel brake (10)
3. Plug in **VITO®** => cooling fan must work
4. Put the lance (7) into the fryer and hold it tight or ensure a secure hold
5. First turn the switch lever to “FILTER” (4), push the “POWER” (11) button the power indicator (red LED must be lit) (11a) then “FILTER” button (12) the Filter indicator (green LED must be lit (12a)) .
6. Indicator “FILTER” (green LED) (12a) is lit during the filtration process
7. When the oil reached oil-level-sensor (25) “FILTER” (12a) green light is flashing and the acoustic sound gets started, the oil-level-sensor (25) is active. => Return oil to fryer. See point 8.5 (return process).

8.4 Finishing the filtration process prematurely



1. Take the lance (7) out of the oil, immediately.
2. Let the filtration process continue for 10 seconds
3. Push the “POWER” (11) button the power indicator (red LED) must be off (11a)
4. Store the lance (8) in the lance holder (8)
5. Plug out VITO®

8.5 Starting the return process



1. Turn off the fryer.
2. Place VITO® securely next to the fryer use wheel brake (10)
3. Make sure that VITO® is off
4. Plug in VITO® => cooling fan must work
5. If you are using fat instead of liquid oil switch heating on before switching on (14) the heater indicator (green LED) (14a) must be lit and wait until the fat is liquid
6. Put the lance (7) into the fryer and hold it tight or ensure a secure hold
7. First turn the switch lever to “RETURN” (4) push the “POWER” (11) button and then “RETURN” button (13)
8. Indicator “Return” (green LED) (13a) is lit during the return process
9. **CAUTION AT THE BEGINING OR THE END OF THE BACK PUMPING PROCESS AIR ESCAPES OUT OF THE HOSE, WHICH MAY LEAD TO BUBBLES AND SPLASHING.**

8.6 Finishing the return process prematurely

1. Take the lance (7) out of the oil above the fryer and let the return process continue for 10 seconds then switch “RETURN”(12) off.
2. Then push “Filter” (12) and then turn switch lever to “FILTER”(4) and then turn switch lever to “RETURN” (4) .
Hint: Make this process 2 or 3 time to make sure that all system is empty from oil or fat, all the rest of oil or fat will be in the tank and then switch off “FILTER” (12) .
3. Push the “Power” button (11) the power indicator (red LED) must be off (11a)
4. Insert the lance (7) in the lance holder (8) for storage
5. Plug out VITO®

9. Storage

- DO NOT put VITO® into a cold storage room! Condensation will destroy the electric parts.
- Allowed ambient / storage temperature: +10 to +35°C (50° to 95°F)

10. Care and servicing

10.1 Important notes



- Disconnect VITO® power cord
- Clean the tank (18), the sensor (25) and filter basket (23) carefully every time you change the particle filter (26)
- Clean VITO® only when the machine is cold
- DO NOT use abrasive cleaners
- DO NOT use a wire brush or similar
- DO NOT unscrew the power cord

10.2 Cleaning preparation



1. Disconnect VITO® from main
2. Make sure that VITO® is cooled down
3. Open the top-cover (1)
4. Dispose particle filter (26) (See 13.2)
5. Manual or machine cleaning of the filter basket (23) and top-cover (1)
6. Clean the remaining parts of the unit manually

MAKE SURE THAT YOU CLEAN VITO® CONSIDERING THE HACCP RULES OR YOUR COUNTRY REGULATIONS!

10.3 Manual cleaning

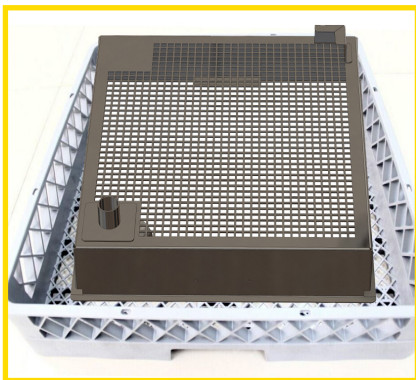


1. Clean the control panel with a damp cloth!
DO NOT use running water, because this will harm the electrical system of the device!
2. Clean remaining parts with soapy water.
3. Dry VITO® with a towel

10.4 Machine cleaning



1. Put only filter basket (22) in dishwasher .
2. Start cleaning program.
3. Clean the control panel with a cloth!
4. Clean top cover (1) with a damp cloth



11. Particle filter change

- Change the particle filter (26) only if necessary. The time of change is based on usage of VITO® and amount of sediment in the of the frying oil.
- The filter has to be changed when there is no performance or the filter is full or blocked .

Filter is empty



filter is full



filter must be changed

12. Accessories

Additional accessories for your VITO® are available:



Particle filter pad VITO®
X-series:
bundle size: 1 Box (30 Pcs.)
Material: cellulose

Particle filters for VITO®
X-series:
bundle size: 1 Box (50 Pcs.)
Material: cellulose



Data reader:
Read out the saved data of VITO®
e.g.

- Adjusted cycle time
- Over all run time
- Total cycles
- Maximum temperature



VITO® FT 440:

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



VITO® oiltester:

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

Need something else? Contact us for other solutions. Our customer support will gladly assist you with all your questions.



13. Waste disposal

13.1 Packaging disposal

- The packaging should be recycled
- Store the packaging carefully

13.2 Filter disposal

- Used filters must be disposed according to the local regulations

13.3 Device disposal

If VITO® reaches the end of its life-cycle 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® 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, cold and humidity have a negative effect on the properties of the particle filter, especially after removing or opening the bag packing. In any case 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 and filter parcels
- Avoid sudden temperature changes
- Store in the cardboard packaging in sealed bag
- Maximum height of the filter stack 185cm (6 ft) on pallet

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



15. Troubleshooting

Malfunction	Possible cause	Remedial action
Power indicator (red LED(11a)) stays inactive	<ul style="list-style-type: none"> power cord (5) not plugged in power cord (5) is defective fuse of VITO® is defective 	<ul style="list-style-type: none"> Plug in VITO® Please contact service Please contact service
VITO® makes loud noises during filtration	<ul style="list-style-type: none"> Pump or turbine defective 	<ul style="list-style-type: none"> Please contact service
One of the LED is not lit but device can still be started	<ul style="list-style-type: none"> LED defective 	<ul style="list-style-type: none"> Please contact service
VITO® cannot be started	<ul style="list-style-type: none"> Control unit defective 	<ul style="list-style-type: none"> Please contact service
Kitchen Line fuse/ Ground fault circuit interrupter (GFCI) blowout	<ul style="list-style-type: none"> Net protection or other electronic components are blocking 	<ul style="list-style-type: none"> Please contact service
Low back pumping performance (return)	<ul style="list-style-type: none"> Pump blocked Pump defective Tube blocked Tubing blocked Lanceblocked 	<ul style="list-style-type: none"> Clean Please contact service Clean Clean Clean
No or too little vacuum	<ul style="list-style-type: none"> Particle-filter is blocked Particle-filter is full Filter basket is full to much space between cover and the tank pipe is blocked tube/tubing blocked 	<ul style="list-style-type: none"> Change particle filter Change particle filter Empty the filter basket Position the cover correctly Clean Clean
Particles in the filtered oil	<ul style="list-style-type: none"> No filter inserted Filter inserted incorrectly 	<ul style="list-style-type: none"> Insert filter Insert filter as described in the manual
No extraction and extraction LED flashes and acoustical sound	<ul style="list-style-type: none"> Oil-level-sensor dirty Oil level sensor broken (check glass prism) Max. oil level reached Filter basket/ paper filter defect 	<ul style="list-style-type: none"> Clean Please contact service Return the oil and try again Return the oil and try again Please contact service
Heating is not working although LED (14a) is on	<ul style="list-style-type: none"> heating panel is defective control unit is defective 	<ul style="list-style-type: none"> Please contact service Please contact service
Filtration LED is on but turbine is not working	<ul style="list-style-type: none"> turbine is defective control unit is defective 	<ul style="list-style-type: none"> Please contact service Please contact service

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

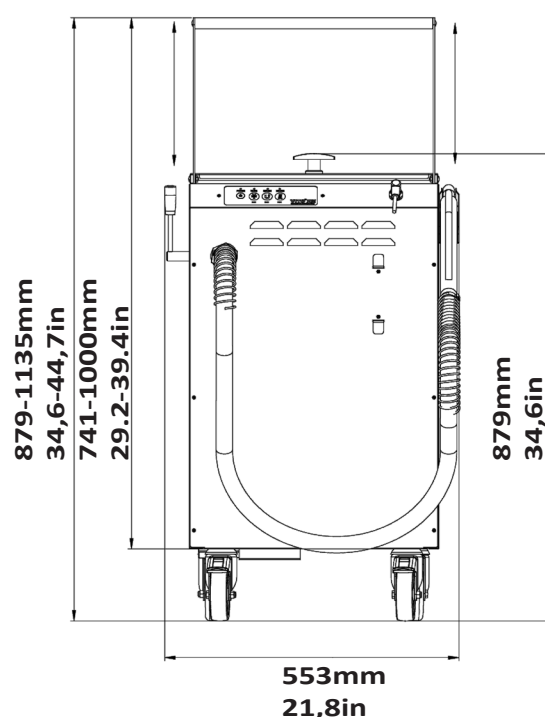
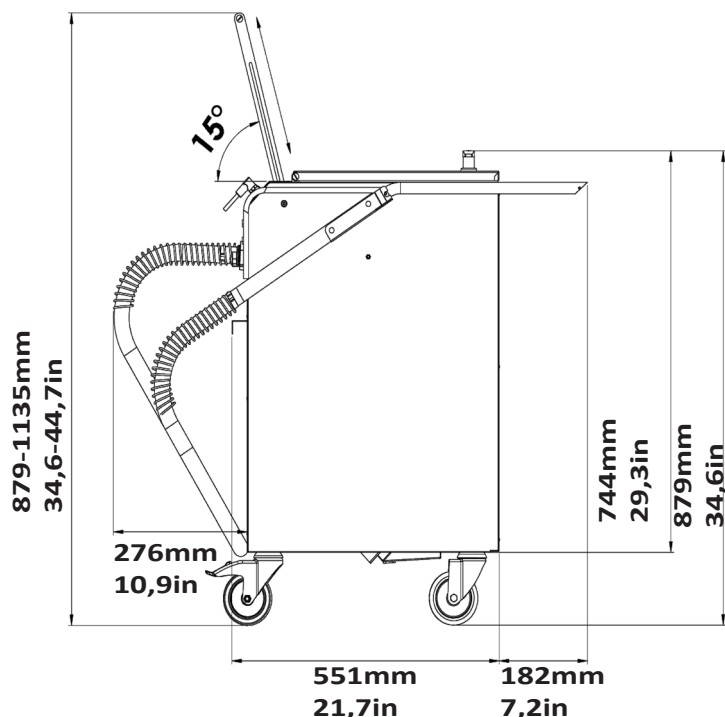
16. VITO® X- Series – Technical Data

VITO®
oil filter system

	VITO XM
Nominal voltage	Nominal voltage according to country, see type sign 220 – 240V ~ ±10% 50 – 60Hz 100 – 120V ~ ±10% 50 – 60Hz
Power input nominal rating	approx. 6,0A at 220-240V approx. 8,5A at 100-120V
Max. heating power	110W
Operating temperature	175°C/ 347°F
Turbine : Max. power/Nominal power	220-240V = 1150 / 1050W 100-120V = 850 / 750W
Filtration power	up to 30l/min
Pump: Max. power/Nominal power	500W/460W
Pumping capacity	up to 35 l/min - 61.6 lbs /min
Weight	66kg/ 145.5lbs
Acoustic signal	YES
Particles taking (Nominal)	10.7kg / 23.6lbs
Tank volume	75 l/136.95 lbs
Noise level	up to 95dBA *
Storage temperature	+10 to +35°C (50° to 86°F)
User control	Touch panel / switch lever
Application	Perfect for e.g. 4 x 18.75 l (max.75 l)
Particle filter	material: cellulose FDA-CFR 21
Protection class	IP23
Oil level sensor switch point	75 l/136.95 lbs
Operating mode	intermittent duty

* Regarding the european EG-Noise Directives 2003/10/EG working with VITO®X-series for max. 30 min without ear protection only with filtration process per day

Dimensions



VITO AG

17. 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 - www.vito.ag

for the products **VITO®XM, International Patent pending**

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

The risks from physical effects (noise) ,The filtration devices of the X-series meet the relevant community harmonization 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

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
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DIN EN 55014-2:2016-01	based on	EN 55014-2:2016-01	based on	CISPR 14-2:2015
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-	-	(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, June 24, 2018
 Andreas Schmidt



CEO
 VITO AG

