

Good for Chefs and your Kitchen

The new generation oiltester ensures the quality and reduces oil costs!



Perfect complement for **VITO** oil filter system

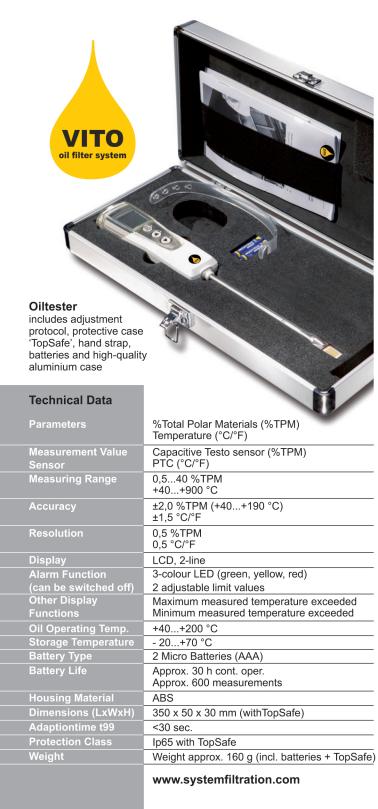
Practicable

easy to useeasy to read displayeasy to cleansturdy design

www.systemfiltration.com







VITO Oil Filtration System

2010
International hotel
& restaurant show
"green equipment
and supplies"
award winner





System Use

- Clean and fill fryer
- Heat slowly- do not exceed 350°F (176°C)
- Filter hot oil twice daily (app. 5 mins.)
- Test oil with monitor
- Establish a oil monitor discard number (based on best results)
- Change filter when needed
- Clean parts (except electric unit) in dish machine





4 Steps



Place VITO into your hot fryer and press start



VITO filters the oil – shuts off automatically



Remove
VITO® from
your fryer



Clean VITO® in your dishwasher



Advantages

- No dangerous oil buckets
- Cycles oil up to 20 times in 4 minuets
- Lightweight-1/3 weight of floor model
- Makes oil last longer with 5 micron filtering
- Mobile- use for multiple fryers





Typical Savings for One Fryer

14 day average					
without filtration	Oil used in pounds (Filling & topping off)	364	with filtration	Oil used in pounds (Filling & topping off)	200
	Cost per pound \$US	0.62		Cost per pound \$US	0.62
	Total	\$225.68		Total	\$124.18

45% average cost savings



Information and Ordering

- Directly via the online shop http://shop.systemfiltration.us/
- Fax: 888-870-1738
- By phone: 908-995-4036
- Toll free phone: 877-508-0777 (only in the US)
- Order via email: info@systemfiltration.us

