



Good for Chefs
and your Kitchen

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

Your Benefits

economical oil usage
higher product quality
quick and accurate
measuring result

**Perfect complement for
VITO oil filter system**

Practicable

easy to use
easy to read display
easy to clean
sturdy design

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OILTETER



Oiltester

includes adjustment protocol, protective case 'TopSafe', hand strap, batteries and high-quality aluminium case

Technical Data

Parameters	%Total Polar Materials (%TPM) Temperature (°C/°F)
Measurement Value Sensor	Capacitive Testo sensor (%TPM) PTC (°C/°F)
Measuring Range	0,5...40 %TPM +40...+900 °C
Accuracy	±2,0 %TPM (+40...+190 °C) ±1,5 °C/°F
Resolution	0,5 %TPM 0,5 °C/°F
Display	LCD, 2-line
Alarm Function (can be switched off)	3-colour LED (green, yellow, red) 2 adjustable limit values
Other Display Functions	Maximum measured temperature exceeded Minimum measured temperature exceeded
Oil Operating Temp.	+40...+200 °C
Storage Temperature	- 20...+70 °C
Battery Type	2 Micro Batteries (AAA)
Battery Life	Approx. 30 h cont. oper. Approx. 600 measurements
Housing Material	ABS
Dimensions (LxWxH)	350 x 50 x 30 mm (withTopSafe)
Adaptiontime t99	<30 sec.
Protection Class	Ip65 with TopSafe
Weight	Weight approx. 160 g (incl. batteries + TopSafe)

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VITO Oil Filtration System

2010

*International hotel
& restaurant show
“green equipment
and supplies”
award winner*



global food safety



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



1
Place VITO
into your
hot fryer
and press
start



2
VITO filters the
oil – shuts off
automatically



3
Remove
VITO® from
your fryer



4
Clean VITO®
in your
dishwasher



Advantages

- No dangerous oil buckets
- Cycles oil up to 20 times in 4 minutes
- 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

