

# VITO Guide for Fish & Chip Shops



The idea of the VITO oil filtration system is to be used multiple times a day, every day so you are filtering & topping up your oil. The VITO is used in hot oil to achieve the finest filtration. No need to wait for oil to cool down. The filter paper is multi use and the system is fully automatic.



**1** Skim your pans first to remove large particles and debris



**2** Check the filter paper is loaded correctly with the flaps at each end overlapping.



**3** Place Vito in your first pan and press the start button to commence the 5 minute cycle, the VITO filtrates 80 litres per minute.



**4** After 5 minutes you will hear an alarm to signal the VITO has finished. Drain excess oil.



**5** Simply move the VITO to the next pan and press the button again, do this until you have filtered all your pans



**6** Once the last pan has been filtered place the VITO into the drip tray and set aside until next filtration.

Using VITO daily will reduce your oil costs, save you time and money and allow you to cook in purified filter oil every day meaning your end fried product is the best it can possible be. Visit our web site [www.vitouk.co.uk/videos/](http://www.vitouk.co.uk/videos/) for training videos.