PERFECT FILTER



User Manual

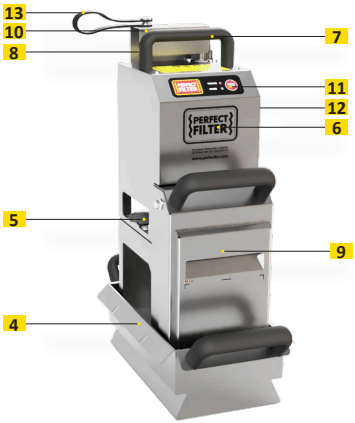
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1. Product

1.1 Product description

1. Power indicator (red LED)
2. Filter indicator (green LED)
3. Start / Stop button
4. Drip pan
5. Star handles (2 pcs.)
6. Control unit
7. Handle
8. Power cord
9. Pump-filter unit
10. Cable protection
11. Control panel foil
12. Type label
13. Cable holder

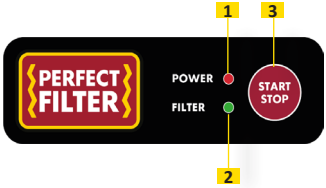


PERFECT FILTER

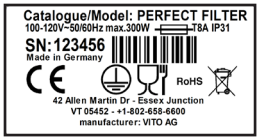
1.2 Scope of delivery

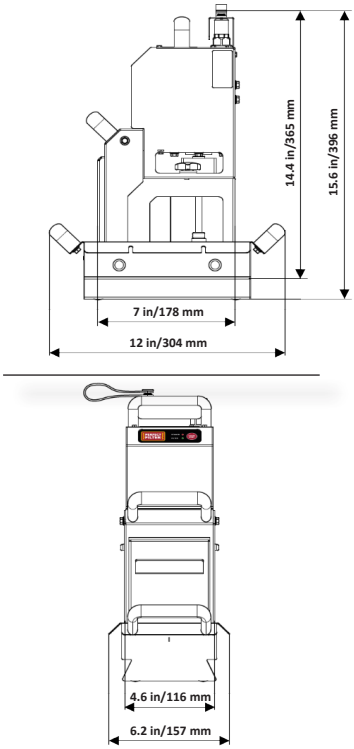
- PERFECT FILTER
- User manual
- Short instruction
- Particle filter (11 pcs.)
- Drip pan

Control panel foil (11)



Type label (12)





1.3 Technical data

Nominal voltage	100 - 120V ~ ±10% 50 - 60 Hz
Nominal power consumption	approx. 2.2A at 115V
Max. power	300 W
Noise level	<85db
User control	Start / Stop button (3)
Operating temperature	control unit (6) max. 167°F (75°C) pump-filter unit (9) max. 392°F (200°C) (recommended frying temperature max. 347°F/175°C)
Storage temperature	50°F to 86°F (+10°C to +30°C)
Weight	16.8 lbs (7.6 kg) (with drip pan) 14.8 lbs (6.7 kg) (without drip pan)
Acoustic signal	no
Particle uptake	approx. 1.8 lbs / 0.8 kg* (0.9 l)
Particle filter	cellulose FDA-CFR 21
Operation	intermittent operation

*Regular bread crumbs

2. Legal information

VITO AG (manufacturer)

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www.vito.ag
CEO:
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Headquaters: Tuttlingen Germany
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In cooperation with:
University Albstadt-Sigmaringen (Germany)
- Industrial engineering with business studies -
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Changes in the sense of the technical progress are reserved.

3. Preface

Dear PERFECT FILTER customer,
Thank you for choosing this product by Perfect Fry Company®.
Please read the manual carefully to familiarize yourself with the handling of your PERFECT FILTER to ensure proper use.
Your local dealer and our customer service are available to answer your questions and provide support.
We are thankful for comments and suggestions concerning the PERFECT FILTER and / or user manual. (Please find contact information in chapter 2 Legal information.)
We hope that you enjoy your PERFECT FILTER for a long time and increase the efficiency in your establishment.
With PERFECT FILTER you own a high-quality oil filter system from which you can expect a long life and efficient support on the fryer.

4. Safety instructions

4.1 Explanation of symbols

Incorrect operation of the PERFECT FILTER can lead to danger and injury. The following should be observed.
Possible dangers are marked with these symbols:



Warning
Risk of injury if not observed



Risk of electric shock
due to incorrect handling or opening of the housing



Risk of slipping
Contamination on the floor possible



Caution
Important safety instruction



Danger of burnings
due to incorrect operation



Operation instructions
Information on the operation

4.2 Safety instructions ⚠ ⚠ ⚠

- PERFECT FILTER is NOT approved for filtration of liquids other than frying oil.
- DO NOT use or store PERFECT FILTER outdoors! Damage due to rain or moisture.
- PERFECT FILTER is NOT designed for continuous operation! (Risk of overheating/fire).
- Children are strictly prohibited from using PERFECT FILTER!
- DO NOT touch the power cord (8) and control unit (6) with wet hands!
- DO NOT pinch or bend the power cord (8)!
- Avoid the power cord (8) to come into contact with hot oil or other hot objects.
- Operate PERFECT FILTER only on protection class I connections (with protective earth contact).
- Clean PERFECT FILTER before initial use (see chapter 10 Cleaning).
- The local voltage must match the voltage on the type plate (12).
- The maximum operating temperature is 392°F / 200°C (recommended frying temperature 347°F / 175°C).
- DO NOT run the pump-filter unit (9) while dry!
- Pay attention to heating elements, grids or thermal sensors of the deep fryer!
- Carry PERFECT FILTER only using the black handle (7)!
- DO NOT operate the PERFECT FILTER in an inclined position!
- DO NOT move PERFECT FILTER during filtration!

4.3 Intended use ⚠

- PERFECT FILTER is designed for commercial use in the hospitality industry.
- Observe the safety instructions. Filtration is only possible when the oil is liquid.
- PERFECT FILTER should only be used by appropriately trained personnel.
- PERFECT FILTER is only designed for intermittent operation.

No liability will be accepted for improper use! 📖

5. Safety functions

5.1 Overtemperature

In case of overheating (control unit >167°F / >75°C), PERFECT FILTER stops the filtration process.
The power indicator (1) flashes.
Remove PERFECT FILTER from the fryer and store it (see chapter 8 Storage / cooling time).

6. Getting started

6.1 Filtration time ⚠

The factory setting of the filtration time is **4 min. 30 sec**. Up to **3** filtration cycles are possible directly one after the other.

6.2 Checking the factory settings

1. Press and hold the Start / Stop button (3).
2. Plug in the power cord (8). Meanwhile, hold the Start / Stop button (3).
3. Hold the Start / Stop button (3) for 5 seconds.
4. Release the Start / Stop button (3). The filter indicator (2) lights up briefly
5. The programmed filtration cycle time is indicated by the flashing of the LEDs.
6. The power indicator (1) shows 1 minute per flash
7. The filter indicator (2) shows 30 seconds per flash
   e.g.:4x red = 4 min.
   1x green = 30 sec.
   = filtration time: 4 min. 30 sec.

6.3 Adjusting the filtration time 📖

To set the filtration time, follow the steps in chapter 6.2 Checking the factory settings, then:

1. Press Start / Stop button (3) immediately after the filtration time is displayed.
2. Press Start / Stop button (3) to extend the filtration time by 30 seconds (starts at 0 sec.).
   (e.g. press 3x for 1 min 30 sec. etc.)
3. When the desired filtration cycle time has been set, wait until the filter indicator (2) lights up briefly.
4. Unplug the power cord (8).

7. Filtration process

7.1 Preparing for filtration ⚠

1. Lift PERFECT FILTER out of the drip pan (4).
2. Insert the filter paper into the pump-filter unit (9) (see chapter 9 Changing the filter paper).
3. Close the filter cover. Snap the filter cover into the bottom of the pump-filter unit (9).
4. Place the control unit (6) on the pump-filter unit (9).
5. Tighten the star handles (5).

7.2 Starting the filtration process ⚠ 📖

1. Place the PERFECT FILTER in the deep fryer.
2. Ensure that PERFECT FILTER stands firmly.
3. Check the frying oil level (take care of MIN and MAX levels (9)).
4. Plug in the power cord (8).
   Power indicator (1) lights up.
5. Press Start / Stop button (3).
   The filter indicator (2) lights up during filtration.

7.3 Stopping filtration prematurely ⚠ ♨ 📖

1. Press the Start / Stop button (3).
   The filter indicator (2) shuts off.
2. Lift PERFECT FILTER and let residual oil flow into the fryer.
3. Store PERFECT FILTER in the drip pan (4) (see chapter 8 Storage / cooling time).

8. Storage / cooling time ⚠ ♨ ♨

- Place PERFECT FILTER in the drip pan (4) after use or for transport.
- Permissible storage temperature **50°F to 86°F / +10°C to +30°C**.

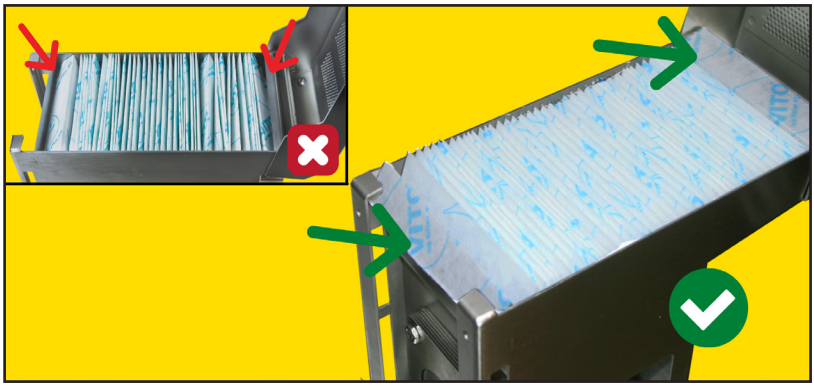
Cooling phases:

- Up to 2.5 hours.

9. Changing the filter paper ⚠ 📖

Change the filter paper as needed. Max. 10 filtrations can be performed with one filter before change. The change depends on the use of PERFECT FILTER and the degree of contamination of the frying oil. Pay attention to the cleaning performance and how much oil comes out at the front of the pump-filter unit (9).

Do not leave gaps between the filter and the edges of the pump-filter unit (11).



Overlap the last fold of the filter paper on both sides of the pump-filter unit (11).

10. Cleaning

10.1 Notes

- Clean the pump-filter unit (9) every time the filter paper is changed.
- Clean PERFECT FILTER only when it is cooled down.
- DO NOT use abrasive cleaners.
- DO NOT use a wire brush or similar.

10.2 Preparing for cleaning

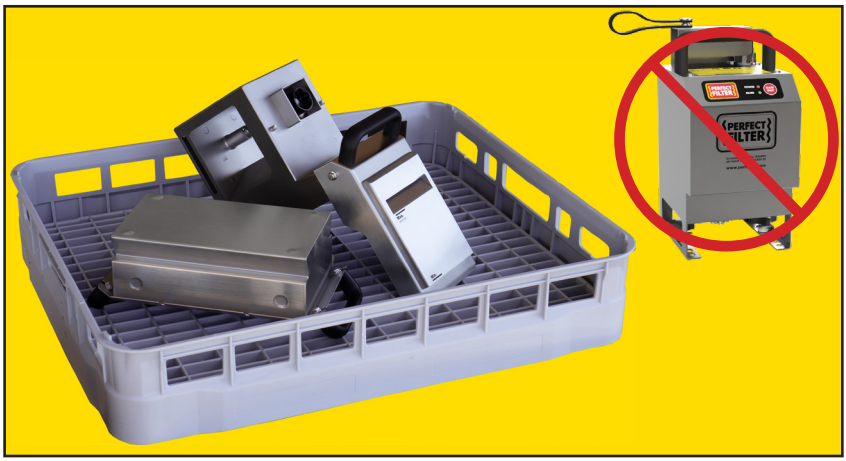
1. Make sure that PERFECT FILTER has cooled down.
2. Loosen the star handles (5) (on both sides).
3. Detach the control unit (6) from the pump-filter unit (9).
4. Open the pump-filter unit (9).
5. Remove and dispose of the filter paper (see chapter 12.2 Filter disposal).
6. Manual cleaning or cleaning with the dishwasher

10.3 Manual Cleaning

1. Clean the control unit (6) with a damp cloth!
   DO NOT use running water! This will damage the control unit!
2. Wash the pump-filter unit (9) and the drip tray (4).
3. Dry PERFECT FILTER.

10.4 Cleaning with the dishwasher

1. Clean the control unit (6) only with a damp cloth!
   NEVER put the control unit (6) in the dishwasher! This will damage the unit.
2. Put the pump-filter unit (9) and the drip tray (4) into the dishwasher.
3. Start the cleaning program.



10.5 Boil out

If the pump-filter unit (9) is heavily soiled, deep clean it with water and soap or deep fryer cleaner.
Regular boil outs are recommended for optimal cleaning and maintenance results.

11. Trouble shooting

Malfunction	Possible cause	Remedial action
Power indicator (red LED) (1) remains inactive	• Power cord (8) not plugged in • Power cord (8) defective • Device defective	• Plug in PERFECT FILTER • Please contact service • Please contact service
PERFECT FILTER is very noisy during operation	• Star handles (5) are loose • Rotor defective • Rotor scratches on the fryer	• Tighten star handles (5) • Please contact service • Change the position of PERFECT FILTER in the deep fryer
Power indicator (red LED) (1) flashes	• Overtemperature	• Let PERFECT FILTER cool down • Place PERFECT FILTER in a cool place
PERFECT FILTER doesn't start	• Control unit (6) defective	• Please contact service
Line fuse / Ground fault circuit fuse (GFCI) blow-out	• Power cord (8) or other electrical components defective • Rotor defective / blocked • Circuit overloaded	• Please contact service • Please contact service • Change socket/circuit
Low filtration performance	• Particle filter is full • Pump-filter unit (9) clogged • Motor defective	• Change particle filter • Empty pump-filter unit (9) • Boil out to remove heavy contamination • Insert filter as described • Please contact service
Oil splashed sideways and / or at the back of the pump-filter unit (9)	• Particle filter full • Too much space between filter cover and pump-filter unit (9) • Filter paper not inserted overlapping	• Change particle filter • Please contact service • Insert particle filter as described
Power and filter indicator (1 & 2) flash 10 sec. after plugging PERFECT FILTER in	• Start / Stop button (3) defective • Control unit (6) wet inside	• Please contact service • Please let it dry

If you find any faults not listed here, please contact the VITO AG (manufacturer) customer service or your dealer! Contact details can be found in chapter 2. Legal information.

12. Waste disposal

12.1 Packaging disposal

- The packaging should be recycled.
  or
- Keep the packaging carefully.

12.2 Filter disposal

- Used particle filter must be disposed according to your local regulations.

12.3 Device disposal

If PERFECT FILTER reaches the end of life it must be disposed accordingly.
This disposal is handled by VITO AG (manufacturer) as defined by law.
Send PERFECT FILTER to:

VITO AG (manufacturer)
Eltastraße 6,
78532 Tuttlingen (Germany)

For further questions please contact your local dealer or the VITO AG (manufacturer) customer support

12.4 WEEE (Waste Electrical and Electronic Equipment) Directive

Do not throw power devices in the household waste! According to the European Directive 2002/96/EG on Waste electrical and electronic equipment and its implementation in national law, not usable power tools are collected separately and recycled in an environmentally friendly manner.
Manufacturers of these devices are obliged to take back products that are no longer usable. VITO AG (manufacturer) will comply with the product take back requirements at the end of life of PERFECT FILTER-branded products that are sold into the EU. You can return these products to local collection points.

13. Declaration of conformity

Issued by **VITO AG (manufacturer) | Eltastraße 6, 78532 Tuttlingen (Germany) | Phone : +49 (0) 7461 / 96289-0 | Fax : +49 (0) 7461 / 96289-12**

For the product **PERFECT FILTER**: **EU Patent Nr. 1326692 / U.S. Patent Nr. US7.052.605.B2**

The professional oil and fat filtration equipment is manufactured and tested according the following standards:
For the purposed of the EU directives :

- **2006/42/EG** Machinery Directive
- **2014/30/EU** Electromagnetic Compatibility
- **2014/35/EU** Low Voltage Directive
- **2011/65/EU** RoHS - Directive (Restriction of certain Hazardous Substances)
- **2003/10/EC** Minimum requirements to protect the safety and health of workers
- **2012/19/EU** WEEE Directive

- **EN 61000-6-1: 2019** Immunity
- **EN 61000-6-2: 2019** Immunity
- **EN 61000-6-3: 2011-09** Emission
- **EN 61000-6-4: 2020-09** Emission

- **DIN 18876: 2018-06**: Commercial kitchen equipment - Portable non-integrated oil / fat filtration equipment - Requirements and testing

with German, European and International (Non- European) standards

German standard DIN EN		European standard EN		International standard IEC (IEC/CISPR)
DIN EN 61000-6-1:2019-11	based on	EN 61000-6-1:2019	based on	IEC 61000-6-1:2016
DIN EN 61000-6-2:2019-11	based on	EN 61000-6-2:2019	based on	IEC 61000-6-2:2016
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 61000-6-4:2020-09	based on	EN 61000-6-4:2019	based on	IEC 61000-6-4:2018
DIN EN 61000-3-2:2019-12	based on	EN 61000-3-2:2019	based on	IEC 61000-3-2:2018
DIN EN 61000-3-3:2020-07	based on	EN 61000-3-3:2013 + A1:2019	based on	IEC 61000-3-3:2013-05
DIN EN 60335-1:2020-08	based on	EN 60335-1:2014-11	based on	IEC 60335-1:2010, modified
DIN EN 12100:2011-03	based on	EN 12100:2011-03	based on	ISO 12100:2011-03
DIN EN 60204-1:2019-06	based on	EN 60204-1:2019-06	based on	IEC 60204-1:2016, modified
DIN EN 55014-1:2018-08	based on	EN 55014-1:2018-08	based on	CISPR 14-1:2016 + COR1:2016
DIN EN 55014-2:2016-01	based on	EN 55014-2:2016-01	based on	CISPR 14-2:2015
-	-	VO (EG) Nr. 2023/2006	-	IEC 60884-2-1
	-	VO (EG) Nr. 1935/2004	-	-
		2002/72/EG		
DIN EN 10088-1:2014-12	-	_	-	-
DIN 18876 A1:2018-06	-	_	-	-
DIN 18876 A2:2018-06	-	_	-	-
DIN 18876 A3:2018-06	-	_	-	-
DIN EN 50396:2006-07	-	_	-	-
DIN EN 61003-2:2017-06	-	_	-	-
DIN EN 10095:2018-12	-	_	-	-
DIN EN 10269:2014-02	-	_	-	-
DIN EN 10302:2008-06	-	_	-	
89/109/EWG	-	_	-	-
EGV 1935/2004	-	_	-	-
80/590/EWG	-	_	-	-
DIN EN 82079-1:2013-06	-	_	-	-
ProdSG	based on	2001/95/EG	-	-
LFGB	-	_	-	-
DGUV-rule 110-002	-	_		

Tuttlingen, 2024

Andreas Schmidt
CEO
VITO AG

VITO® Go Green!

HACCP COMPLIANT

made in Germany

CONTROLLED QUALITY

CE

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