

VITO NEWSLETTER

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HOW MUCH DOES YOUR FRYER REALLY COST?

What does it actually cost to run a commercial fryer? A low purchase price doesn't necessarily mean low operating costs. We take a closer look at the expenses that really matter in day-to-day frying operations.



MYTH OR FACT?

Does regular filtration actually take flavor away from fried food? We take a closer look at this common kitchen myth and explain what filtration really removes from the oil and where flavor actually comes from.



ARE YOU CONNECTED YET?

What if your VITO could do more than just filter? Discover how VITOconnect brings filtration, documentation and analysis together in one smart system - giving you greater transparency and control in your kitchen.

YOUR RESTAURANT IN OUR NEWSLETTER?

Would you like to showcase your business, your kitchen or your experience with VITO? Get in touch with us, we'd love to share your story free of charge in an upcoming edition of our newsletter.



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HOW MUCH DOES YOUR FRYER REALLY COST?

Why daily operating costs matter more than the purchase price

The fryers are hot, service is in full swing, and orders keep coming. In the background, oil is being consumed, energy is running, and staff time is being used for cleaning and maintenance. These everyday costs quickly add up. So the real question is not simply: How much does a fryer cost? It is: How much does it cost to run every single day?

Cost factor #1: Frying oil

Frying oil is an ongoing operating expense. Some of it naturally leaves the fryer with the food and has to be replaced with fresh oil. How much oil a product absorbs can vary significantly. Foodservice studies show a range of around 8 to 25%, depending on the product and frying conditions.

Then there are complete oil changes. There is no universal rule for how often they are necessary. Temperature, workload, the type of food being fried, food particles in the oil, and daily oil care all affect how quickly frying oil deteriorates. That is exactly why it makes sense to look more closely at actual oil consumption.

Take a simple example: a kitchen with two fryers, each holding 20 liters, needs 40 liters of fresh frying oil for a complete oil change. The actual cost depends on the purchase price. At an assumed price of €2 per liter, one complete oil change would cost €80. At €2.50 per liter, the cost rises to €100. But it is not only the price of oil that matters, but how much a kitchen actually uses – and how efficiently that oil is managed.



Cost factor #2: Energy - Even when nothing is being fried

A fryer does not only use energy when a basket of fries is in the oil. Between orders, the oil still has to be kept at operating temperature. In kitchens with clearly defined peak periods, this can mean long stretches when the fryer is ready to go but producing little or nothing.

Efficiency standards for commercial fryers show how relevant these standby losses can be. For example, certified standard electric fryers may be limited to a maximum idle energy rate of around 800 watts, while less efficient equipment can consume considerably more.

That makes proper fryer sizing and scheduling important. Does every fryer really need to be at full temperature hours before the next rush? Or could individual units be switched on according to demand?

The choice of equipment also makes a difference over time. Energy consumption is therefore one of those costs that can easily be overlooked when purchasing a fryer - but can have a significant impact over years of daily operation.



Cost factor #3: Labor
One cost factor never appears on the electricity or oil bill: your kitchen team's time.
Draining oil, preparing containers, removing residue, cleaning the fryer, refilling it with fresh oil, and cleaning up the surrounding work area all take time. How long these tasks take depends heavily on the equipment, kitchen setup, and workflow, so there is no single figure that applies to every operation.

The more important question is: How often are these tasks carried out, and how efficient is the process? If unnecessary or inefficient steps are repeated several times a week across multiple fryers, the labor hours quickly add up over the course of a year. Especially when staffing is tight, it is worth looking not only at material costs, but also at the time and effort behind them.

Cost factor #4: Cleaning and residue
Crumbs, breading, and food particles do not simply disappear after frying. They collect in the oil and often settle at the bottom of the fryer. If they remain there, they are repeatedly exposed to high temperatures, which is why regular removal is an important part of professional oil care.
There is also a financial impact: the more residue builds up, the more time-consuming cleaning can become. And the longer food particles remain in the oil, the more they can contribute to faster oil deterioration.

The most expensive fryer isn't necessarily the one with the highest purchase price.

Two fryers may look very similar but generate different operating costs in day-to-day use. The right fryer size, good energy efficiency, correct temperature management, and structured oil care can all have a greater long-term impact than a low purchase price. Equipment choice also plays an important role. An oversized fryer requires more oil and may use more energy than necessary. Several smaller fryers, on the other hand, can offer the advantage of running only the capacity that is actually needed, depending on the operation. The right fryer is therefore not necessarily the biggest or the cheapest one, but the one that best matches the kitchen's actual needs.

Where does VITO come in?
When it comes to frying oil costs, daily oil care can make a real difference. VITO filters remove food particles and residue from hot frying oil, helping kitchens make better use of the oil's potential lifespan.

Oil testers such as the VITO FT CONNECT also help assess oil quality more objectively and determine the right time for an oil change.
One thing remains important: filtration helps maintain oil quality, but it cannot make used oil new again.



Think beyond the purchase price
To understand what your fryer really costs, it is worth looking beyond the initial investment. How much oil do you use? How long does the fryer run each day? And how much staff time goes into cleaning and oil care? In day-to-day operation, three factors matter most: oil, energy, and labor.

Myth or fact?

“Filtration takes the flavor out of the oil.”

The last order of the evening has been served. As the kitchen winds down and cleaning begins, the frying oil filter is prepared. Then someone says something many kitchen teams have probably heard before: “If we keep filtering the oil, won’t it lose its flavor?”

A myth that has persisted in professional kitchens for years. But what is actually behind it?
To understand that, it helps to first look at what filtration really does. A frying oil filter removes food particles, breading residue, and other suspended solids that accumulate in the oil during frying. Without filtration, these residues remain in the oil and are exposed to high temperatures again with every subsequent frying cycle.

That is where the real difference begins. When food particles remain in hot oil, they continue to break down, darken, and can affect the oil’s taste, smell, and overall appearance. The longer these residues stay in the fryer, the more often they are exposed to high temperatures. That is why regularly removing food particles has long been considered an important part of professional frying oil management.

So where does the myth come from?
The myth is not entirely without basis. Many chefs say that oil that has been used several times develops a more intense flavor. And it is true that frying oil changes continuously during use. Whether those changes are perceived as pleasant or undesirable, however, is subjective and depends on many factors – including the type of oil, the food being fried, and the frying temperature.

What is clear, however, is that the purpose of filtration is not to change flavor, but to remove residue from the oil and help keep its quality as consistent as possible. Together with the right frying temperature, regular oil quality checks, and timely oil changes, filtration helps support more consistent and reproducible results in day-to-day kitchen operations.

So what remains of the myth?
The impression that unfiltered oil has “more flavor” often comes from breading and food particles remaining in the oil and being reheated with every frying cycle. Over time, this can lead to a darker appearance, a stronger smell, and bitter, heavy, or slightly burnt flavors.

What may initially seem like a more intense taste is therefore not necessarily a sign of better quality. Filtration does not remove the actual flavor of the food. It mainly removes residues that can negatively affect the oil’s smell, taste, and appearance.

Conclusion
Filtration does not take flavor away from the food - it mainly removes what does not belong in the oil.
By removing food residues, it supports a more controlled frying process and more consistent results.
The flavor still comes from where it should: the product itself, the seasoning, and the right preparation.

ALREADY CONNECTED?

Get more out of your VITO with VITOconnect

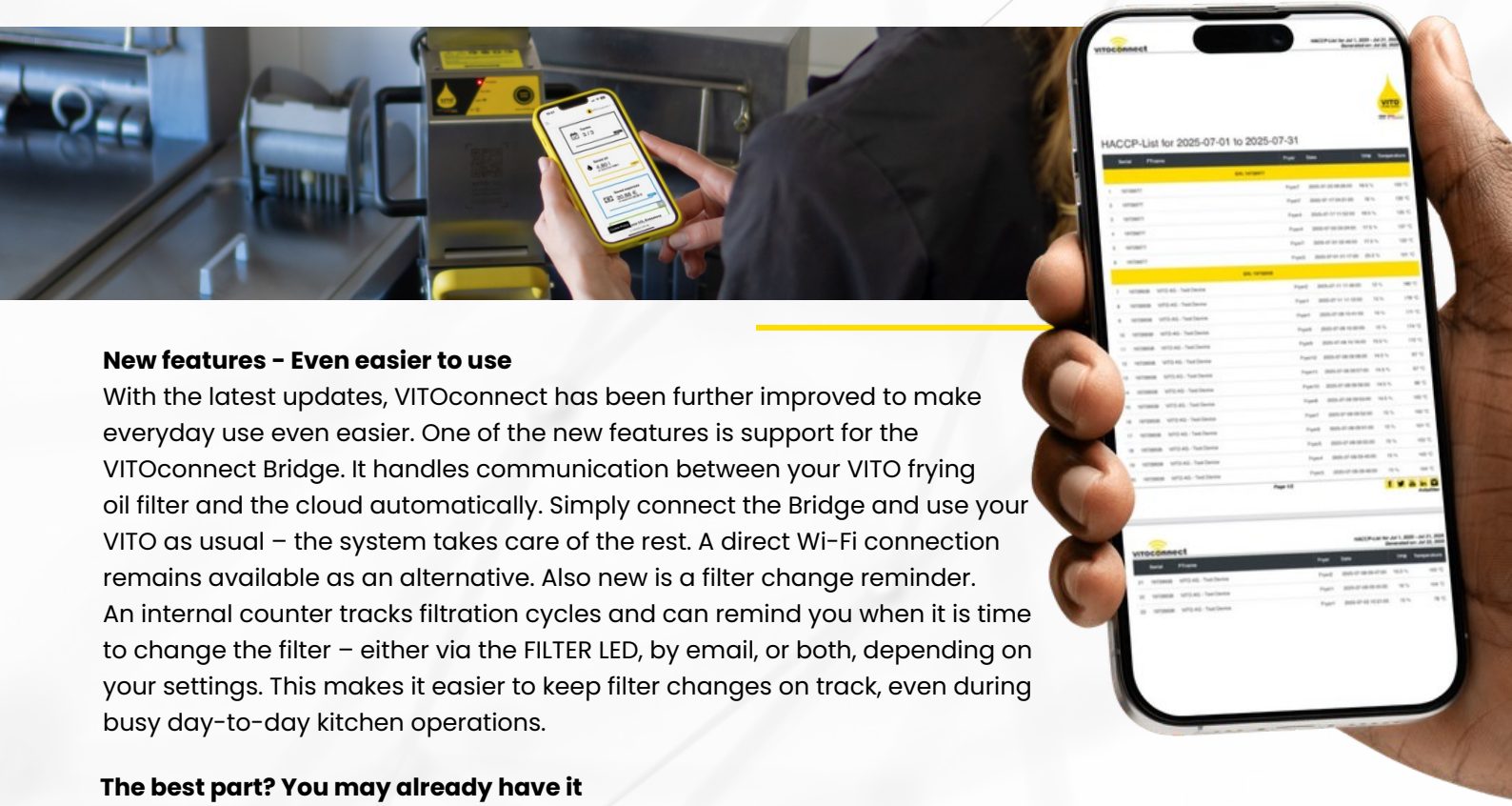
The day-to-day kitchen environment is becoming increasingly digital. Rising costs, staff shortages, and the need for consistent quality standards make it more important than ever to not only define workflows, but also document them in a transparent and traceable way. Especially in operations with multiple team members or locations, one key question remains: Are our standards actually being followed in everyday operations?

That's exactly where digital solutions come in: they create transparency. Filtration cycles can be documented, processes become easier to track, and standard operating procedures (SOPs) can be followed more consistently. This turns a good process into one that can also be monitored, documented, and reviewed.

Many VITO customers already own a VITOconnect-enabled device but are not yet making use of everything the software has to offer. Registration is quick and unlocks a range of features designed to make day-to-day kitchen operations easier, more transparent, and more efficient.

Stay on top of your oil management
With VITOconnect, your VITO frying oil filter becomes part of a smarter oil management system. From your smartphone, tablet, or computer, you can access key usage information at any time – whether you are in the kitchen or managing multiple locations.

Filtration cycles are documented automatically, custom reports can be sent by email, and filtration targets can be defined based on your individual requirements. If those targets are not met, automatic notifications can be triggered. This gives kitchen managers a clear overview of filtration activity while also creating transparent, traceable documentation of their processes.



New features - Even easier to use
With the latest updates, VITOconnect has been further improved to make everyday use even easier. One of the new features is support for the VITOconnect Bridge. It handles communication between your VITO frying oil filter and the cloud automatically. Simply connect the Bridge and use your VITO as usual – the system takes care of the rest. A direct Wi-Fi connection remains available as an alternative. Also new is a filter change reminder. An internal counter tracks filtration cycles and can remind you when it is time to change the filter – either via the FILTER LED, by email, or both, depending on your settings. This makes it easier to keep filter changes on track, even during busy day-to-day kitchen operations.

The best part? You may already have it
Many VITO devices, like the VITO VM and VL are already VITOconnect-enabled, they simply need to be registered and connected. If you are not using VITOconnect yet, now is a great time to get started. In just a few steps, you can gain greater transparency, automatic documentation, and better control over your frying oil management. Connect your VITO and get even more out of your oil management process.