

WELCOME!

to VITO AG



Save up to 50% of
frying oil



Higher Quality



Less Workload



AGENDA



01.VITO AG

A photograph of a modern industrial building with a yellow and black facade. The building has large windows and a flat roof. In the foreground, there are some yellow chairs and a white railing.



02.Frying oil

A close-up photograph of a large industrial fryer filled with bubbling oil. A metal strainer is visible in the oil, and some food is being fried.



03.VITO Frying oil management

A photograph of a VITO fryer. A person is using a long-handled tool to manage the frying process. The fryer has a digital display and a QR code.



04.ROI - Calculation

A photograph of a person's hands using a calculator and a pen to calculate ROI. A laptop and a document with a bar chart are also visible.



05.References

A photograph of a hand pointing at a row of five yellow stars. The stars are arranged in a slightly curved line, and the hand is pointing at the last star.



06.VITO Green

A photograph of a person's hands holding a small green plant growing out of a mound of dark soil. The background is dark and out of focus.



01.VITO AG



VITO AG



- 🔹 Headquarters Tuttlingen, Germany
- 🔹 Founded in 2001
- 🔹 4 subsidiaries in Hürth (GER), Orlando (USA), Santa Lucia di Piave (ITA) & Dubai (UAE)
- 🔹 Specialized in frying oil management, VITO oil filter system & frying oil tester

- 🔹 Global market leader in portable oil filtration
- 🔹 Target customers: hospitality and manufacturing industry
- 🔹 Distribution in over 150 countries
- 🔹 More than 60.000 customers

In 2005, VITO was registered with the German Patent and Trademark Office.





MADE IN GERMANY

CORE VALUES



PATIENCE



RESPECT



QUALITY



TEAMSPIRIT



FAIRNESS

SAFETY



LOYALTY

HONESTY



TRANSPARENCY

DISCIPLINE

Self-starter **T**eamwork **A**ccountability **B**rotherhood **L**oyalty **E**thics



VITO AG - Awards

Product awards:



Partnerships/Certifications:





02.Frying oil

Frying process and frying oil

Frying oil

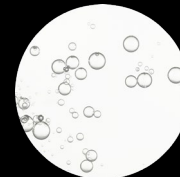
- 💧 Healthy cooking method
- 💧 Food item
- 💧 Causes permanent cost: average 2,50 EUR / liter
- 💧 Influences the taste and quality of fried food



Influences on frying oil



Water



Oxygen



Dust



Light

03.VITO

Frying oil management



Your solution – VITO frying oil management



Oiltester

FT 440 / FT CONNECT



Fast and reliable quality measurement



Portable frying oil filtration

VS, VM, VM battery, VL



For different fryer sizes



Mobile frying oil filtration

XS, XM, XM+, XL



For larger oil volumes and central applications



Accessories

VITO cart, tabs & more



For cleaning, safety & organization

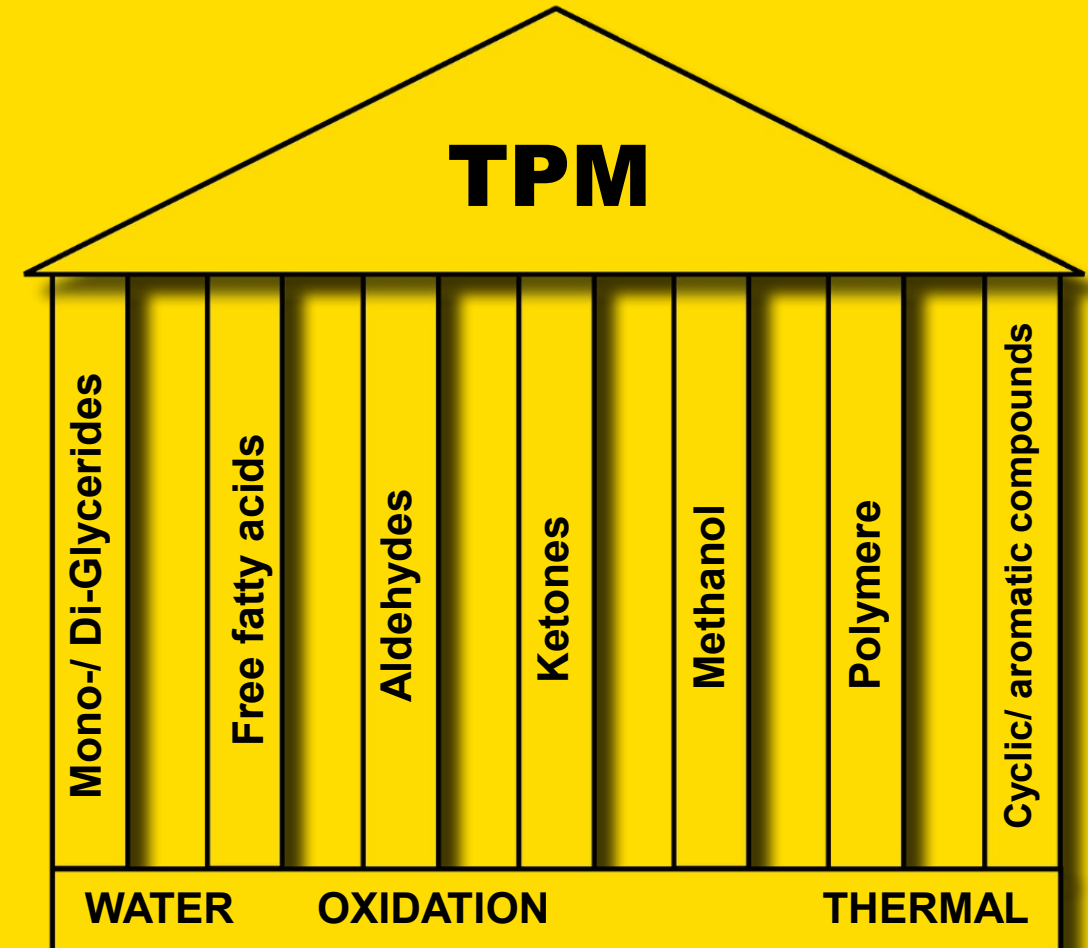
Frying oil testers

How to determine the oil quality

Sensorial



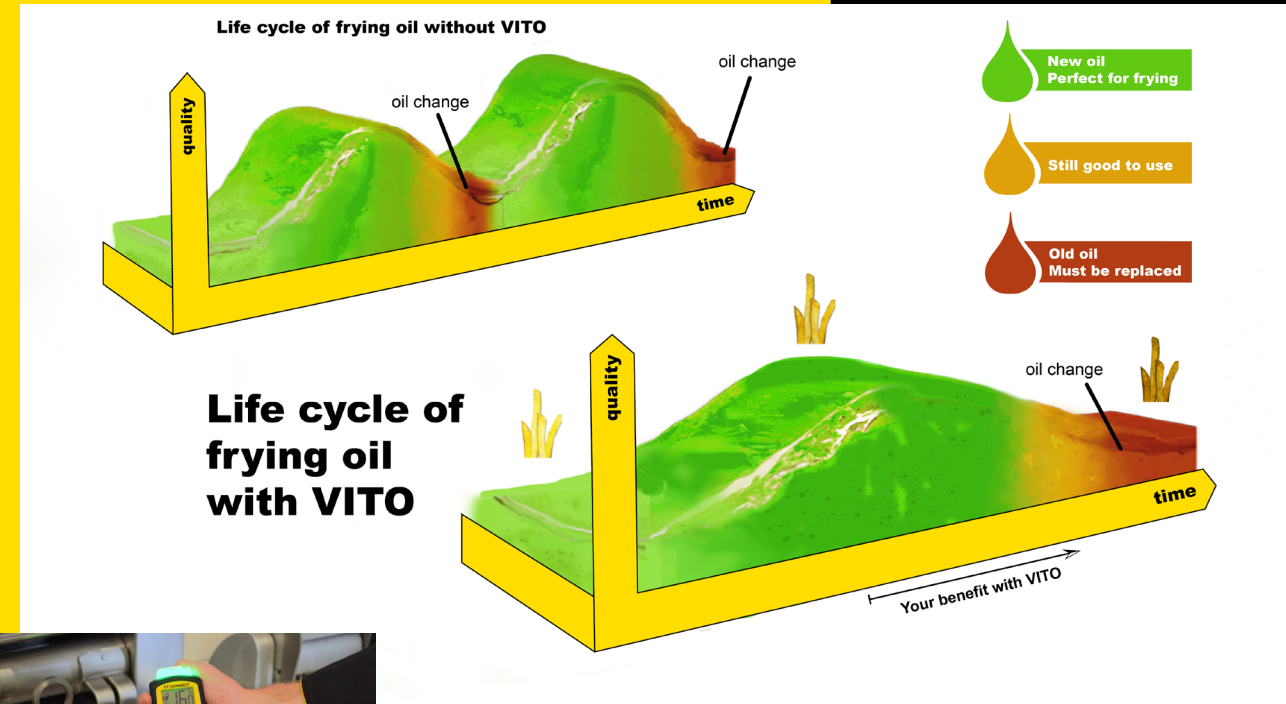
Technical



Frying oil tester

Benefits:

- Efficient oil usage: Change your oil at the right time – never too early, never too late
- Maintain quality of fried products
- Easy measurement due to traffic light system (green/yellow/ red)
- Easy/ fast measurement of multiple fryers
- Quantitative documentation HACCP
- All frying oils can be measured



VITO oil filter system



Benefits:

- 💧 For all fryers and bakery pans thanks to different model sizes
- 💧 Savings of up to 50% of frying oil or shortening
- 💧 Consistent quality of fried products



VITO Portable



VITO Mobile

How to use VITO Portable



Place VITO in your hot fryer and press START.



VITO filters the oil and stops automatically.



Take VITO out of the fryer. Your oil is clean now.



Optional: Clean VITO easily in your dishwasher

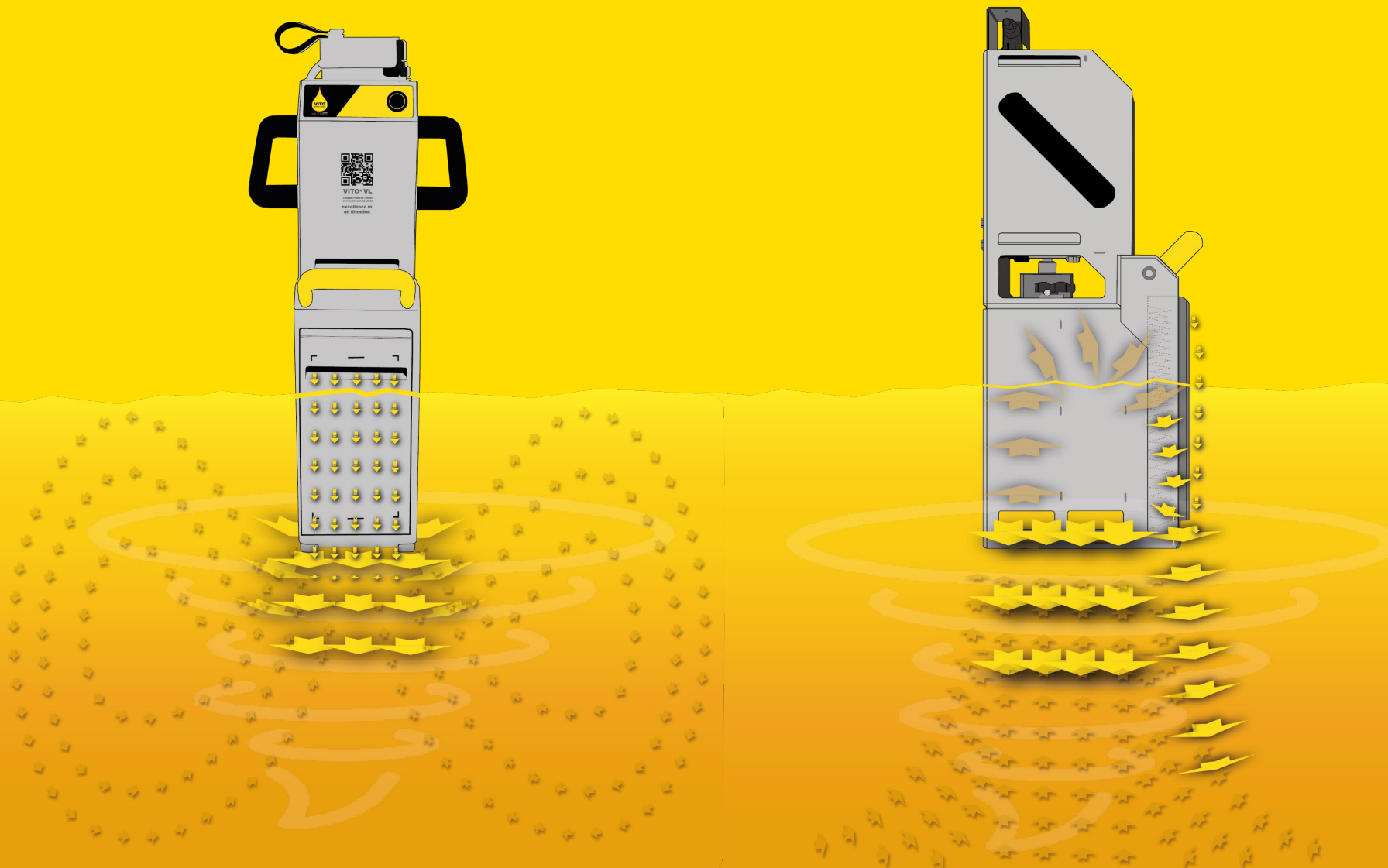
💧 **No waiting time**

💧 **No Supervision**

💧 **No Draining**

💧 **Labor Savings**

VITO oil filter system – „VITO effect“



VITOconnect

Maximum cost control & seamless documentation



Advantages:



Cost control

- 💧 Value preservation
- 💧 Profitability assurance
- 💧 Quick amortization



Analysis

- 💧 Digital monitoring
- 💧 Increased efficiency
- 💧 Effective error analysis



Optimization

- 💧 Individual control
- 💧 Quality control
- 💧 Easy configuration



Communication

- 💧 Fast data access
- 💧 Simple presentation
- 💧 Open interfaces

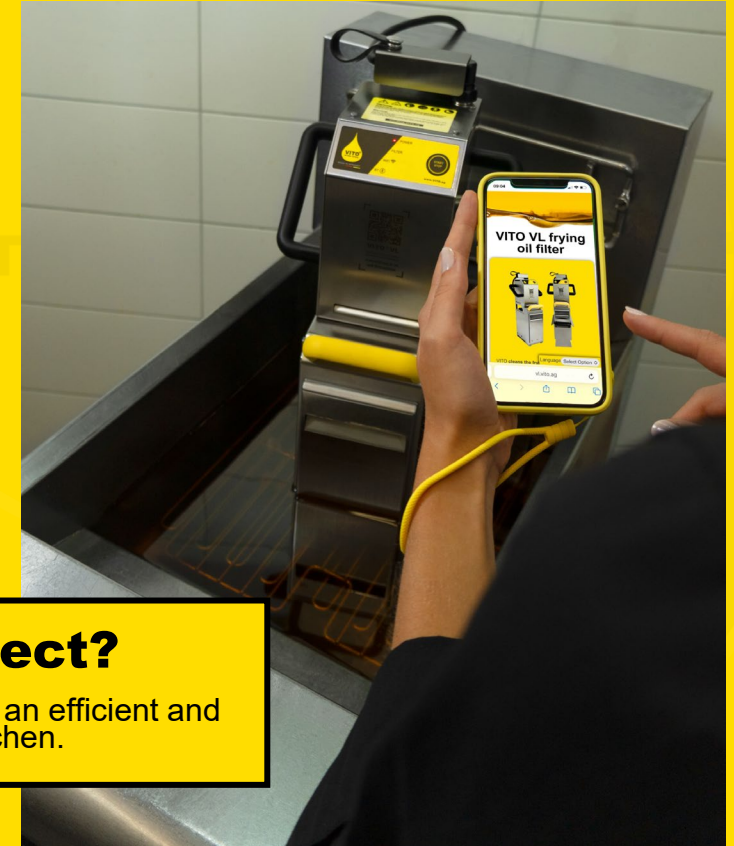


Logging

- 💧 Permanent logging
- 💧 HACCP compliant
- 💧 Transparent documentation

Why connect?

It is the smart solution for an efficient and sustainable kitchen.



VITO VS/ VM/ VM battery / VL – Savings also on top built-in filtration



Manual filtration



Built-in filtration



**VITO on top of built-
in filtration**



30% savings
on top of built-in filtration



VITO filtration

50% savings

VITO oil filter system – Mobile systems



VITO XM
100 liter tank



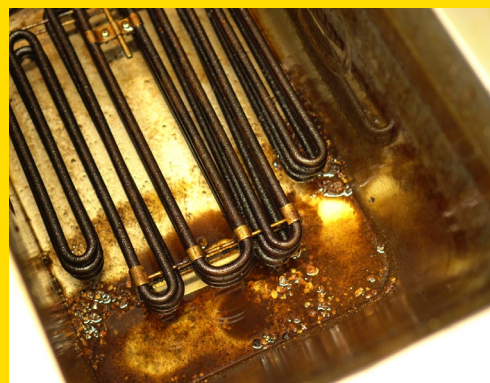
VITO X-Series
vacuum filtration



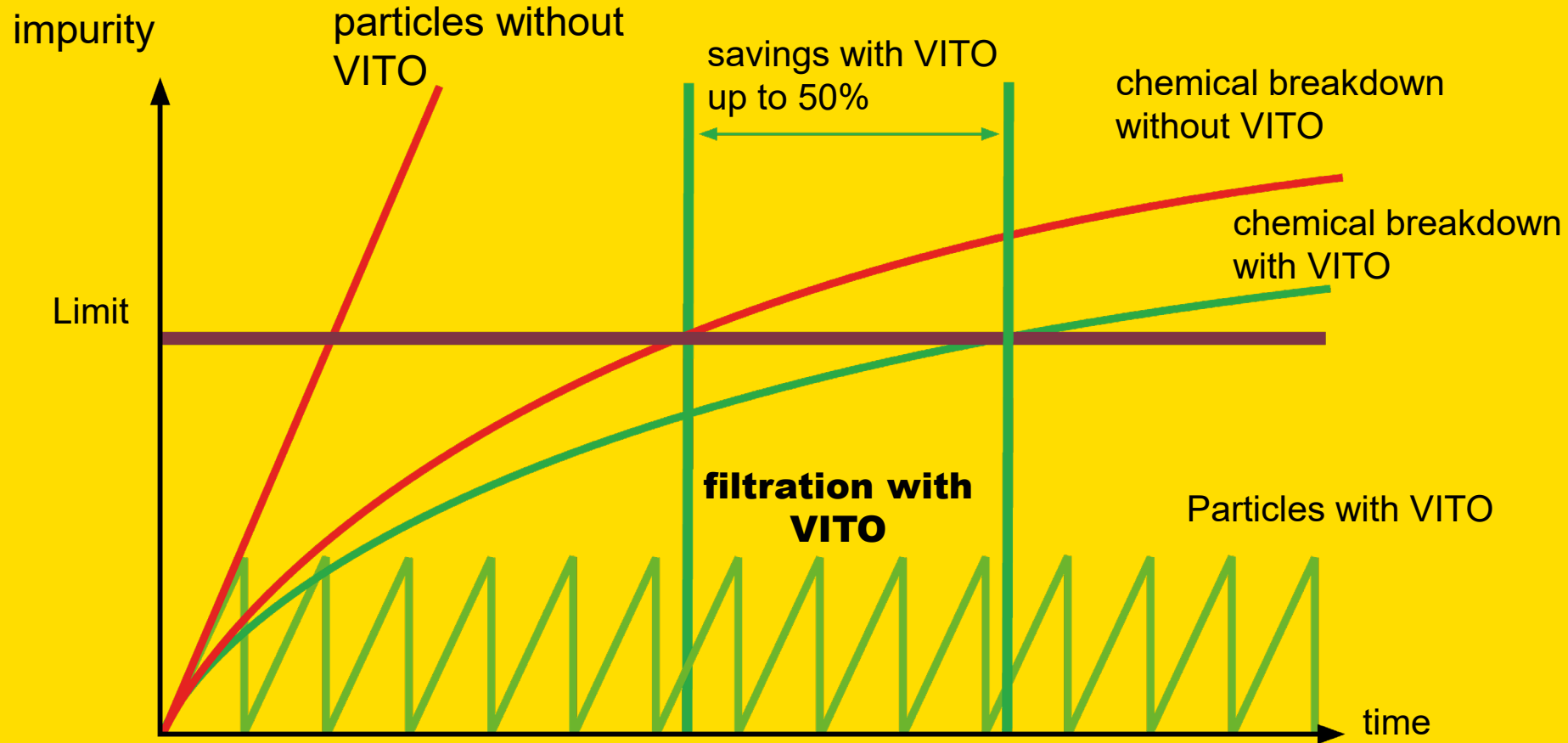
Result:
Dry particles, clean oil

VITO tabs

- 💧 Removes burnt-in grease and oil
- 💧 Intensive fryer cleaning
- 💧 Individually packed: easy & safe dose
- 💧 Easy to use, saves working time



Microfiltration





04.ROI - Calculation

Account 2019

- Quarter 1
- Quarter 2
- Quarter 3
- Quarter 4

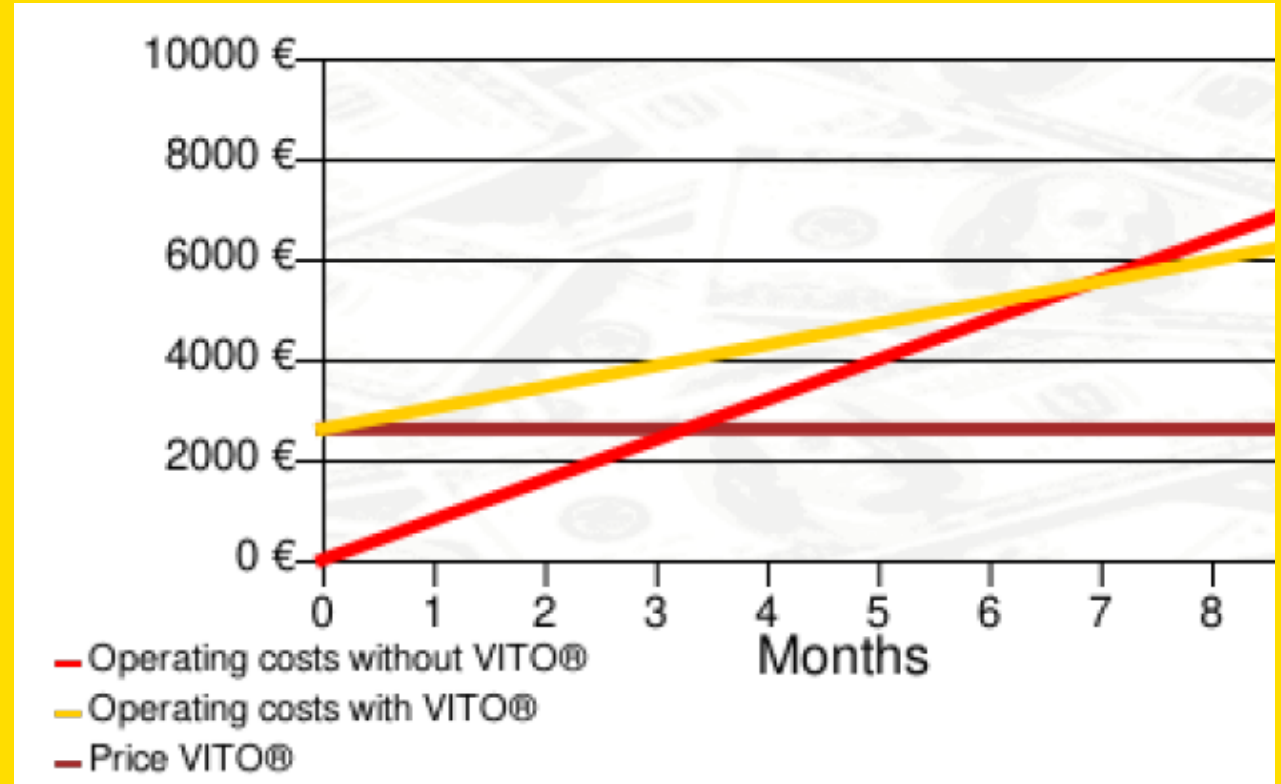


Return on Investment calculation

Oil price per liter:	2,50 EUR
Number of fryers:	2
Capacity:	20l / 44lbs each
Oil changes per week:	2 x
Oil consumption per week:	80l / 176 lbs
Oil consumption per year:	4.160l / 9.152lbs
Price VITO VM:	2.610 EUR
2 x particle filter per week	5,28 EUR

Expenses per year:	9.600 EUR
Expenses with VITO:	5.053,44 EUR
Savings per year:	4.546,56 EUR

→ **Return on Investment in approx. 7 months**





05. References

VITO References



Executive Chef, Mr. Miroslaw Piwek:

"...What can we say about it:

Fast easy to use, healthy, good for the environment and above all, very cost effective. VITO should be mandatory in each outlet where fryers are used..."

Franchisee Mr. Stefan Thiele

"...We use VITO in 3 restaurants and save in each of them 30% of our frying oil costs, a great device!..."



International References





06.VITO Green





GO GREEN with VITO oil filter system

Fry today and filter for
our tomorrow

- 🔥 Combat climate change by integrating frying oil filtration in SOPs
- 🔥 Decreased frying oil demand leads to reduced amount of CO₂ emissions
- 🔥 Many positive effects on the environment:
 - Need for cultivable land is reduced
 - Resource soil is conserved
 - Preservation of a vital environment and diverse wildlife



Calculation of CO₂ savings

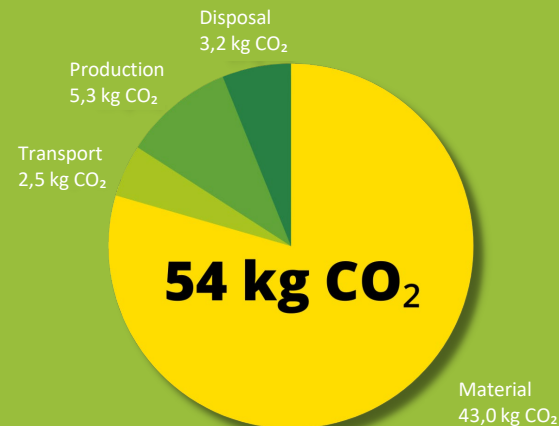
CO₂ after 5 years

5,2 tons of CO₂
without VITO

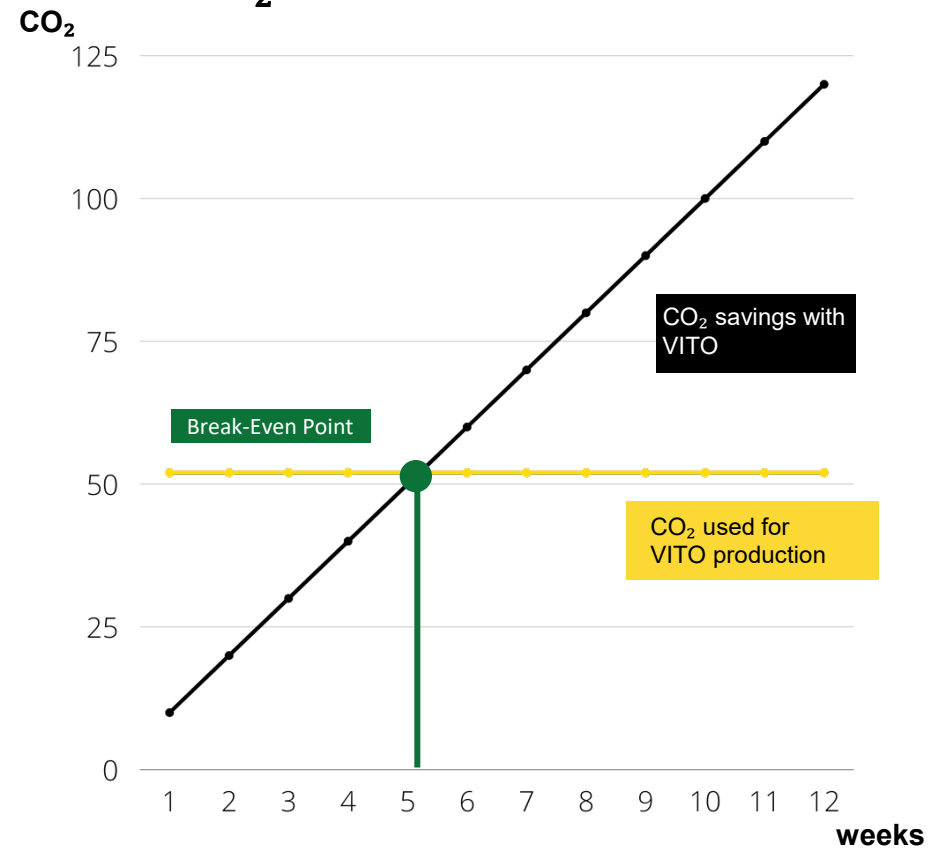
2,7 tons CO₂
with VITO

**You save 2,5 tons of CO₂
within 5 years with VITO**

**The break-even point is reached
after just 5.5 weeks**



CO₂ emissions with VITO



Benefits of the VITO oil filter system



Save up to 50% of frying oil



Improve quality



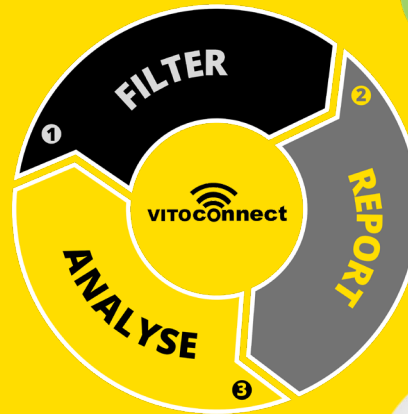
Reduce workload



Tracking of VITO usage



Active environmental protection





THANK YOU!

Questions?

#vitofilter

