WELCOME!

to VITO AG

VITO
oil filter system
MADE IN GERMANY

Save up to 50% of frying oil

Higher Quality

Less Workload



AGENDA


01.VITO AG


02.Frying oil


03.VITO
Frying oil management


04.ROI -
Calculation


05.References


06.VITO Green

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 50.000 customers

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

VITO
oil filter system
MADE IN GERMANY

CORE VALUES



VITO
oil filter system
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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

VITO oil filter system
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Frying oil

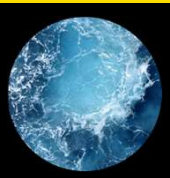
- Healthy cooking method
- Food item
- Causes permanent cost: average 2,50 EUR / liter
- Influences the taste and quality of fried food

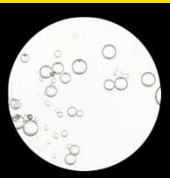






Influences on frying oil


Water


Oxygen


Dust


Light

03.VITO
Frying oil management



Your solution – VITO frying oil management

VITO oil filter system
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FT 440/FT CONNECT (+ Board)

VITO oil filter system (portable) VITO VS/VM/VL

VITO oil filter system (mobile) VITO XS/XM/XL

VITO Tabs

Quality measurement

Filtration of frying oil

Fryer boil-out tablets

Frying oil testers
How to determine the oil quality

VITO oil filter system
MADE IN GERMANY

Sensorial







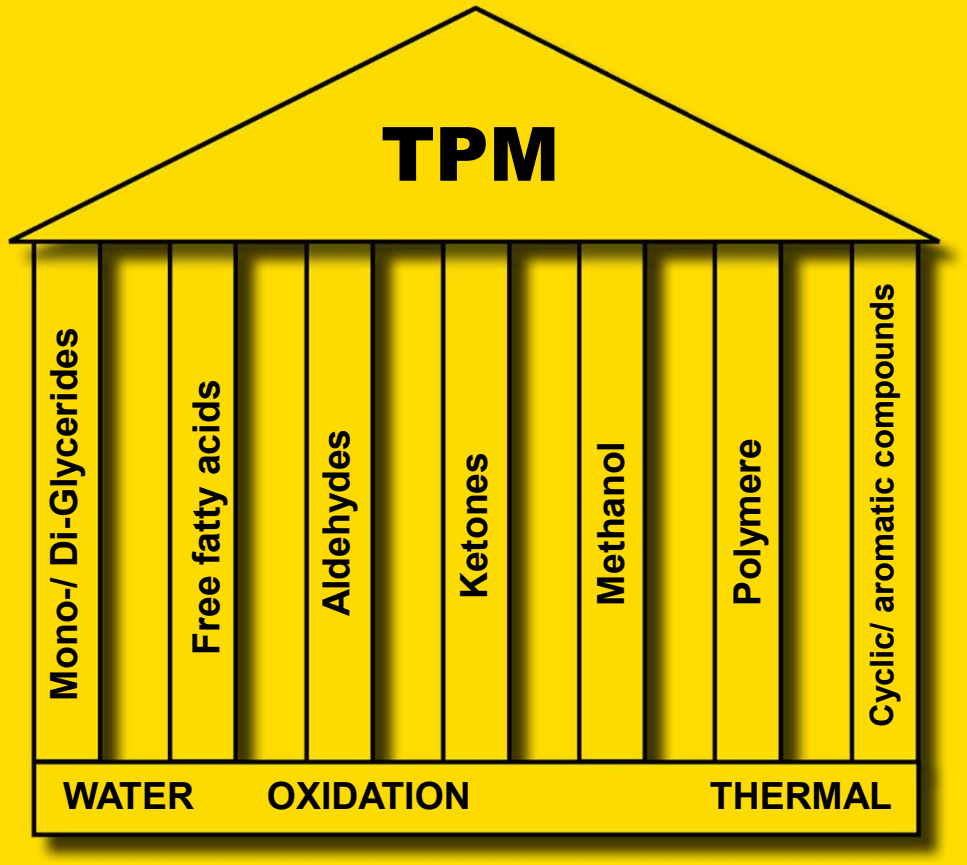
Technical



Measure only free fatty acids



Measure all TPM parameters

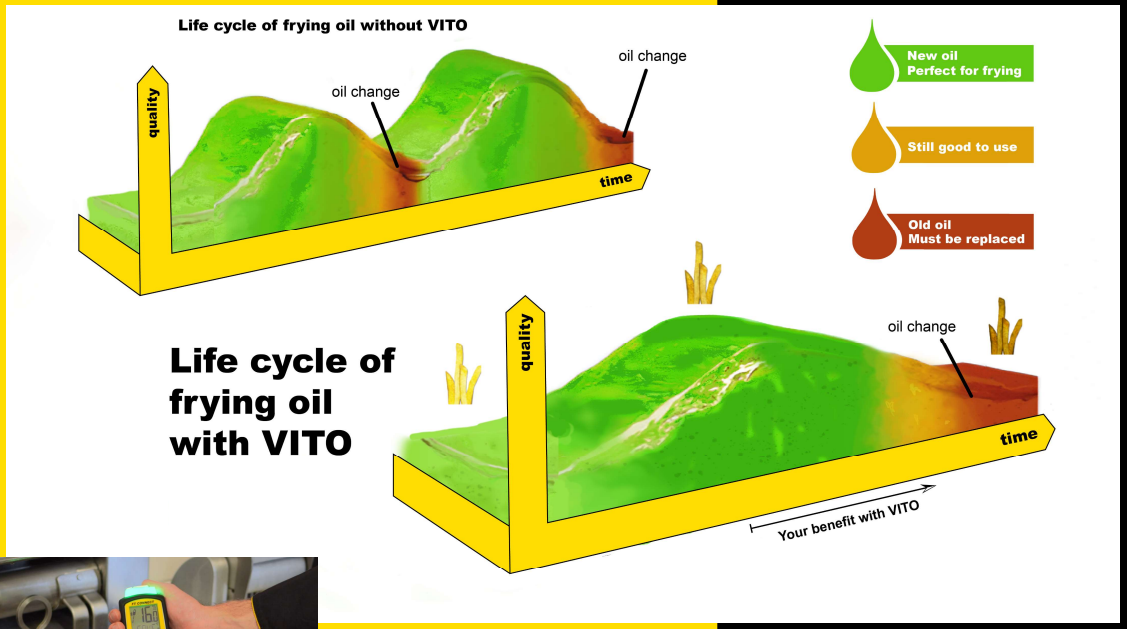


Frying oil tester

VITO
oil filter system
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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 VS/ VM/ VL



VITO XS/ XM/ XL

How to use VITO VS/ VM/ VL

VITO oil filter system
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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.



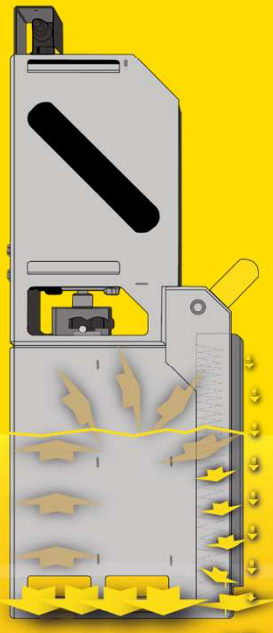
Optional: Clean VITO easily in your dishwasher

- **No waiting time**
- **No Supervision**
- **No Draining**
- **Labor Savings**

VITO oil filter system – „VITO effect“

VITO
oil filter system
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VITOconnect

Maximum cost control & seamless documentation

Advantages:

Cost control

- Value preservation
- Profitability assurance
- Quick amortization

Analysis

- Digital monitoring
- Increased efficiency
- Effective error analysis

Optimization

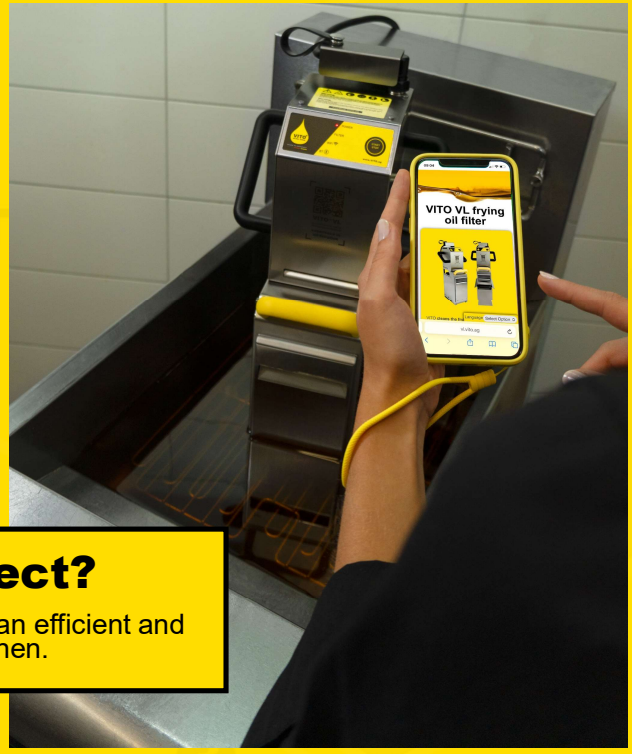
- Individual control
- Quality control
- Easy configuration

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/ VL –
Savings also on top built-in filtration



Manual filtration



Built-in filtration



VITO on top of built-in filtration

BURGER KING

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-Serie
vacuum filtration

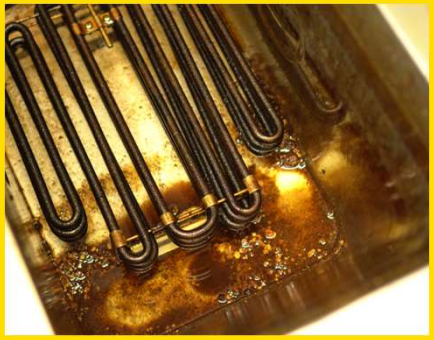


Result:
Dry particles, clean oil

VITO tabs

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



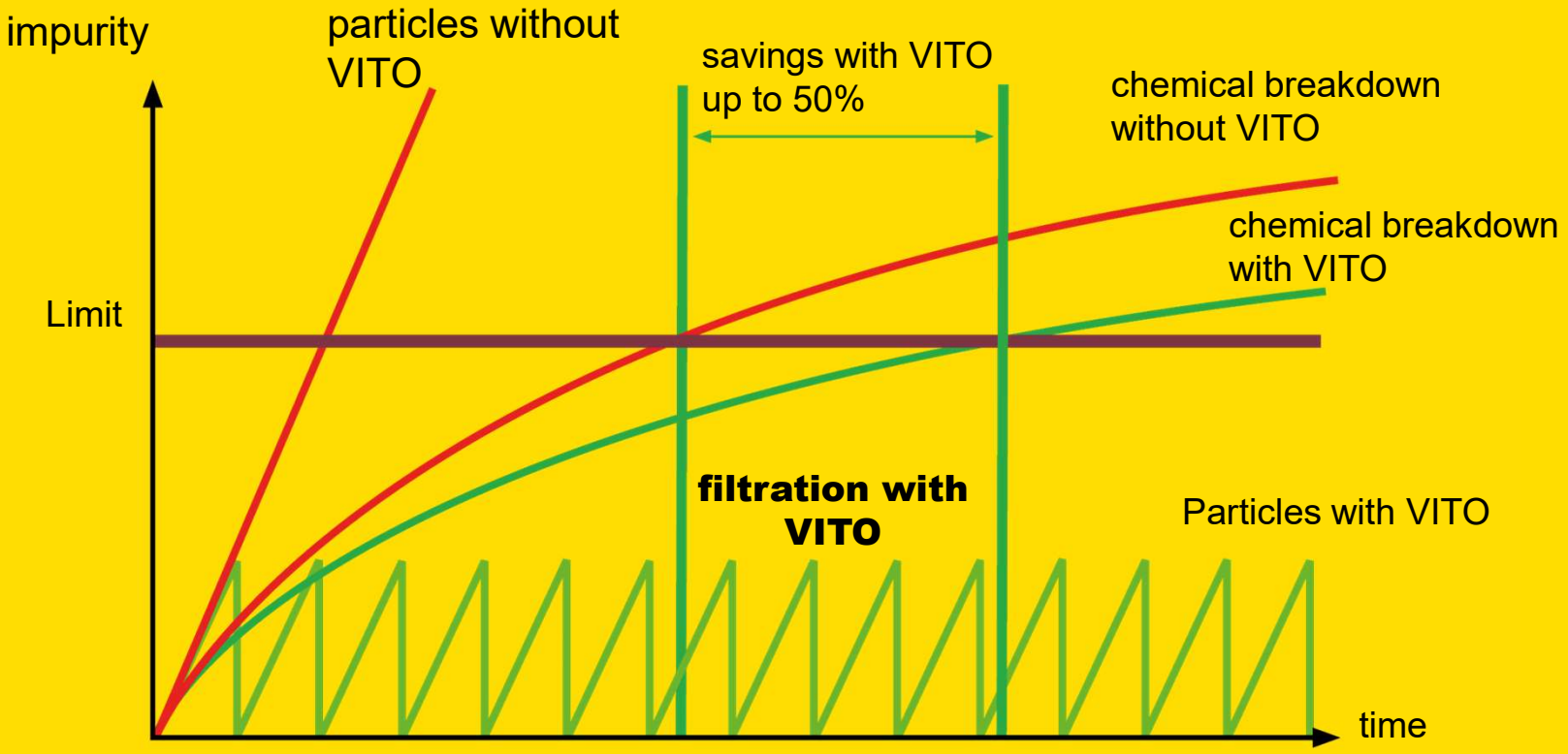








Microfiltration







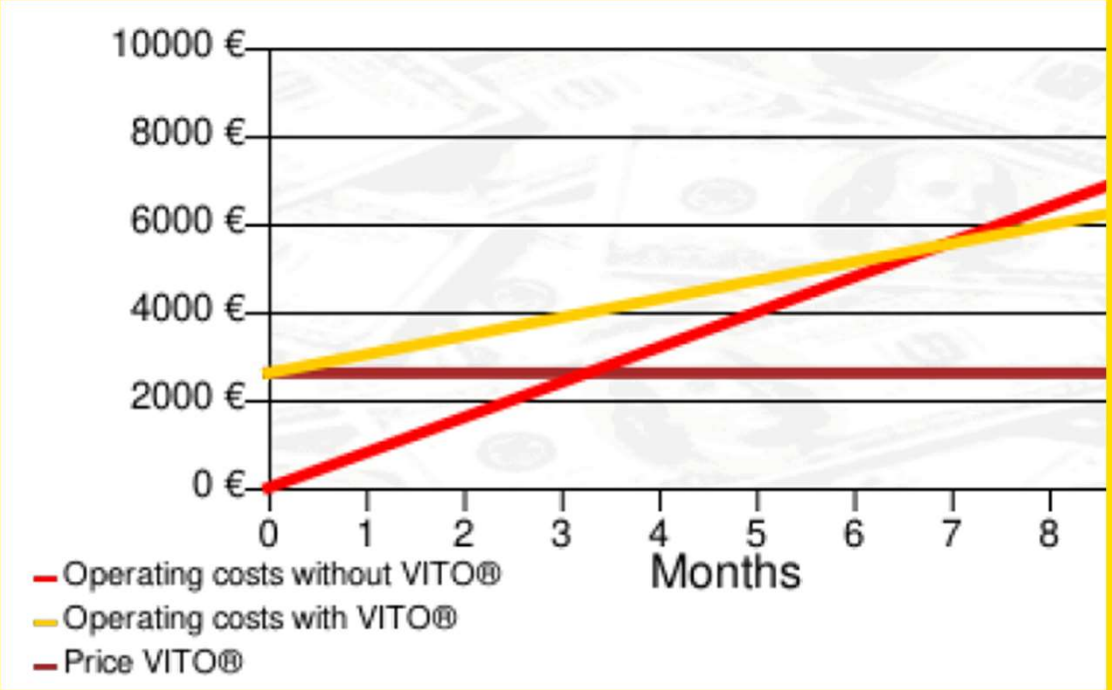
04.ROI - Calculation



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

Marriott INTERNATIONAL

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!..."

BURGER KING

International References

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06.VITO Green



VITO
oil filter system
#VITOgreen
fry today - filter for our tomorrow

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 CO_2 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

SIEGER
Deutscher Nachhaltigkeitspreis Produkte 2026

Prix 2013 Serbotel Développement durable

Deutschlands Bundesverband der Lebensmittelkontrolleure
Verbraucherschutz · Gesundheit · Hygiene
BVLK

HOST 2021
SMART LABEL

UNITED AGAINST WASTE
GEMEINSAM GEGEN VERSCHWENDUNG

Calculation of CO_2 savings

VITO oil filter system
#VITOgreen
fry today - filter for our tomorrow

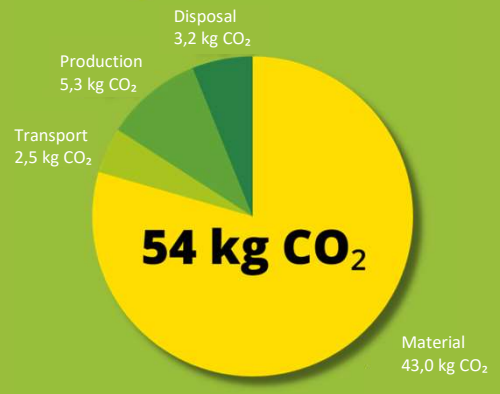
CO_2 after 5 years

5,2 tons of CO_2 without VITO

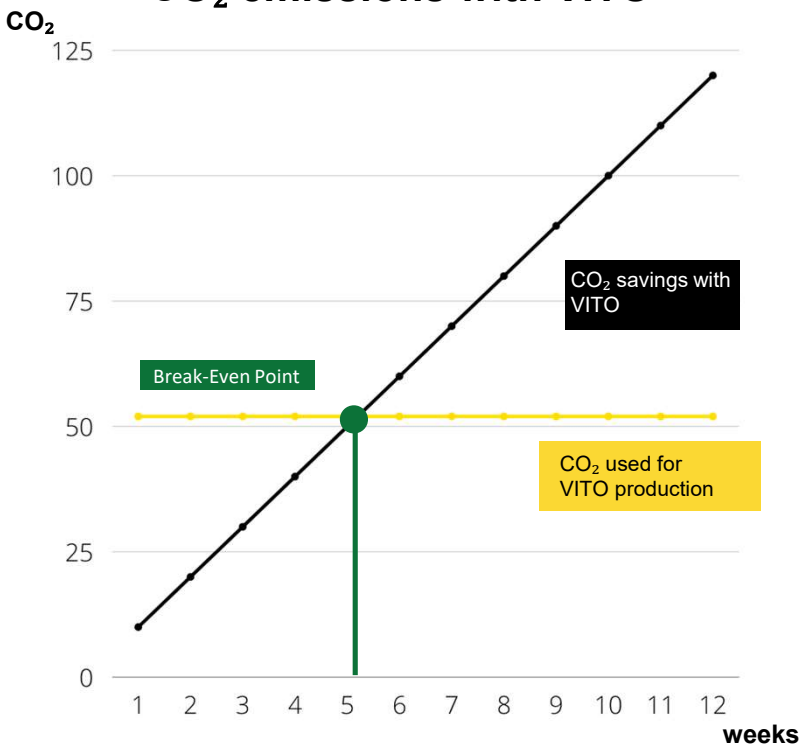
2,7 tons CO_2 with VITO

You save 2,5 tons of CO_2 within 5 years with VITO

The break-even point is reached after just 5.5 weeks



CO_2 emissions with VITO



Benefits of the VITO oil filter system

VITO oil filter system
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- Save up to 50% of frying oil
- Improve quality
- Reduce workload
- Tracking of VITO usage
- Active environmental protection







THANK YOU!

Questions?

#vitofilter

