

# Closer to lab results. Reliable in daily kitchen use.

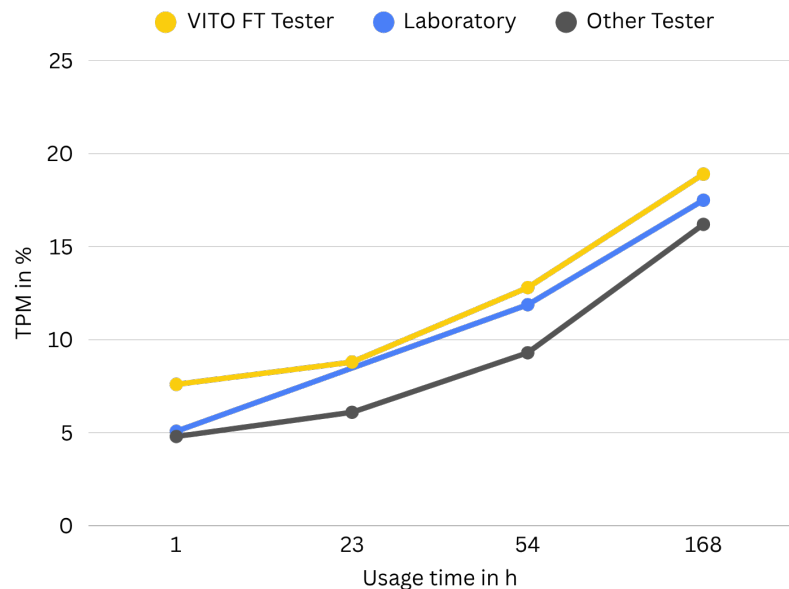
An independent comparison study shows:  
In the test, the VITO FT frying oil tester measured more accurately and more consistently than a standard commercially available frying oil tester.



**Ø 42% lower deviation from laboratory values** compared with the tested commercially available handheld tester

The VITO FT frying oil testers showed stronger alignment with the laboratory values in the test.

Especially with aged frying oil, VITO FT followed the increase in TPM values more reliably, while the comparison tester showed lower readings.



## How the test was conducted

- One standard oil and one high-performance frying oil were tested
- Multiple usage intervals: from fresh oil to heavily aged oil
- Repeated measurements
- Independent laboratory analysis
- Comparison with a commercially available handheld tester

## Why this matters for your kitchen

More accurate oil assessment helps determine the right time for an oil change.

This enables kitchens to maintain product quality, avoid unnecessary oil changes, and make well-founded decisions in daily operations.



## Choose VITO

**VITO FT follows the laboratory trend without falling below the laboratory value – supporting greater confidence in frying oil assessment.**

- Consistent product quality
- Better basis for oil-change decisions
- Less guesswork, more measurable data
- Professional documentation in daily kitchen operations

### Disclaimer

All information is based on a controlled comparison study with two frying oils.  
Percentage values were calculated from the available laboratory comparison points.  
Results may vary depending on oil type and operating conditions.

**VITO AG**  
+49 7461 962890  
info@vito.ag  
www.VITO.ag