Save a guaranteed 30% of your frying oil with VITO

VITO oil filter system

MADE IN GERMANY

- Save up to 30% of frying oil
- Higher Quality
- Less Workload





AGENDA


01.Company VITO


02.What is
VITO doing?


03.VITO VL
Frying oil filter


04.Savings
& ROI
Burnt
Carbon
Residues
Finest filtration
Crumbs,
Flour, and
Breaded


05.VITOconnect
& oil tester


06.Testimonials
EXCELLENT
VERY GOOD
POOR



01.Company VITO



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**

02.What is VITO doing?



What is VITO doing?

VITO
oil filter system
MADE IN GERMANY

Used daily, VITO removes food particles and carbon from your frying oil.
Frying in clean, filtered oil will result in a better tasting and better-looking fried product. Your oil costs will be cut and there will be less workload due to less oil changes and cleaning effort.



Savings

in addition to the integrated filtration with the VITO VS/VM/VL.

VITO can be used **in addition to integrated fryer filtration** – without changing existing SOPs. The system works independently and boosts oil savings by **up to 30%**, while extending oil life. Whether with **manual**, **integrated**, or **no filtration**, VITO improves oil quality and efficiency.



50% Savings
Pure VITO filtration



30% Savings
On top of the integrated filtration





Manual Filtration



Integrated Filtration



03.VITO VL
Frying oil filter



VITO
Portable

VITO
oil filter system
MADE IN GERMANY



VS



VM



VL

VITO VL portable

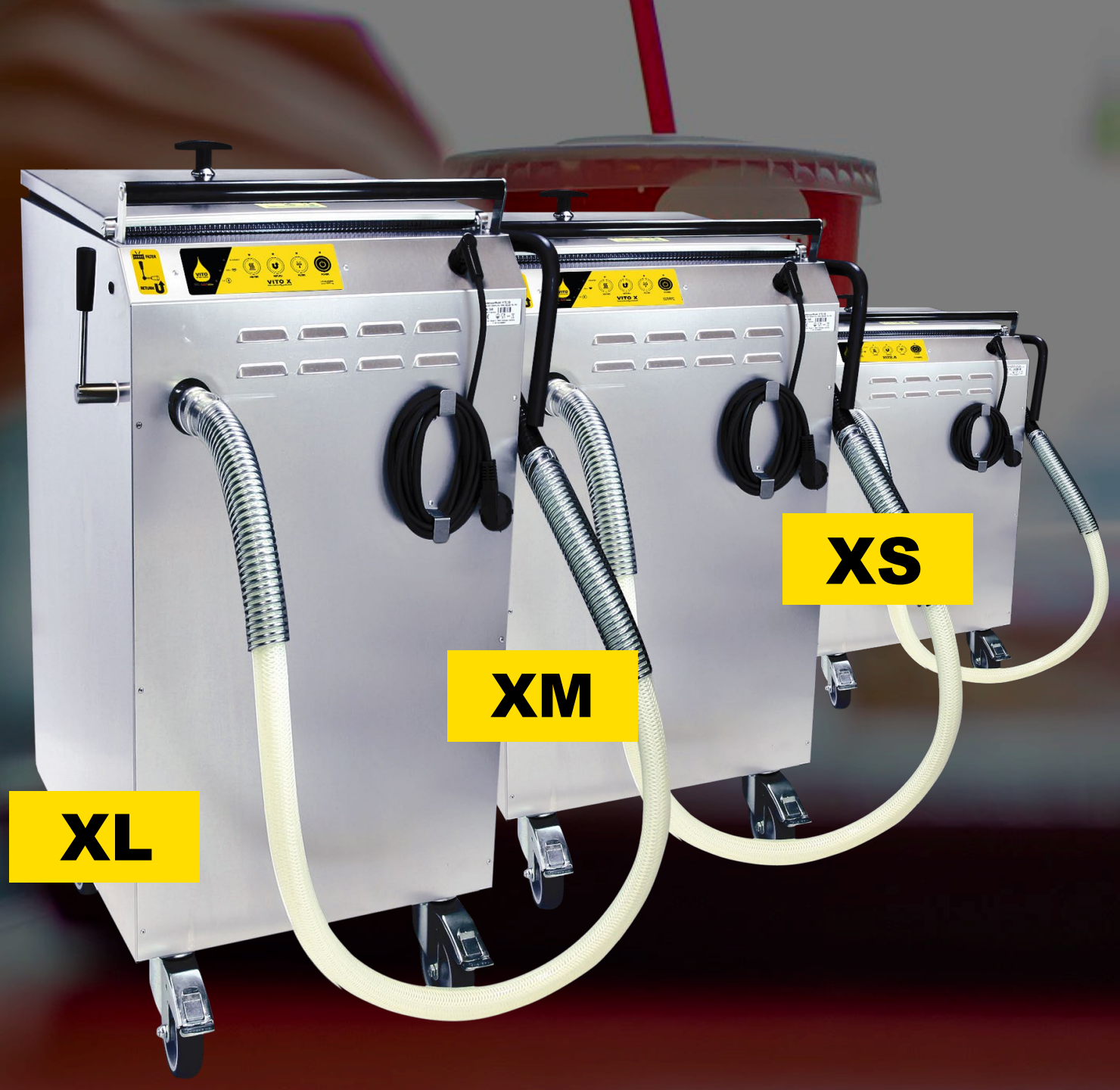
VITO oil filter system
MADE IN GERMANY



- Ideal for fryers up to 70 lbs
- Filtration efficiency of up to 5 µm (Micron)
- Filters up to 220 lbs/min
- Work cycle: 4.5 min
- VITOconnect



VITO
Mobile



VITO
oil filter system
MADE IN GERMANY

04.Savings & ROI



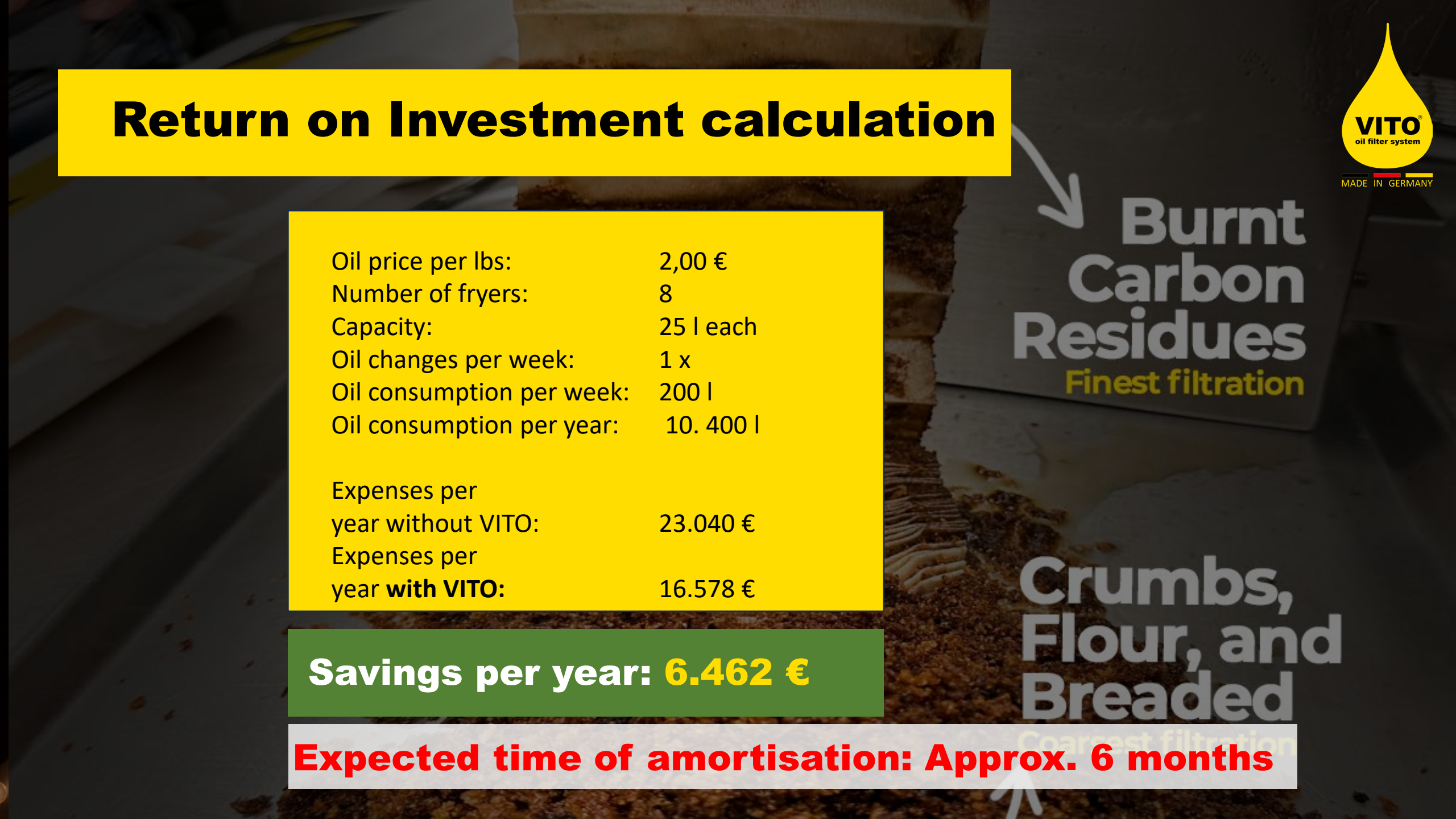
Return on Investment calculation

VITO oil filter system
MADE IN GERMANY

Oil price per lbs:	2,00 €
Number of fryers:	8
Capacity:	25 l each
Oil changes per week:	1 x
Oil consumption per week:	200 l
Oil consumption per year:	10. 400 l
Expenses per year without VITO:	23.040 €
Expenses per year **with VITO:**	16.578 €

Savings per year: 6.462 €

Expected time of amortisation: Approx. 6 months



How does it work?

VITO
oil filter system
MADE IN GERMANY

1



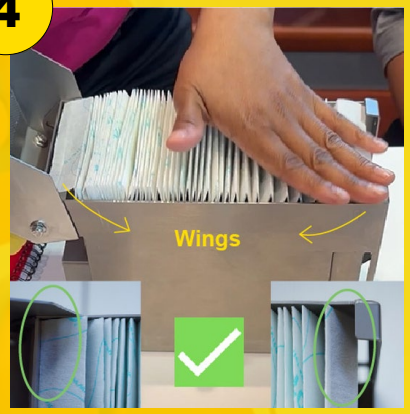
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7



8



9



10



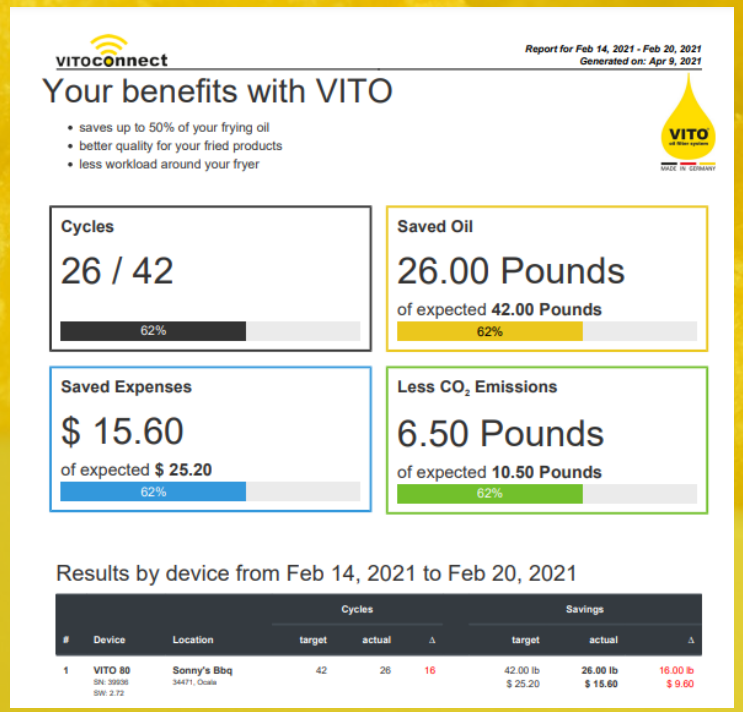
05.VITOconnect & oil tester



How can I track the usage?

Why VITOconnect?

It is the future of smart kitchens



VITOconnect

Report for Feb 14, 2021 - Feb 20, 2021
Generated on: Apr 9, 2021

Your benefits with VITO

- saves up to 50% of your frying oil
- better quality for your fried products
- less workload around your fryer

Cycles	Saved Oil
26 / 42	26.00 Pounds
62%	of expected **42.00 Pounds**
	62%

Saved Expenses	Less CO_2 Emissions
$ 15.60	6.50 Pounds
of expected **$ 25.20**	of expected **10.50 Pounds**
62%	62%

Results by device from Feb 14, 2021 to Feb 20, 2021

#	Device	Location	Cycles target	Cycles actual	Cycles Δ	Savings target	Savings actual	Savings Δ
1	VITO 80 SN: 39936 SW: 2.72	Sonny's Bbq 34471, Ocala	42	26	16	42.00 lb $ 25.20	**26.00 lb $ 15.60**	16.00 lb $ 9.60

- SOP control
- Reporting
- Investment protection
- Easy tracking
- Digitalization

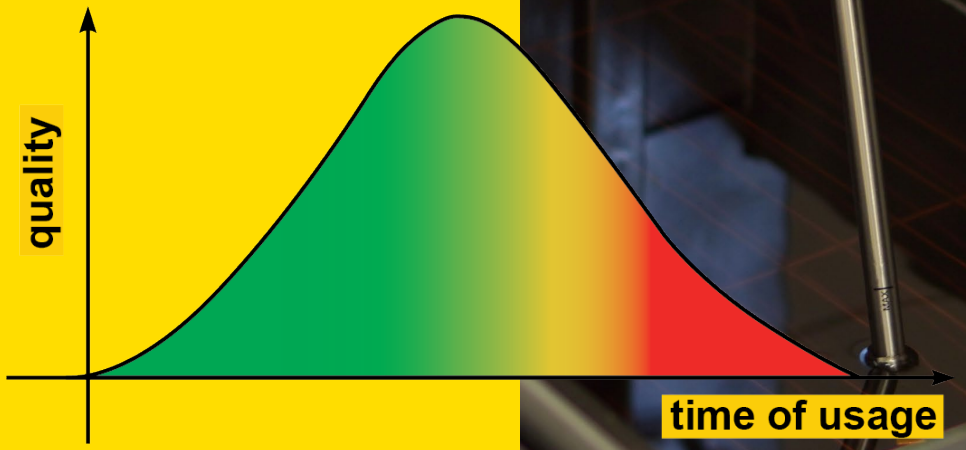


When to change my oil?

VITO Frying oil tester - Benefits:

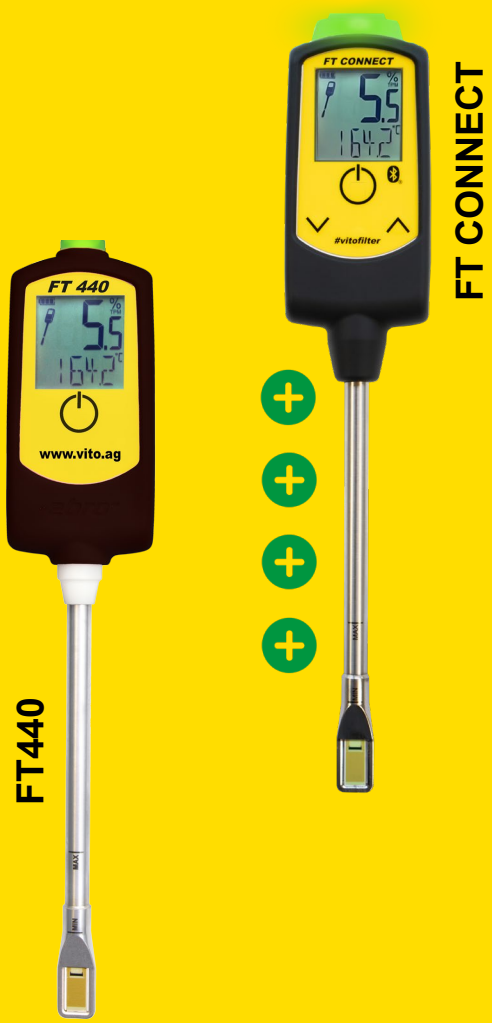
- Efficient oil usage: Change your oil at the right time – never too early, never too late
- Maintain quality of fried products
- Easy measurement due to traffic light system (green/yellow/ red)
- Easy/ fast measurement of multiple fryers
- Quantitative documentation HACCP
- All frying oils can be measured







Differences between the VITO FT440 and VITO FT CONNECT



Bluetooth or Connect Function

- Automatic data transfer
- Reduces errors
- Saves time
- Generates digital HACCP Lists

Improved Optical Signal

- Traffic light system
- Clearer and brighter signal
- Easier to interpret results

Internal Memory

- Stores up to 200 measurements
- No immediate data transfer required
- Memory clears automatically after transfer

Rechargeable USB-C Battery

- No need for disposable batteries
- Practical & sustainable
- Up to 8 hours of use
- Full recharge in 3 hours

06.Testimonials





Testimonials

FALKENSTEIN GMBH: DISTRICT MANAGER, MR. MATHIAS SWETLIK

… With the daily usage of the VITO oil filtration system and the VITO oiltester we can achieve a minimal saving of 25-30% of your frying oil

DOMINATE FOOD SERVICES, USA: FRANCHISEE, MR. DOMINIK VESPOLI:

… VITO improved the quality of our fried products significantly! …

ROAD KING 75 GMBH. DISTRICT MANAGER, MR. REZLAFF:

… VITO VL did exceed all expectations within one month …

Frantzeska Melad, BK Brand Manager:

"VITO enabled us to reduce our oil consumption by around 30% while also streamlining our kitchen processes. It was a simple yet highly effective solution for us."

BROOKS RESTAURANTS, INC., USA:
MANAGING DIRECTOR: MR. ANDREW BROOKS

… I'm very satisifed with the VITO oil filter system! We have 7 devices. They save us money and a lot of frying oil…

THANK YOU!

VITO – Makes your store more profitable!

#vitofilter

