

Save up to 30% of your frying oil With VITO



Save up to 30% of
frying oil



Higher Quality



Less Workload



AGENDA



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01. Company VITO

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02. What is VITO doing?

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03. VITO VL Frying oil filter

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04. Savings & ROI

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05. VITOconnect & oil tester



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
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02. What is VITO doing?



What is VITO doing?

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.



1. dirty frying oil.

2. Put the VITO in the fryer and push START. Duration of filtration approx. 5 minutes.

3. Clean frying oil and best quality of your fried food.



MADE IN GERMANY

03.VITO VL Frying oil filter



VITO

Frying oil filtration systems



XS



XM



XL



VS



VM



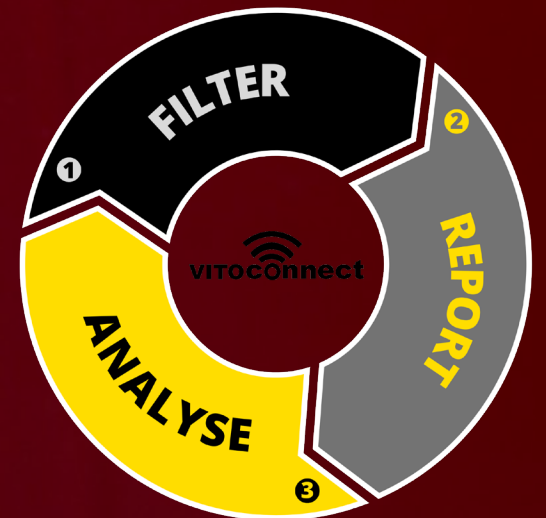
VL



VITO VL portable



- 💧 Ideal for all fryers or heavy duty
- 💧 Filtration efficiency of up to 200µm
- 💧 Filters up to 220 lbs (100l)/min, 5 µm
- 💧 (Micron) Work cycle: 4.5 min
- 💧 VITOconnect 📶





04. Savings & ROI



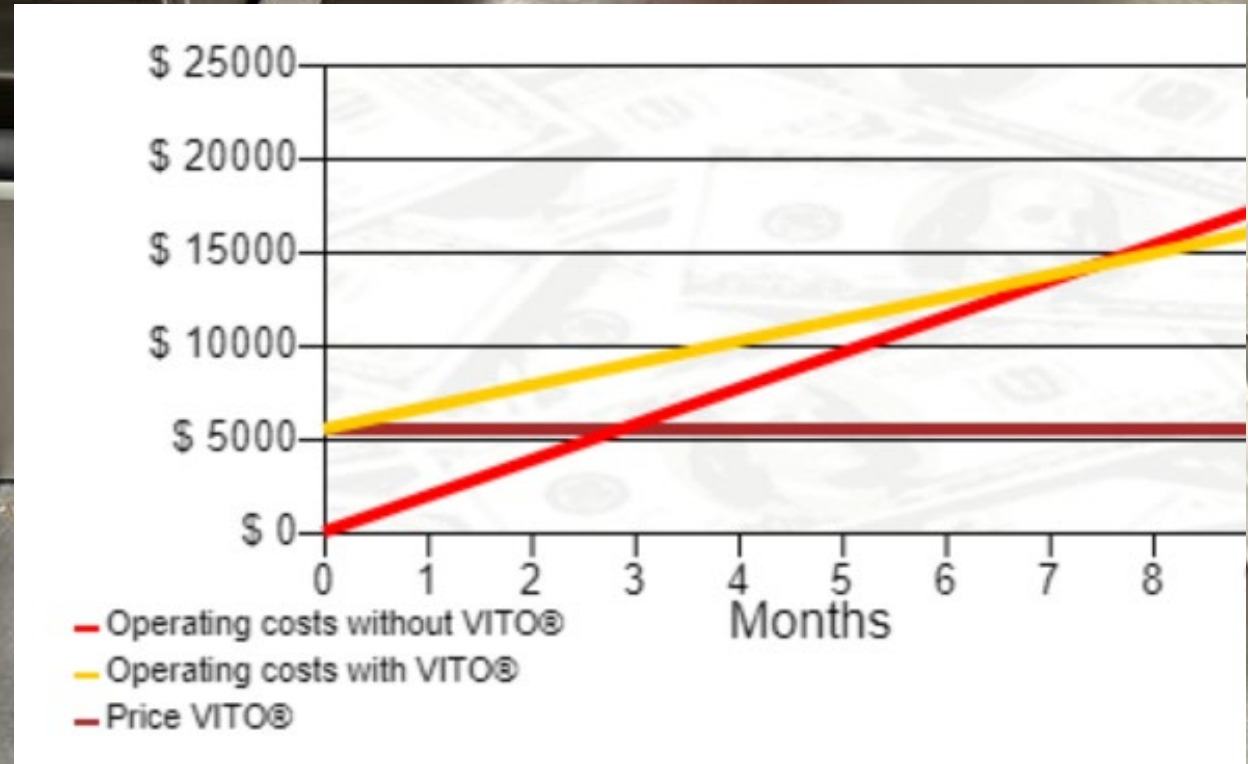
Return on Investment calculation



Oil price per lbs: 1,00 \$
Number of fryers: 8
Capacity: 50 lbs each
Oil changes per week: 1 x
Oil consumption per week: 400 lbs
Oil consumption per year: 20.800 lbs

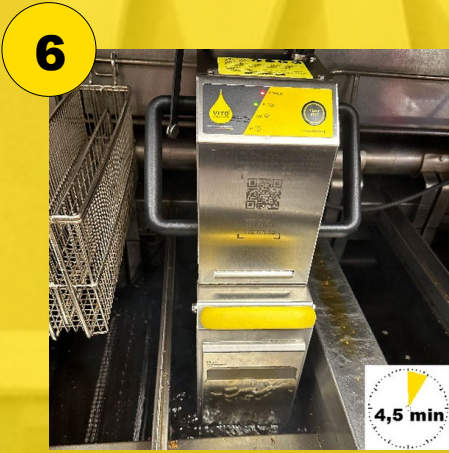
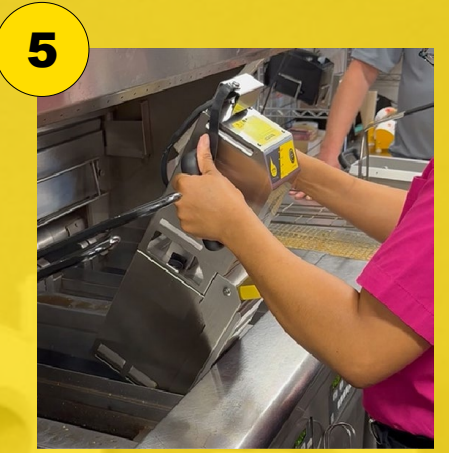
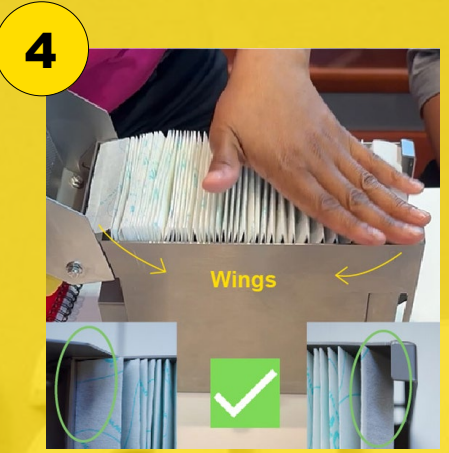
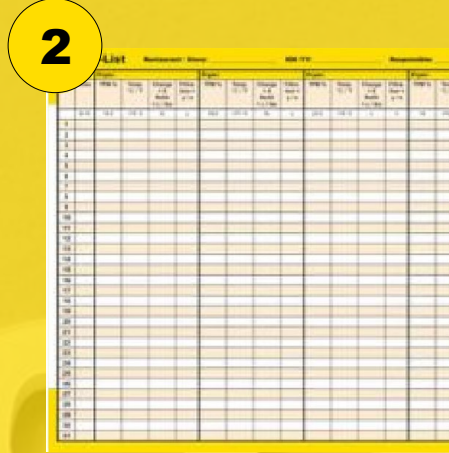
Expenses per year without VITO: 20.800 \$
Expenses per year with VITO: 14.560 \$

Savings per year: 6.240 \$



Expected time of amortisation: Approx. 7 months

How does it work?





05.VITOconnect & oil tester



How can I track the usage?

Why VITOconnect?

It is the future of smart kitchens



SOP control



Reporting



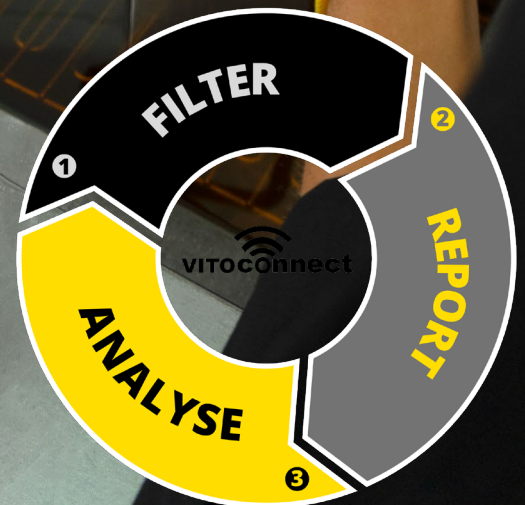
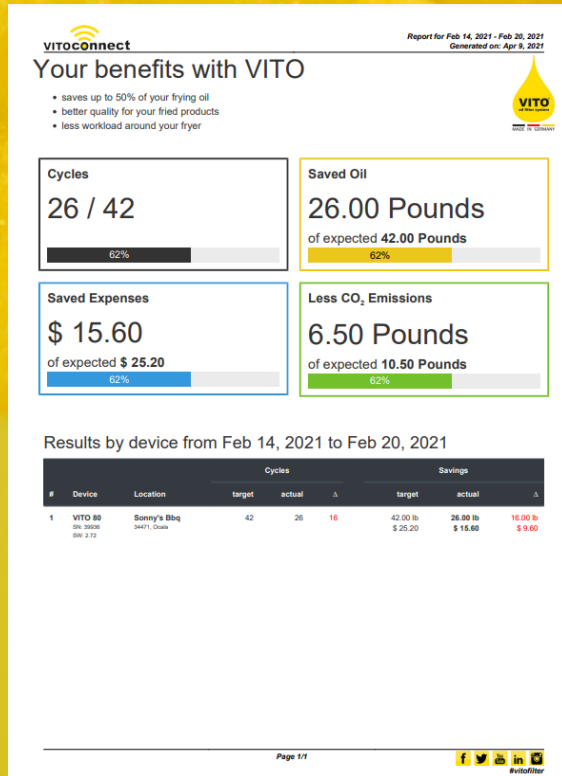
Investment protection



Easy tracking



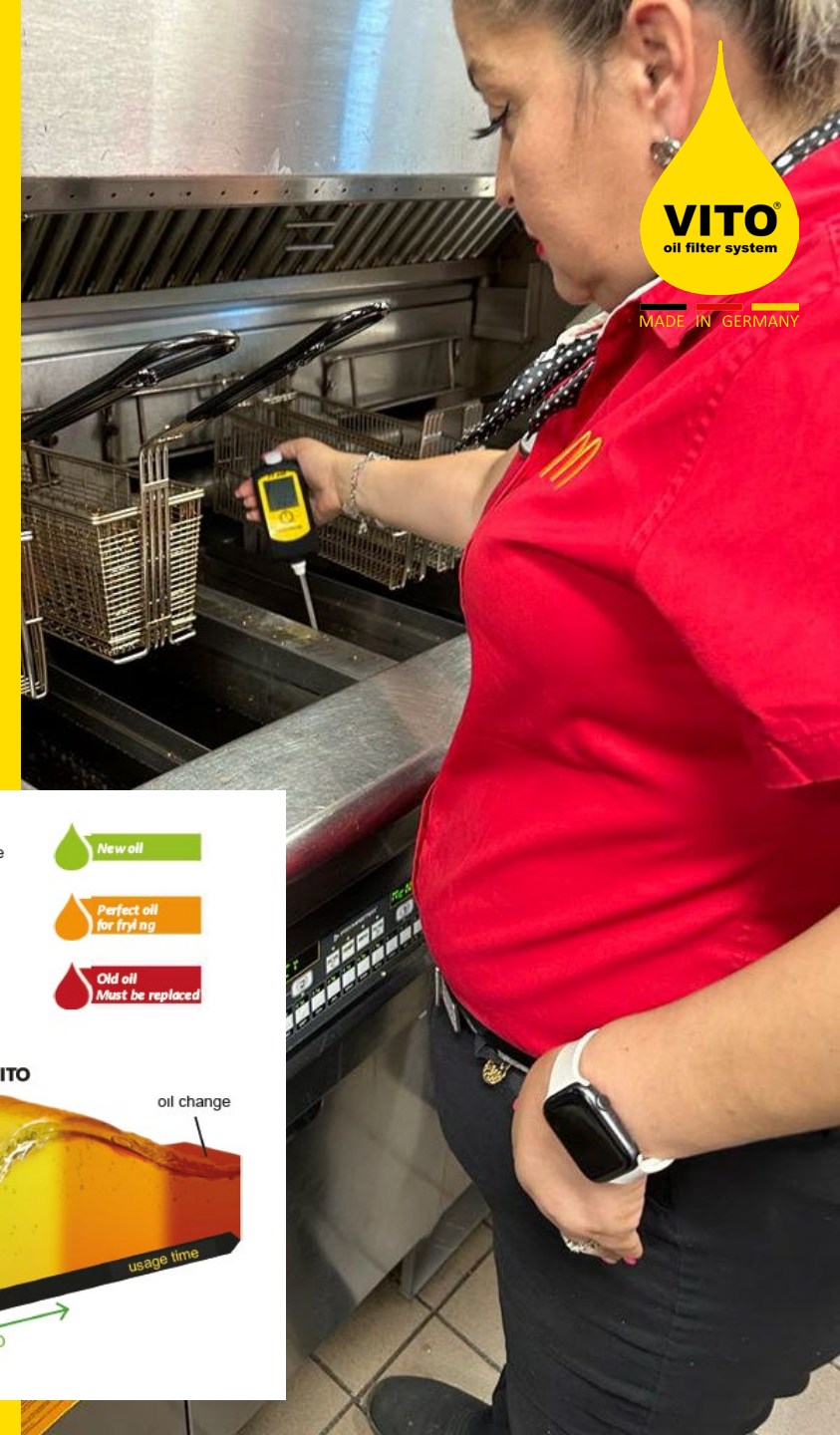
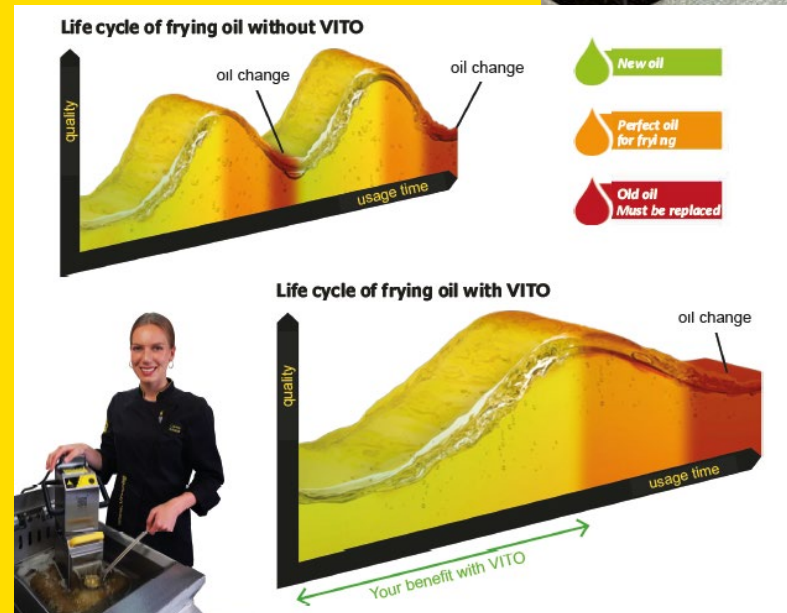
Digitalization



When to change my oil?

VITO FT 440 - 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



References



The one responsible for helping McDonald's save 30% on frying oil costs



Kevin Martin

Owner/ Franchisee - TX | OK

"I might be the mother of testimonials countrywide. If I find something that helps us, I'm not afraid to recommend it to others and will do so loudly. **VITO is extraordinary.**

Regarding numbers, VITO is able to roughly **save 30%** and the ROI is **2-3 months.**"



Eric Wilson

Owner/ Franchisee - TX

"Working with VITO has given us a huge **reduction** in **consumption** and brought a high **performance.**

We utilize it in conjunction with **RTI** to **further optimize** our operations and achieve even **greater efficiency.**"



Matthew Tollhurst

Owner/ Franchisee - NZ

"**\$3,000** of savings over **four stores** over **one month** also **one hour** per day of **labor saved.**



Start benefiting from VITO right now!

THANK YOU!
VITO – Makes
your store
more profitable!

#vitofilter

