

# WELCOME!

to VITO AG



Save up to 50% of frying oil



Higher Quality



Less Workload

# AGENDA



01.VITO AG

The image shows a modern industrial building with a prominent yellow and black facade. The building has large windows and a structured design. In the foreground, there are several yellow chairs or stools. A small VITO logo is visible in the top right corner of the image area.



02.Frying oil

The image shows a close-up of a metal strainer basket filled with golden-brown, bubbling frying oil. The oil is being poured or strained, creating a dynamic scene of movement and light. A small VITO logo is visible in the top right corner of the image area.



03.VITO  
Frying oil management

The image shows a person's hands using a long-handled tool to manage a large industrial fryer. The fryer is filled with bubbling oil, and a small amount of oil is being poured into a container. The person is wearing a black shirt with the VITO logo and website address. A small VITO logo is visible in the top right corner of the image area.



04.ROI -  
Calculation

The image shows a person's hands using a calculator and a pen to calculate ROI. A laptop and a document with a bar chart are visible on the desk. A small VITO logo is visible in the top right corner of the image area.



05.References

The image shows a hand pointing towards a row of five yellow stars, with the fifth star having a smiley face. The background is dark with some bokeh light effects. A small VITO logo is visible in the top right corner of the image area.



06.VITO Green

The image shows a pair of hands holding a small green plant growing out of a mound of dark soil. The background is dark, and the lighting highlights the hands and the plant. A small VITO logo is visible in the top right corner of the image area.





# 01.VITO AG

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# 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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MADE IN GERMANY

# CORE VALUES



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

# VITO AG - Awards



## Product awards:



## Partnerships/Certifications:







# 02. Frying oil

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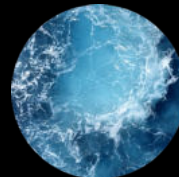
# Frying process and frying oil

## Frying oil

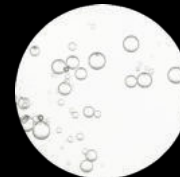
- 🔥 Healthy cooking method
- 🔥 Food item
- 🔥 Causes permanent cost: average 2,50 EUR / liter
- 🔥 Influences the taste and quality of fried food



## Influences on frying oil



Water



Oxygen



Dust



Light





# 03.VITO Frying oil management

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# Your solution – VITO frying oil management



**VITO oiltester**

**FT 440  
(+ Board)**

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

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

**VITO Tabs**

**Quality measurement**

**Filtration of frying oil**

**Fryer boil-out tablets**



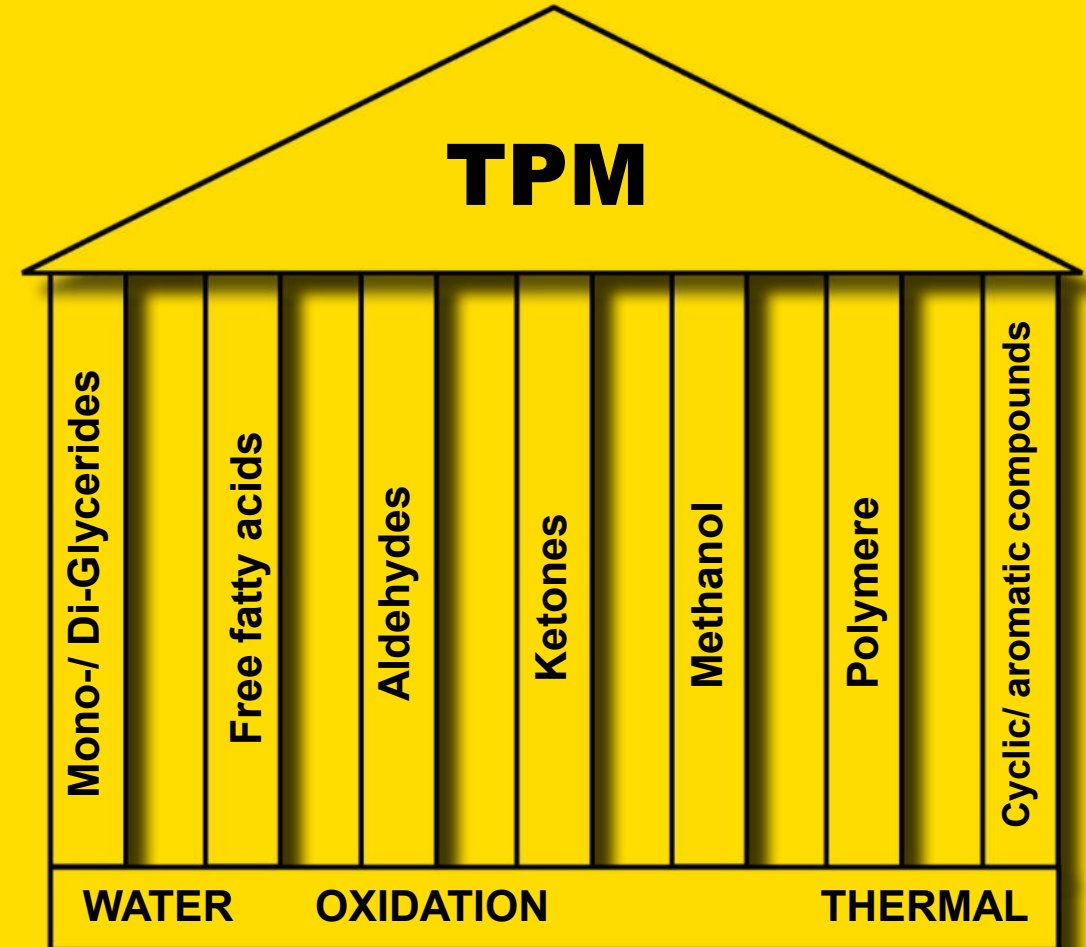
# Frying oil testers

## How to determine the oil quality

### Sensorial



### Technical







# 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**

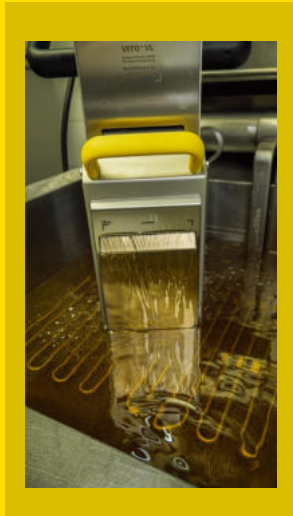


**VITO XL/ XM/ XS**

# How to use VITO VS/ VM/ VL



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

- Investment protection
- Profitability assurance
- Proven 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 future of smart kitchen

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



**Manual filtration  
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**  
75 liter tank



**VITO X-Series**  
vacuum filtration



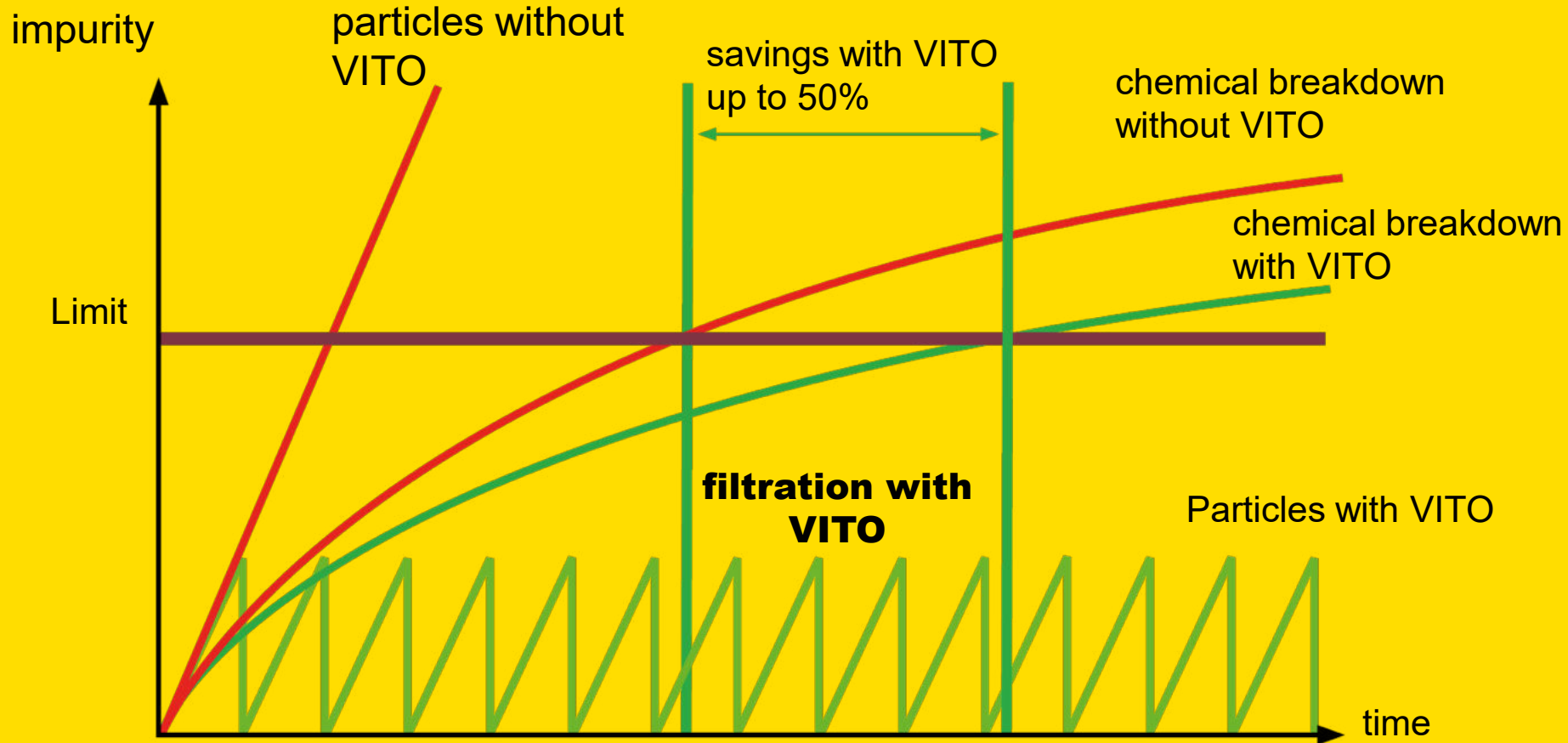
**Result:**  
Dry particles, clean oil

# VITO tabs

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



# Mikrofiltration





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# 04.ROI - Calculation

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Account 2019

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



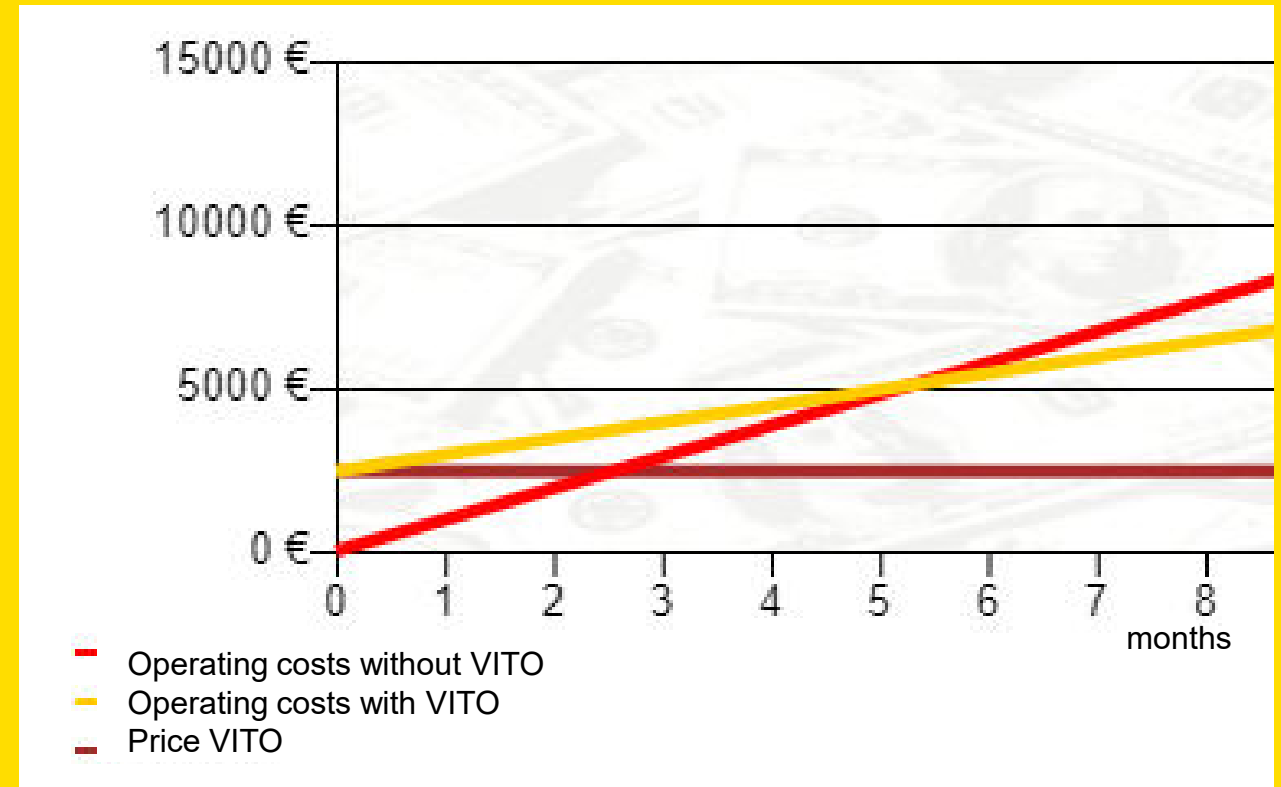
# Return on Investment calculation



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

Expenses per year: 10.400 EUR  
Savings per year: 5.200 EUR

→ **Return on Investment in approx. 6 months**



A hand in a dark suit jacket is pointing towards a row of five yellow stars. The stars are arranged horizontally. The fifth star from the left is larger and has a simple smiling face with two dots for eyes and a curved line for a mouth. The background is dark with some bokeh light effects.

# 05. References

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# 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..."



## COO, Mr. Jerry Fitzpatrick (BK Franchise: Quality Dining Inc.):

"...We are overall satisfied with the VITO oil filter system's performance! It saves us money and improves the quality of our fried products. In short: High work efficiency and increased profitability..."



# International References





# 06.VITO Green

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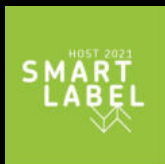




# GO GREEN with VITO oil filter system

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<sub>2</sub> 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



# Benefits of the VITO oil filter system



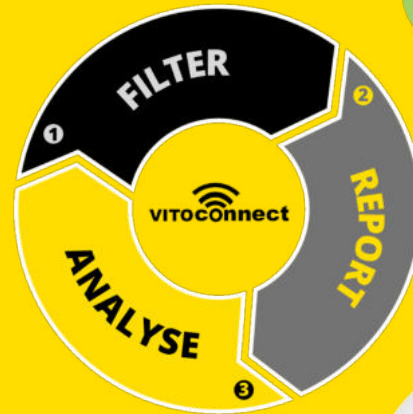
 Save up to 50% of frying oil

 Improve quality

 Reduce workload

 Tracking of VITO usage

 Active environmental protection





**THANK YOU!**

**Questions?**

**#vitofilter**

