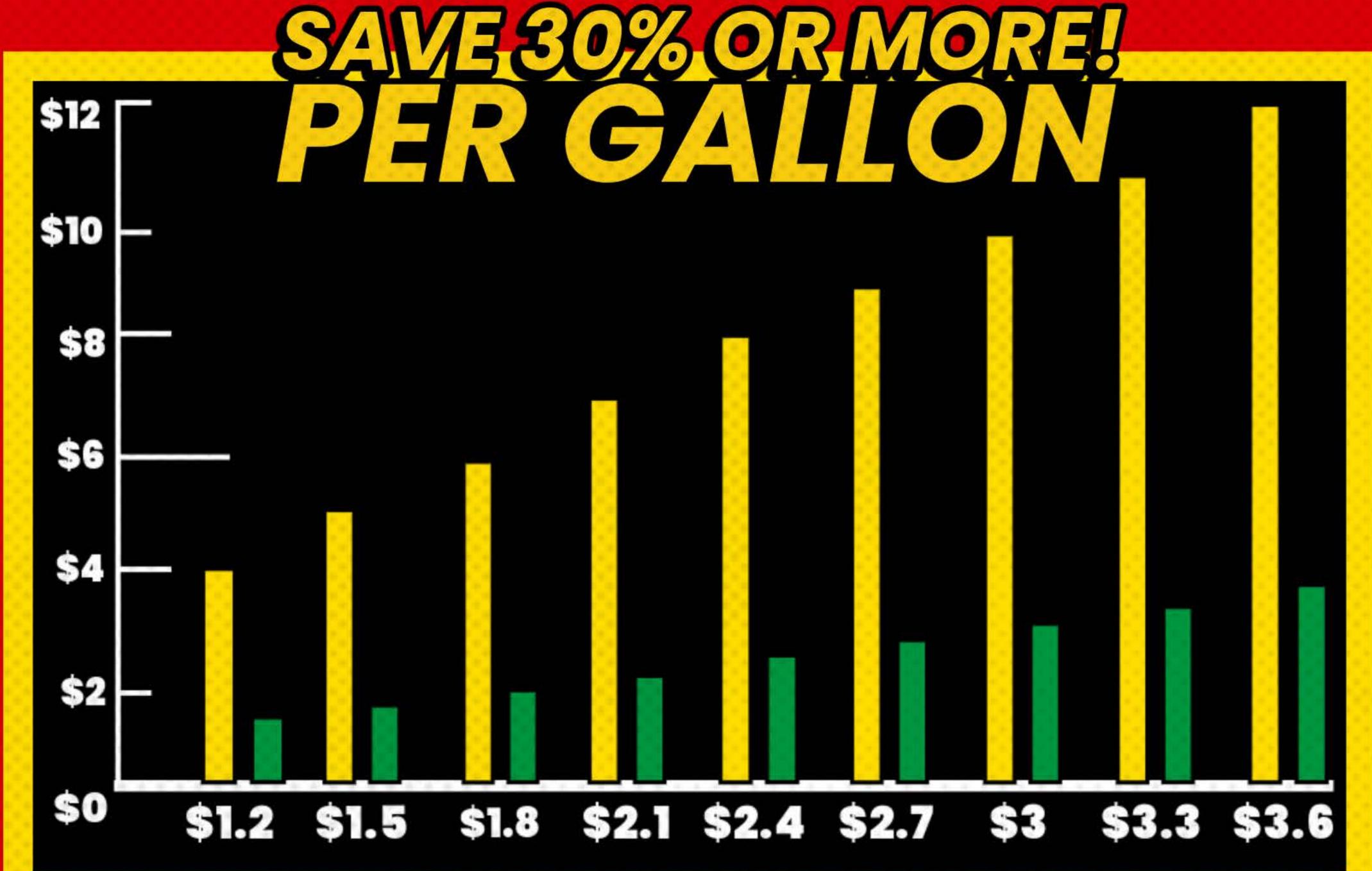
THE WORLD'S GREATEST FRIES JUST GOT BETTER.

















RECOUNTIME AND ELEVATEYOUR TEAMS EFFICIENCY WITH VITO

Simply take the VITO machine, and place it into your fryer's oil. Turn it on and filter for four and a half minutes. Filtering with VITO helps you avoid the bottleneck created by frequent oil changes, keeping your kitchen running much more smoothly.



SEE WHAT THE MCDONALD'S FAMILY IS SAYING ABOUT VITO

ALEX LAUGHTON OWNER/OPERATOR



Thanks to your awesome recommendation, we're saving a ton of our liquid gold, and money in our high volume location

CHRIS JAGGARD OWNER/OPERATOR



Swamped with opening a new restaurant, but your machines are running smoothly and making life easier. Loving it!

DINO SAMMAKIEH OWNER/OPERATOR



Thanks to your recommendation, we're seeing great savings with VITO. Your filters have boosted our quality and speed in the kitchen. The service and product quality are good. I'm personally excited for our ongoing partnership!"

SAL GAITAN OWNER/OPERATOR



Recently had a chat about how happy we are and our plans for future filter orders. Really appreciate the check-in and support!

MICHAEL TECH OWNER/OPERATOR



Introducing VITO VL machines significantly reduced our oil costs and improved our fried foods' quality. They're easy to use and enhance our kitchen's cleanliness

JEFF HAMMA OWNER/OPERATOR



Very happy with the VITO fryfilter, everything working as expected.
We've been very satisfied with the performance.

NATHAN CARTER OWNER/OPERATOR



Love VITO! It's really stepped up our oil quality and life. We haven't chatted about getting more machines yet, but that's on our list. Can't wait to see what else we can do with VITO.

KEVIN MARTIN OWNER/OPERATOR



Working with Sascha and bringing VITO on board has already led to significant savings in just our first few months. It's exciting to see the impact.





CONTACT US FOR EXCLUSIVE MCDONALD'S OPERATOR AND OWNERS PRICING.

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