



BURGER KING

Save up to 30% of your frying oil with VITO



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



05. VITOconnect & oil tester



06. Special



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.



03.VITO VL

Frying oil filter



VITO

Frying oil filtration systems



VITO XS mobile



VITO XM mobile



VITO XL mobile



VITO 30 portable



VITO VM portable





VITO VL portable



- 💧 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 📶



04. Savings & ROI



**Burnt
Carbon
Residues**
Finest filtration

**Crumbs,
Flour, and
Breaded**
Coarsest filtration

Return on Investment calculation



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

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How does it work?

1



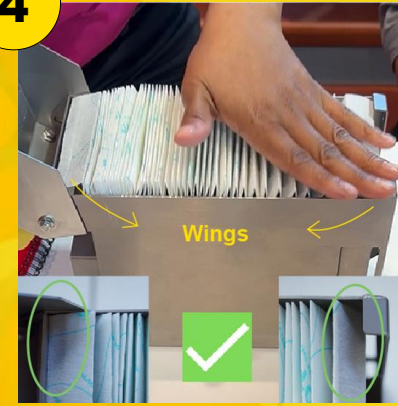
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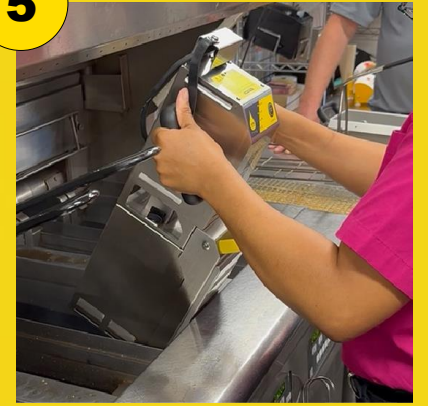
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6



7



8



9



10



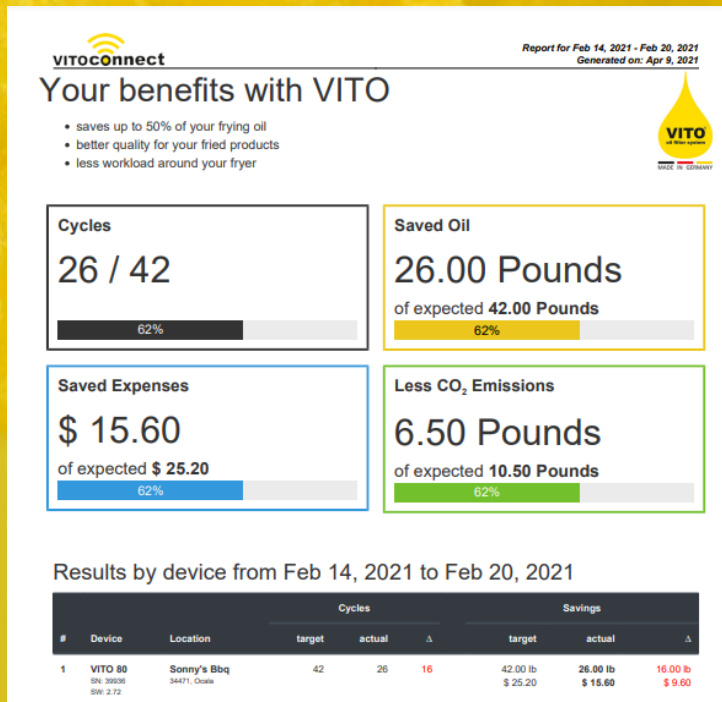
05.VITOconnect & oil tester



How can I track the usage?

Why VITOconnect?

It is the future of smart kitchens



SOP control



Reporting



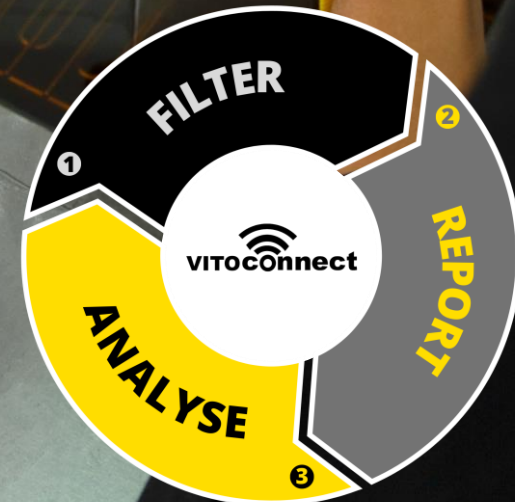
Investment protection



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





06.Special



Special – VITO VL Carefree Package



VITO VL Carefree Package

VITO VL Frying Oil Filter
VITO FT 440 Oil Tester
1 BOX (100 PCS) Filters

~~€3749~~

SPECIAL **€2814**





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 ...

BROOKS RESTAURANTS, INC., USA:

MANAGING DIRECTOR: MR. ANDREW BROOKS

... I'm very satisfied 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

