

# WELCOME!

## to VITO AG



Save up to 50% of  
frying oil



Higher Quality



Less Workload

# AGENDA





MADE IN GERMANY

# 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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# VITO AG - Core values

## Self-starter

Independence – Motivation – Entrepreneurship

## Teamwork

Cooperation – Loyalty – Hand in hand

## Accountability

Reliability – Responsibility – Self-criticism

## Brotherhood

Together – Helpfulness – Friendship

## Loyalty

Trust – Honesty – Faith

## Ethics

Moral – Social responsibility – Environmental responsibility



# VITO AG - Awards



## Product awards:



## Company awards:





MADE IN GERMANY

# 02. Frying oil

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# Frying process and frying oil

## Frying process

- 🔥 Helathy cooking method
- 🔥 Established preparation of food
- 🔥 Origin unknown

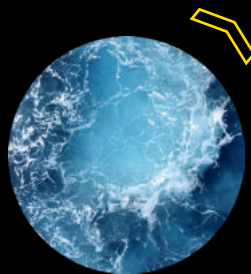
## Frying oil

- 🔥 Food item
- 🔥 Has different qualities
- 🔥 Causes permanent cost: average 3,20 USD / liter
- 🔥 Influences the taste and quality of fried food
- 🔥 Ages for different reasons

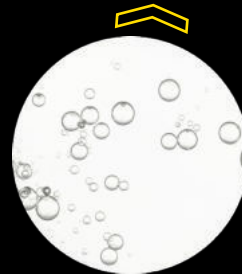




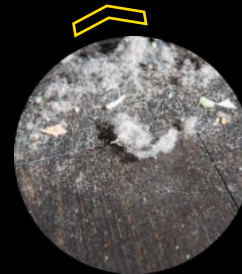
# Influences on frying oil



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 30/VM/VL**

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

**VITO Tabs**

**Quality measurement**

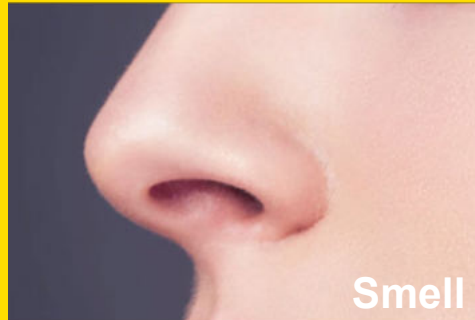
**Filtration of frying oil**

**Fryer boil-out tablets**

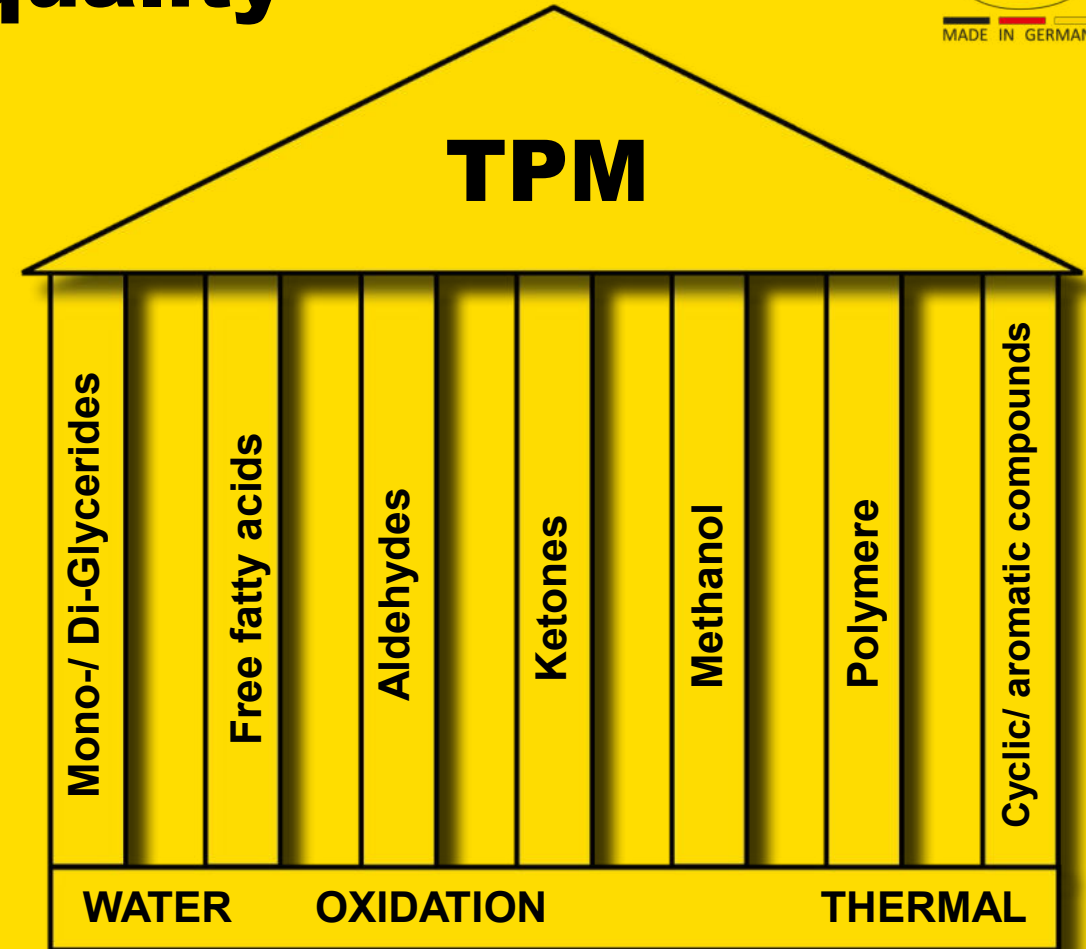
# Frying oil testers

## How to determine the oil quality

### Sensorial



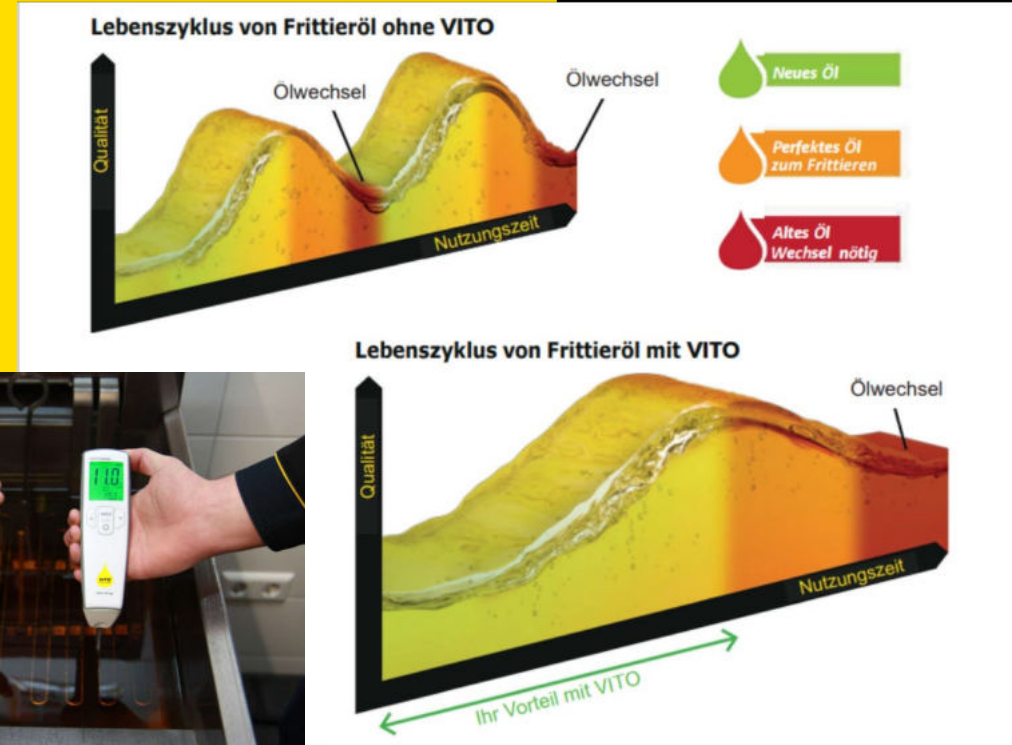
### Technical



# 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



# 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 30/ VM/ VL

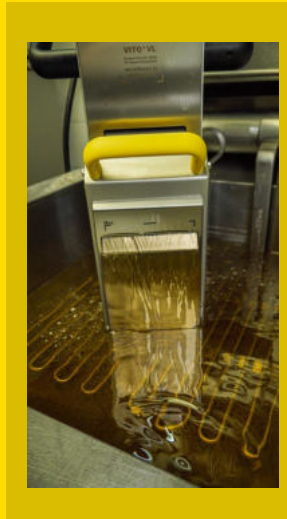


VITO XL/ XM/ XS

# How to use VITO 30/ 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

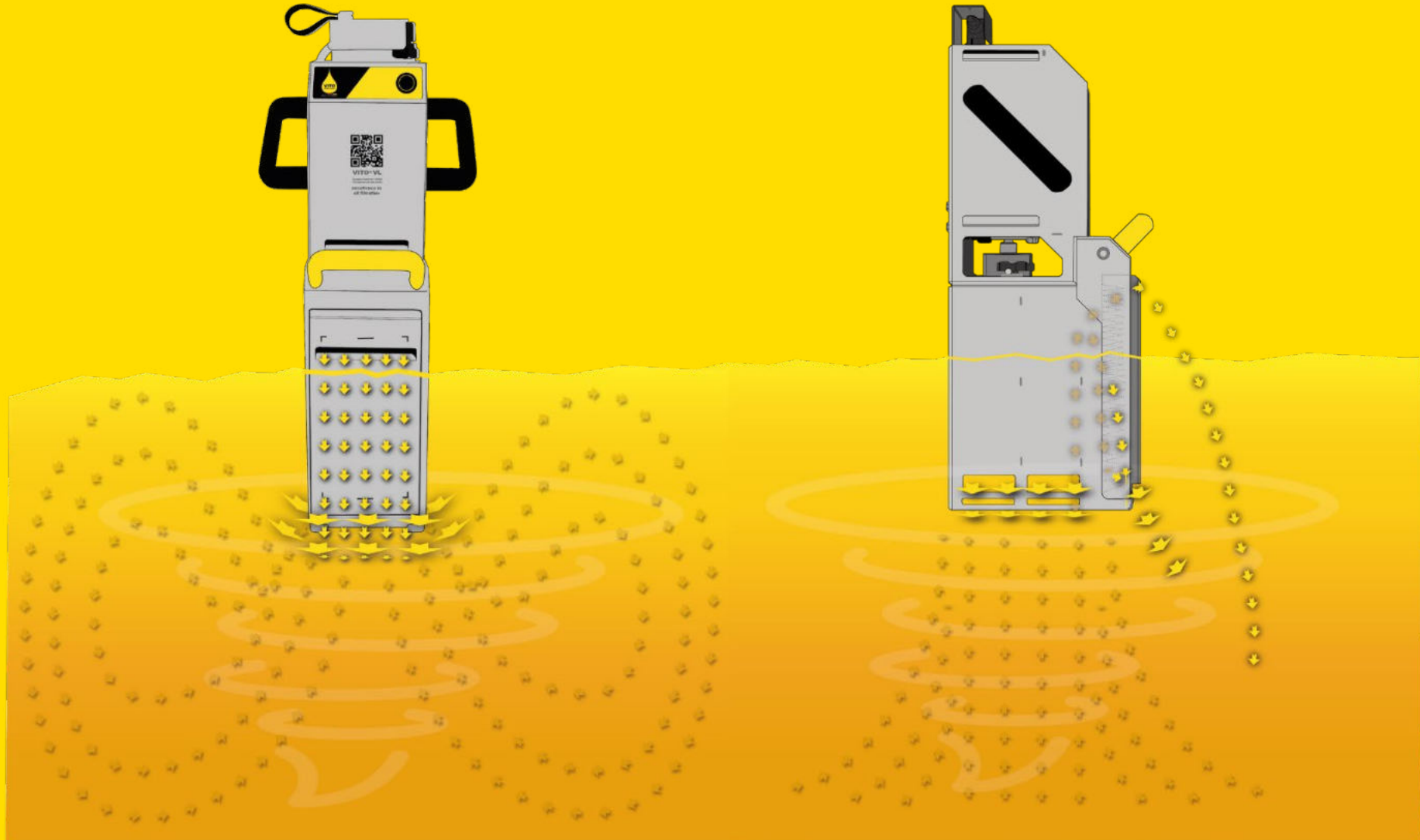
💧 **No waiting time**

💧 **No Supervision**

💧 **No Draining**

💧 **Labor Savings**

# VITO oil filter system – „VITO effect“





# VITO 30/ VM/ VL – Savings also on top built-in filtration



Manual filtration  
Filtration



Built-in filtration



VITO on top of built-  
in filtration



VITO filtration



**30% savings**  
on top of built-in filtration

**50% savings**

# VITO oil filter system – Mobile Systeme



**VITO XM**  
75 liter tank



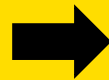
**VITO X-Series**  
vacuum filtration



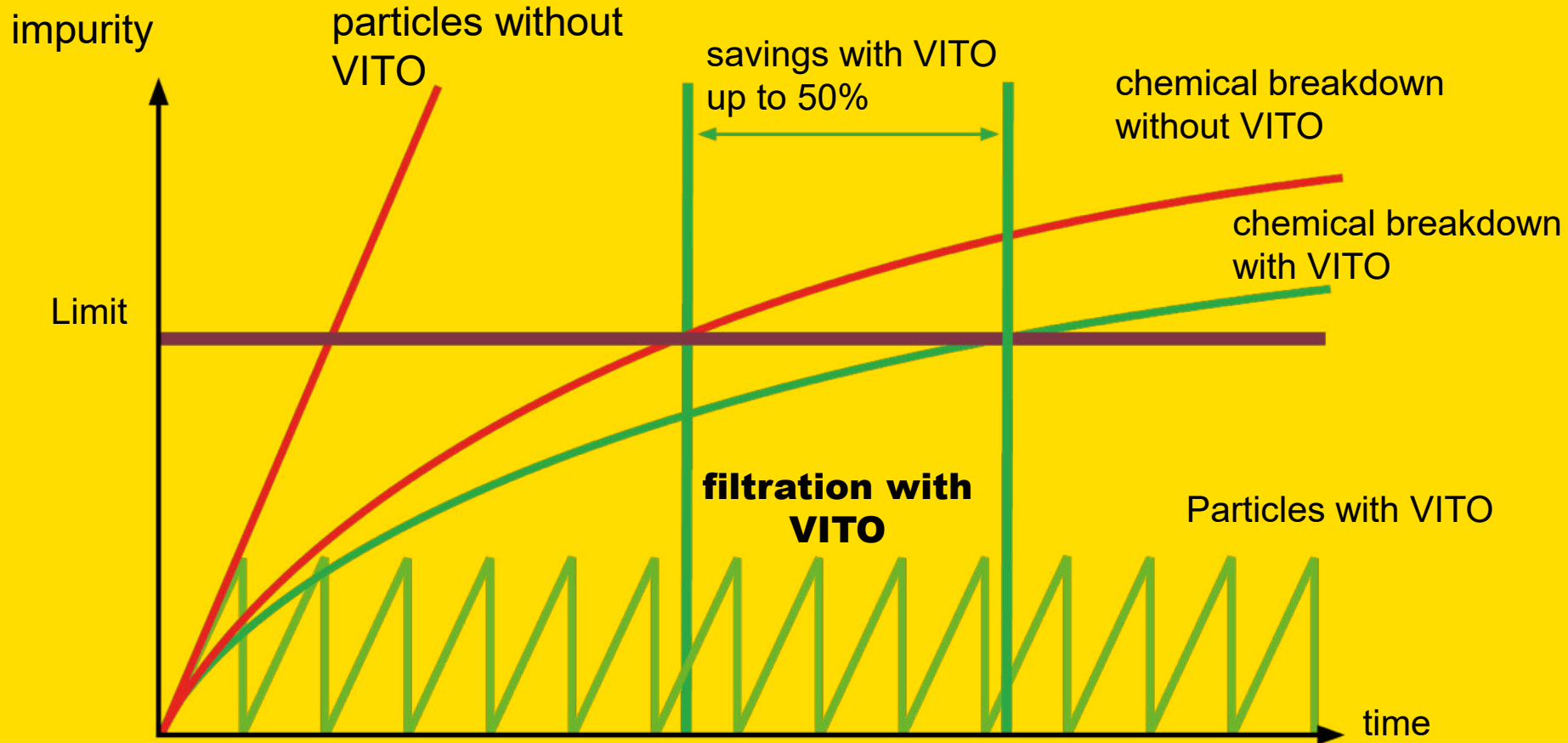
**Result:**  
Dry particles, clean oil

# 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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Quarter 2019  
Quarter 1  
Quarter 2  
Quarter 3  
Quarter 4



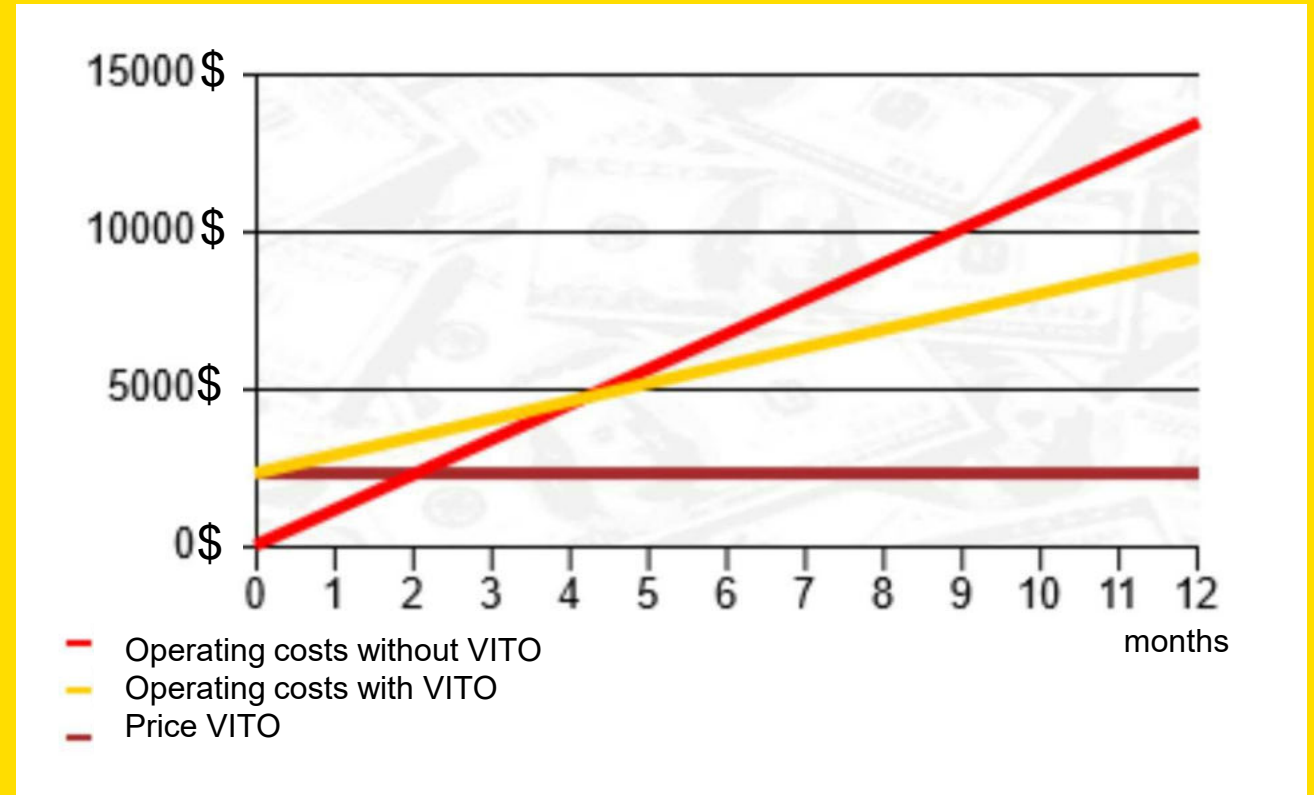
# Return on Investment calculation



Oil price per liter: 3,20 USD  
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: 13.312 USD

Savings per year: 6.656 USD



→ **Return on Investment less than 6 months**



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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



## Exekutive 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

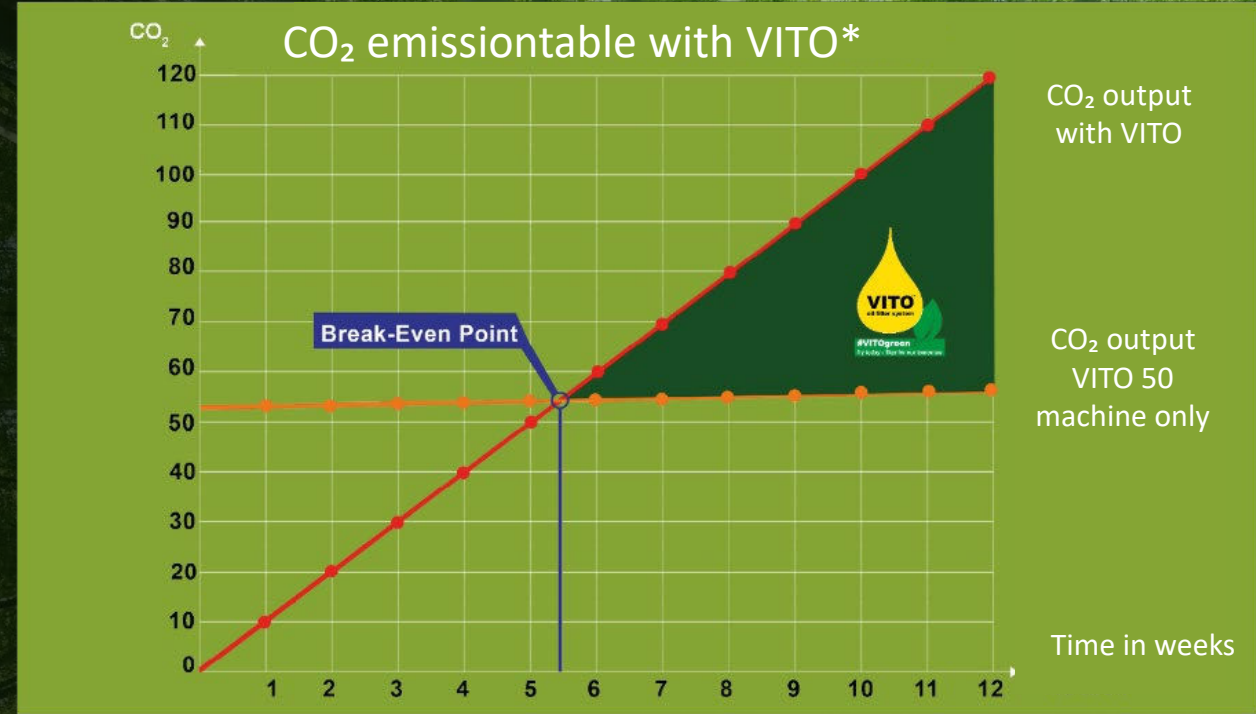
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# GO GREEN with VITO oil filter system

## Reduce your carbon footprint

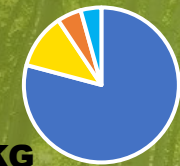


**CARBON FOOTPRINT AFTER 5 YEARS:**  
**5.200 KG CO<sub>2</sub> normal**                      **2.700 KG CO<sub>2</sub> with VITO**  
**Break-Even Point reached after:**  
**ONLY 5.5 WEEKS!**

\* The example calculation was done by using CML environmental impact assesment methodology. The following data was aussmed: 5 Year Runtime – fryers: 2 x 20l / oil changes per week: 2 / carbon footprint of rape seed oil: 0,25 kg/l CO<sub>2</sub> / daily use with 2 filtrations per fryer: 0,011 kg CO<sub>2</sub> / oil savings with VITO: 50% / VITO 50 carbon footprint machine: 54 kg CO<sub>2</sub>



**VITO 50 CARBON FOOT-PRINT**  
**54 KG**



- Material: 43 kg CO<sub>2</sub>
- Transportation: 2,5 kg CO<sub>2</sub>
- Manufacturing: 5,3 kg CO<sub>2</sub>
- End of life: 3,3 kg CO<sub>2</sub>

# Benefits of the VITO oil filter system

- 🔥 Significantly increased lifetime of your frying oil
- 🔥 Improved quality and taste of your fried goods
- 🔥 Fast, easy and safe handling
- 🔥 Tracking of usage
- 🔥 Takes approx. 5 minutes to clean your oil
- 🔥 Reduces your cleaning effort
- 🔥 Daily clean frying oil and fryer
- 🔥 Saves labor time and disposal costs
- 🔥 Active environmental protection



**THANK YOU!**

**Questions?**

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**#vitofilter**

