

WELCOME!

to VITO AG



AGENDA

- 🔹 VITO AG
- 🔹 Frying process and frying oil
- 🔹 Influences on frying oil
- 🔹 The VITO frying oil management
 - VITO oiltester and FT 440 Frytester
 - Portable systems and mobile systems
- 🔹 Benefits of the VITO oil filter system
- 🔹 Microfiltration
- 🔹 ROI calculation
- 🔹 References
- 🔹 #VITOGreen



VITO AG



- 🔹 Headquarters Tuttlingen, Germany
- 🔹 Founded in 2001
- 🔹 4 subsidiaries in Hürth (GER), Chicago (USA), Santa Lucia di Piave (ITA) & Dubai (UAE)
- 🔹 Specialized in frying oil management, VITO oil filter system & frying oil testerr
- 🔹 Global market leader in portable oil filtration
- 🔹 Target customers: hospitality and manufacturing industry
- 🔹 Distribution in over 150 countries
- 🔹 More than 50.000 customers

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:



Frying process and frying oil

Frying process

- 💧 Healthy cooking method
- 💧 Established preparation of food
- 💧 Origin unknown

Frying oil

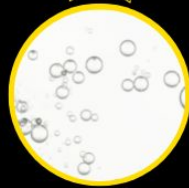
- 💧 Food item
- 💧 Has different qualities
- 💧 Causes permanent cost: average 1,60EUR / liter
- 💧 Influences the taste and quality of fried food
- 💧 Ages for different reasons



Influences on frying oil



Water



Oxygen



Dust



Light

Your solution – VITO frying oil management



VITO oiltester

FT 440
(+ Board)

VITO oil filter system (portable)
VITO 30/50/VL

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

VITO tabs

Quality measurement

Filtration of frying oil

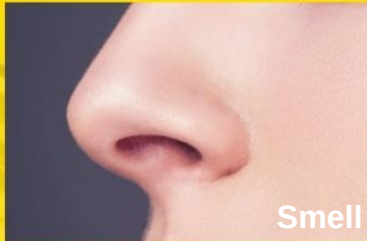
Fryer boil-out tablets



Frying oil testers

How to determine the oil quality

Sensorial



Technical

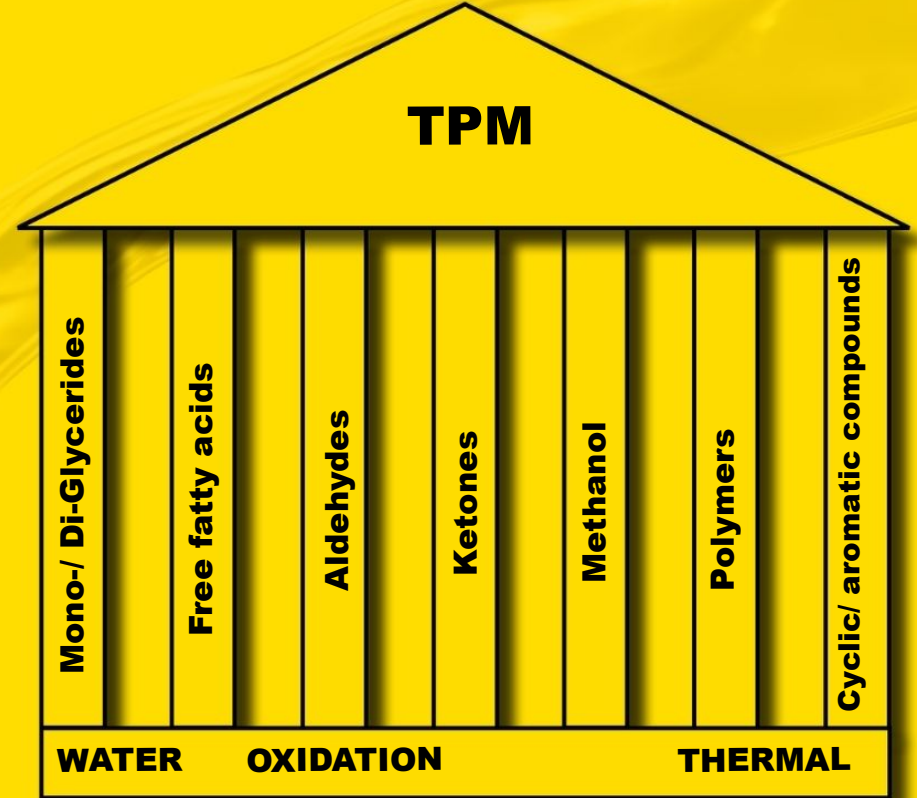


Measure only free fatty acids



Measure all TPM parameters

TPM

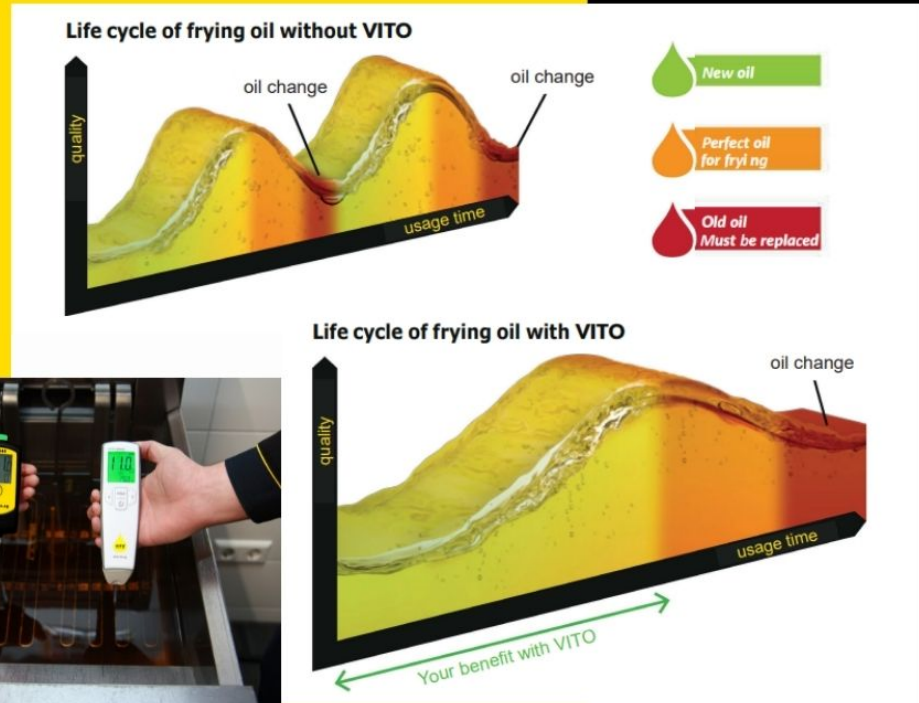


Oil tester oil tester

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
- 🔹 Quantative 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/ 50/ VL

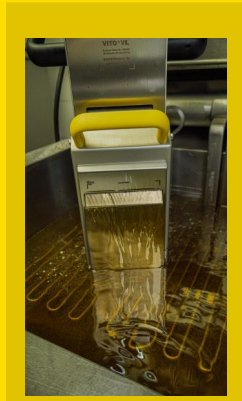


VITO XL/XM/XS

How to use VITO 30/ 50/ 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.

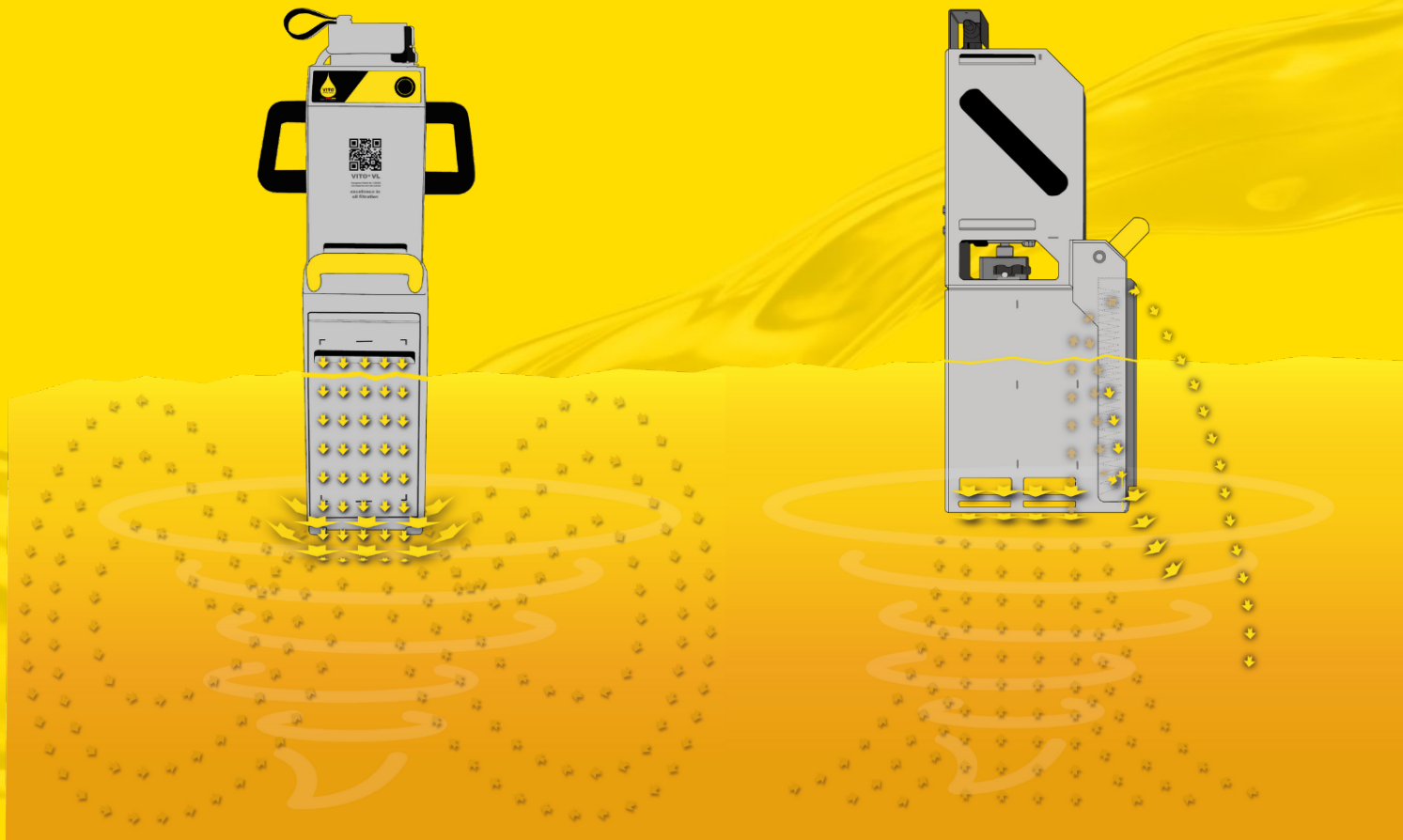
💧 **No Waiting Time**

💧 **No Supervision**

💧 **No Draining**

💧 **Labor Savings**

VITO oil filter system - „VITO effect“



VITO 30/ 50/ VL - Savings also on top built-in filtration



Manual filtration
Hydrostatic



Built-in filtration
Hydrostatic



**VITO on top of built-in
filtration**



VITO filtration

VITO oil filter system – Mobile systems



VITO XM
137 lbs tank



VITO X-series
vacuum filtration



Result:
Dry particles, clean oil

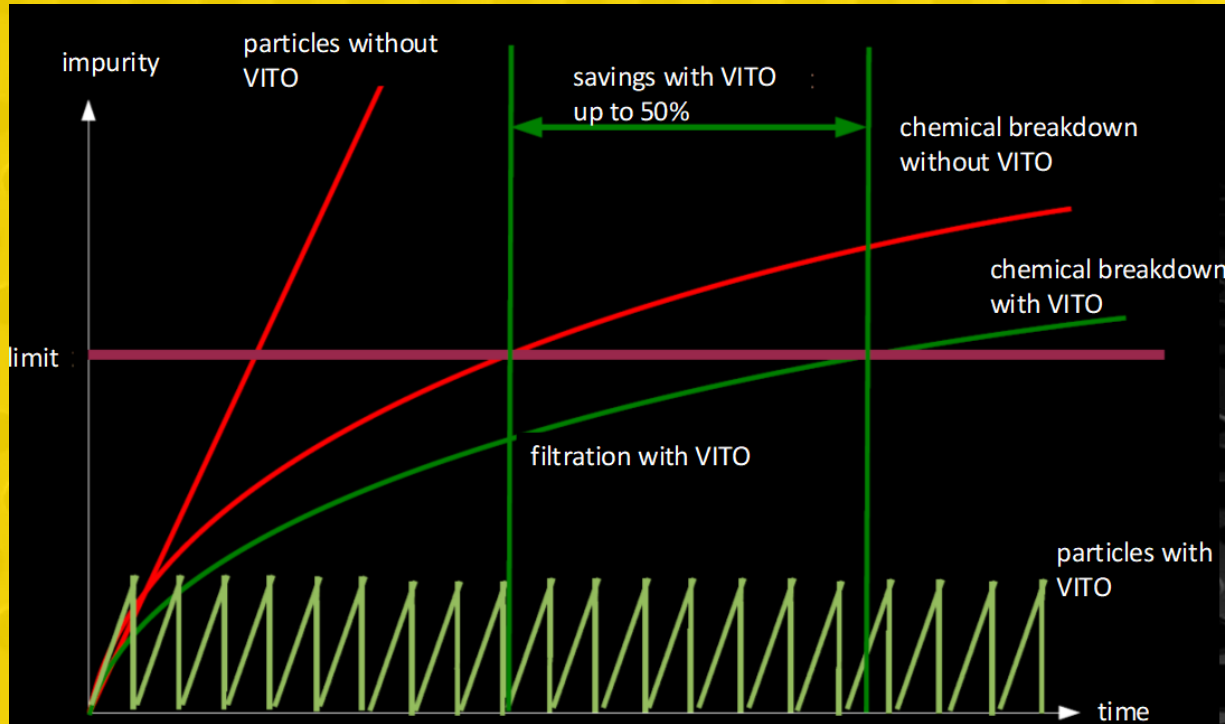
VITO tabs



- 🔥 removes burnt-in grease and oil
- 🔥 intensive fryer cleaning
- 🔥 individually packed: easy & safe dose
- 🔥 easy to use, saves working time



Microfiltration

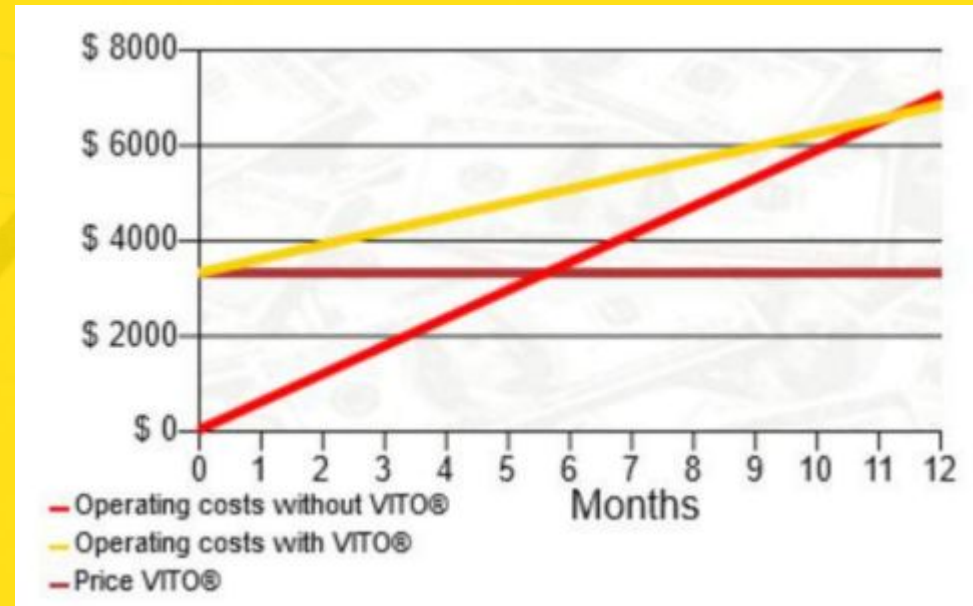


Return on Investment Calculation



Oil price per lb: 0,60 USD
Number of fryers: 3
Capacity: 35 lbs each
Oil changes per week: 2 x
Oil consumption per week: 210 lbs
Oil consumption per year: 10.920 lbs

Expenses per year: 6.552 USD
Savings per year: **3.276 USD**



→ Return on Investment less than 12 months

VITO References



Executive Chef, Mr. Mirosław 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 Franchisee: 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..."

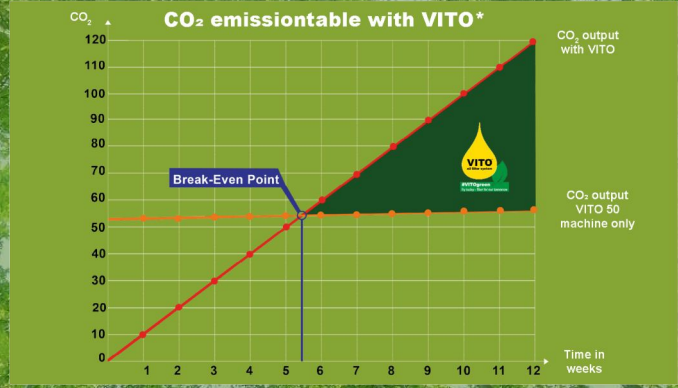


International References



GO GREEN with VITO oil filter system

Reduce your carbon footprint



CARBON FOOTPRINT AFTER 5 YEARS:

5.200 KG CO₂ normal **2.700 KG CO₂ with VITO**

Break-Even Point reached after:
ONLY 5.5 WEEKS!

* The example calculation was done by using CML environmental impact assessment methodology. The following data was assumed: 5 Year Burntime - fryers 2 x 20 l / oil changes per week; 2 carbon footprint of rape seed (0.25 kg CO₂ / daily use with 2 filtrations per fryer); 0.01 kg CO₂ / oil savings with VITO- 50kg / VITO 50 carbon footprint machine 54 kg CO₂.



#VITOGreen
fry today - filter for our tomorrow

VITO 50 CARBON FOOT-

- Material: 43 kg CO₂
- Transportation: 2,5 kg CO₂
- Manufacturing: 5,3 kg CO₂
- End of life: 3,3 kg CO₂

54 KG

#VITOGreen Benefits



Benefits of the VITO oil filter system



- 🔹 Significant 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
- 🔹 Daily clean fryer
- 🔹 Saves labor time
- 🔹 Saves disposal costs
- 🔹 Active environment protection



THANK YOU!

For more information:

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#vitofilter

