



The Ritz-Carlton Jakarta, Pacific Place
12190 Jakarta

Mr. Reuben Winantyo, Executive chef:

"...The unit is portable, fast and easy to operate. VITO maintains the taste and quality of the fried food. It is very in compliance with the company hygiene standard..."



Hard Rock Café
50123 Firenze (FI)
V80

Mr. Boglietti, kitchen manager:

"...The frying oil management is much more easier and at the same time we have also increased the quality of our fried food!..."



Sheraton Incheon Hotel
406840 Incheon

Mr. Joachim Kreisel, Executive Chef:

"...Our oil is more clean after using VITO, and lasts longer time, product quality has been improved as well..."



JW Marriott Hotel Kuwait
P.O. Box 263 Kuwait

Mr. Joseph D'Costa, Executive Chef:

"...We advice all chefs to use VITO its a very good product helps to have a good product quality with less cost..."



Goodies
Beirut
3x 20.0

Mr. Bassem Nouredine, Operation Manager:

"...We are very happy with VITO..."



Holiday Inn Darling Harbour
2000 Sydney
V50

Mr. Kevin Stewirt, F&B Manager:

"...With VITO our frying oil lasts longer, as well as our product quality improved. We are using VITO for 8 years now without any breakdowns..."





Hilton Melbourne
3006 South Wharf
3x 23.0 + V80

Mr. Glenn Wright, Executive Sous Chef:
“...VITO saves us 300AUD per month and 1 hour labor a day...”



Chaaya Island Dhonveli
20252 Sosun Magu, Male
V50

Mr. Alupotha, Executive Chef:
“...I am saving a lot of oil and will buy the 2nd VITO very soon for our resort...”



Universal Resorts-maafushivaru
P.O. Box 20 Male

Mr. Schweighardt, Resort Manager:
“...We are very satisfied with our VITO! Easy handling, high quality fried food and cost savings, perfect!..”



The Westin Dragonara Resort
STJ02 St. Julians

Mr. James Mifsud, Executive Chef:
“...VITO is a good product, it extends the oil life time and improves product quality...”



Chilis Centro Magno
44130 Guadalajara

Mr. Arciniega, GM:
“VITO helped us to extend the life time of our oil from 3-4 days to 7 days. Our oil is in the best conditions now and no risk for our valuable customers' health...”



Hilton Wien
1030 Wien
2x 12.0 + V50

Mr. Gerasimos Kavalieris, executive chef:
“...We are using our VITO 50 daily - we save a lot of frying oil and improve significantly the quality of it for our customers...”





Renaissance Salzburg Hotel
5020 Salzburg
V30

Executive Chef:
“... VITO performs to our utmost satisfaction...”



Radisson Hotel Kathmandu
Kathmandu

Mr. Alston Mathias, Executive Chef:
“...Quality is very important for us and every single filtration cycle with VITO ensures high quality products...”



JW Marriott Absheron Baku
AZ1010 Baku

Mr. Melville, F&B Manager:
“...VITO is doing a great job! We are very satisfied for years now...”



Hard Rock Cafe Amsterdam
1017 MA Amsterdam
2x 30.0 + V80

Mr. Paul McKerrel, Owner:
“...Very satisfied with the VITO 80. The oil stays cleaner for a much longer time. Yes a good investment!...”



Hilton Amsterdam
1077 BG Amsterdam
V50

France Convex, Executive Chef:
“...We are happy with VITO and are saving a lot of money on our frying oil. The quality of fried products has improved...”



Center Parcs Zandvoort
20421 JB Zandvoort

Mr. P. Peters:
“...VITO is a very good device. The oil quality remains incredibly good. We work 2 days longer with the edible oil and there aren't any problems...”





Van der Valk Hotel 's
Hertogenbosch-Vught
5261 AA Vught
2x 30.0 + V50

Mr. John van de Laak:
“...Dat we besparen op frituurolie is mooi meegenomen, maar hoofdzaak is voor ons dat de olie schoon blijft!...”



van der Valk Hotel Groningen Zuid-
broek
9636 EM Zuidbroek
2x 20.0

Head Chefs, Mr. Schrietzenau & Mr. Amoraal:
“...VITO means less work and 50% savings! We filter our oil twice a day...”



Barworks Hospitality Group
1023 Auckland, New Zealand

Tony Smith, kitchen chef:
“...We are using 13 VITOs in our different restaurants/ gastro bars and are absolutely satisfied with the machines and the savings we have on our frying oil. There are plans to equip even more of our restaurants/ gastro bars with this little oil filter system...”



Fjord Line AS
5003 Bergen

Mr. Roy Glopholm, Restaurant Manager:
“...Quality has improved greatly, we save 50% of our frying oil. It just makes life on board easier!...”



Hard Rock Cafe Warsaw
00-120 Warsaw

Mr. Rafal Sanetas, Kitchen Manager:
“...Very happy after using VITO, reduced oil consumption and labor oil cleaning cost plus improving the product quality...”



GRUPO ADEGA DA MARINA MAIS,
LDA.
8600-650 Lagos

Mr. Nuno Maximiano, Owner:
“...We are satisfied with all our VITOs, and I recommend it to other restaurants outlets as well...”





Hilton Qatar
Doha

Mr. Thorsten Beermann, Executive Chef:
“...I used the first VITO in UAE in 2008, and this is the second VITO I bought in Qatar, VITO is a good product...”



The Ritz-Carlton Doha
23400 Doha
V80

Mr. Cruched, Executive Chef:
“...Everything is good. The VITO® is very easy to use, we're absolutely happy with it...”



Renaissance Moscow Monarch
Centre Hotel
34303 Moscow

Mrs. Perry Alain, Executive Chef:
“...We are using VITO everyday, we have a good product quality and less oil consumption...”



Meridian Group
Chittagong
2x 22.0 + 1x 34.0

Mr. Kalim Uddin, Asst. Manager:
“...we are very satisfied with our VITO® . It really lives its promises and we are very happy to offer best quality fried food to our customers and guests...”



Jeddah Marriott Hotel
21442 Jeddah

Mr. Michael Dasalla, Chef:
“...VITO helped us to reduce the frying oil consumption to the half and increases the product quality at the same time...”



Intercontinental Jeddah
21531 Jeddah

Mr. Borszcs, Resident Chef:
“...Using VITO, my food is hygenic and I am saving a lot of money. Easy to use and a very good product...”





Steers Fishaways Wierdapark
Wierdapark

Mrs. Rita Piekaar, chef:
“..We are very satisfied. We extend our oil change to 10 days and reduce our oil consumption from 24 drums to 16 drums per month. We highly recommend this machine to all Fish away stores..”



The Lyttelton Superspar
0157 Lyttelton

Mrs. Strydom, Fresh Food Manager:
“..When we made the decision to put 3 oil fryers it only made sense to have VITO 50®. It does not only save us money on our oil purchase, it also keeps the oil clean. It is a very user friendly mechanism. It has improved the quality of our food..”



Intercontinental Johannesburg o.r
tambo airport
1619 Johannesburg

Mr. Boyd, Executive Chef:
“...I am very very happy with VITO, it extended the oil life time to two more days with a good product quality..”



Pick n' Pay Equestria Mall Family
Store
184 Willows

Mrs. Giovanna Eleutri Viola, Deli Manager:
“...Our store uses 2 of the VITO50 machines. Our oil consumption and therefore our oil costs was reduced remarkably. The machine is maintenance free and user friendly and adds great value to any business using oil..”



Sheraton Stockholm Hotel & Towers
10123 Stockholm

Mr. Markus Rotard, Head Chef:
“...I already knew the machine from my time in Sheraton Berlin...I am fully content with the machine, it gives me the full benefits!..”



Hard Rock
11217 STOCKHOLM,AB

Mr. Johan Floren, Culinary Director:
“..With VITO we definitely increased our product quality and the costs of oil are a lot less than before..”





Best Western Hotel Merian
4058 Basel
2x 11.0 + V30

Mr. Eikel, Headchef:
“...We are more than satisfied with VITO® .
We would not want to miss this little
machine anymore in our kitchen!...”



JW Marriott Hotel Bangkok
10110 Wattana
V80

Mr. Nathan, Executive Chef:
“...Me and my team are very satisfied with
VITO oil filter system. We improved our fried
products quality with VITO a lot!...”



ISTANBUL MARRIOTT ASIA HOTEL
34750 Istanbul

Mr. Fikret Özdemir, Chef:
“... I like VITO, it improves the quality of fried
products and its healthy also, am going to
buy couple of VITO to another 5 stars
Hotel...”



Beach Rotana Hotel & Towers
Abu Dhabi

Mr. Moin Merchant, Chef Steward:
“...We are very happy with VITO, and the
additional benefits for our product quality
we get...”



The Club (British) Abu Dhabi
Abu Dhabi
V80

Mr. Peter de Kauwe, Executive Chef:
“...I have my VITO since 2005 and I am
absolutely satisfied. I like this machine a
lot...”



Courtyard by Marriott Dubai Green
Community
Dubai
V50

Mr. Christian Biesbrouck, Executive Chef:
“...What can we say about it:
Fast, easy to use, healthy, good for
environment and above all, very cost
effective. Should be mandatory in each outlet
where fryers are used...”





The Address Hotel Burj Dubai
Dubai
V50

Mr. Alain Gobeil, Chef:
“...The system is very good, we are happy with it, I have used it before in another hotel as well...”



Lulu Market
Dubai

Mr. Vinod Nair, Regional Fresh Food Manager:
“...We are very happy having bought the VITO oil filter system. Our oil quality immensely improved and we are saving a lot of money...”



Le Meridien Mina Seyahi
Dubai

Mr. Rock Francia, Executive Sous Chef:
“... VITO is a good filter system to maintain the quality of cooking oil, and save costs...”



Park Rotana
Abu Dhabi
2xV50

Mr. Ted Espiritu, Executive Chef:
“...Great machine...”



Zuma Restaurant
P.O 506620 Dubai
V80

Mr. Refaie Othman, Executive Chef:
“...VITO is a great tool for every kitchen! It makes my work easier and we have much better quality due to fresh oil...”



The Radisson BLU Hotel, Dubai
Deira Creek
PO Box 476 Dubai
2xV80

Mr. Uwe Micheel, Executive Chef:
“...I have already bought my third machine. I am really satisfied with VITO®. It is no witching and does what it should do...”





The Harbour Hotel and Residence
PO BOX 7631 Dubai
V50

Mr. Sebastio Bias, Health Manager:
“...VITO is a good machine, we are satisfied with the oil quality and product quality...”



The Ritz carlton Abu Dhabi Grand Canal
po Box 91888 Abu Dhabi
V80

Mr. Axel Godefroid, Executive Sous Chef:
“...We are very satisfied with VITO and save a lot of oil and money...”



JW Marriott Hotel Dubai
PO Box16590 Dubai
V80

Mr. Debrup Mitra, Executive Chef:
“...VITO is helpful to reduce the oil cost through increasing the oil life time and improving the products quality...”



Armani Hotel Burj Khalifa
PO Box888333 Dubai
2xV50

Mr. Emiliano Bernasconi, Executive Chef:
“...We are happy with VITO...”



Hard Rock Cafe Manchester
Manchester M Manchester

Mr. Anthony James Daly, Kitchen Manager:
“...We are very happy with the machine and the results...”



TGI Friday's Mill Hill
NW7 2ET London

Mrs. Miller, T.G.I Fridays Mill Hill:
“...The quality of the product we send out has also shown improvement especially on fries as the oil quality is so much better...”





Shangri-La Hotel PTE Ltd
SE1 9QU London

Mr. Emil Minev, Executive Chef:
“...Our VITO is working great! The quality of our frying oil has improved, we save money and it is very easy and safe to use...”



WHITING & HAMMOND
TN11 8JJ TONBRIDGE

Mr. James Rosser, Executive Chef:
“...We are using half the amount of oil and saving loads of money – we are delivering a consistent highly quality fried product to our customers – I highly recommended the VITO system to anyone...”



Marriott Heathrow
UB3 5AN Hayes

Mr. Beaver, Headchef:
“...With VITO we save money, have clean oil and less work...”



The Dorchester Hotel
W1A 2HJ London
V80

Mr. Roger Olsen, Executive Sous Chef:
“...The VITO is so simple to use and increased the lifetime from 1 day to 3 days and we still maintained the high quality of our products and have saved time and money...”



The Hilton Waldorf Astoria
10022 New York
2xV80

Mr. David Garcelon, Executive Chef:
“...VITO is definitely the future in environmental protection and it saves a great amount of money. The product quality has improved dramatically...”



The Statler Hotel at Cornell University
14853 Ithaca
V80

Mr. Thomas Giesler, Chef:
“...VITO is the most easiest oil filtration system, I've ever used, we are amazed at what it pulls out even after using a standard filter...”





Radisson Corning
14901 Elmira
2x 50.0 + V80

Executive Chef, Mr. Ken Knowles:
“...We extended the life time of oil with VITO® by two days and we are happy with the product quality ...“



VITO®
oil filter system



THE RITZ-CARLTON®

The Ritz Carlton
20037 Washington
V80

Mr. Georg Hoehn, Executive Sous Chef:
“...Using the VITO filtration system brings cost savings without sacrificing product quality...”



IHOP 3420
28412 Wilmington
2x 22.0 + V80

Mr Khokon Haque, Chief Operating Officer:
“...The VITO 80 has proven itself by truly saving us 50% on the amount of fry oil we now use weekly. We filter twice a day, saving time and money. No longer do we waste time hosing down our old filter system. The VITO cleans up in no time...”



Dairy Queen
31791 Sylvester
V80

Mr. Brian, DQ Manager:
“...VITO® works real good for us, I especially like how I can easily filter once, twice, or three times a day depending on how busy my fryers have been...”



Hilton Grand Vacations Club on International Drive
32821 Orlando
V80

Mrs. Siham Elbouffi, Food and Beverage Manager:
“...VITO operates perfectly every day. In my opinion it is worth it...”



Walt Disney World
32830-8428 Lake Buena Vista
2x 50.0 + V80

Mr. Tim Keating, Chef:
“...we are very satisfied with our VITO. Helps save money and is easy to use...”



VITO
AG



VITO
oil filter system



THE RITZ-CARLTON®

The Ritz Carlton, Key Biscane
33149 Key Biscayne
V80

Mr. Clayton van Hooidonk, Chef:
“...we are very satisfied with our VITO.
Everything works well...”



The Lobster House
33469 Tequesta
4x 40.0

Mr. Antonio Gambino, Owner:
“...VITO works very good.
We are happy with the savings
and the results of the filtration...”



Denny's Classic Diner
33907 Fort Myers
V80

Mr. Mark York, Owner:
“...We are satisfied with our VITO® 80. The
VITO® System is very recommendable!...”



Boomerang's Steakhouse
B2W 6B7 Dartmouth, NS
V50

Mr. Judson, Chef de cuisine:
“...We have had our VITO for 2 months. Oil
consumption has decreased over 50%.
Product consistency has improved
dramatically in quality and taste...”



Boston Pizza
B3S 1C5 Halifax, NS

Mr. Jeff Keeler, Manager:
“...We purchased 1 VITO 80. The results were
fantastic. We bought 7 more units for the
rest of our locations...”



Sheraton Parkway Toronto North
Hotel
L4B 1B2 Richmond Hill, ON

Mr. Glen, Executive Chef:
“...We have a VITO 80 and are saving 40% on
our oil...”



VITO
AG



Thompson Hotel Toronto
M5V 2V4 Toronto

Mrs Biljana Kasic, Executive Sous Chef:
“...We are very happy with VITO, oil life time extends when we filter it regularly...”



Shangri-La Hotel, Shenyang
110001 Shenyang, Liaoning

Mr. Adam Roy, Executive Chef:
“...I am very happy with VITO. The quality of our fried dishes has dramatically improved. Our guests do recognize it. In addition we are saving 50% of our oil. This machine was paid back within a few months!...”



NORDSEE / Master Marinier s.r.o.
13000 Praha 3
V50

Mr. Budnik, Restaurant Manager:
“...VITO is great, great, great!...”



Marriott Hotel Copenhagen
1560 Copenhagen

Mr. Nick Hawkes, Food and Beverage Director:
“... VITO is good, we consume less oil now and as well oil is more clean...”



Hilton Luxor Resort & Spa
Luxor
V80

Mr. Tarek Mohi, Executive Chef:
“...VITO is very simple and safe to use. We save a lot of time and the entire team is happy...”



Hilton Ramses
Cairo
4x 18.0 + 2xV50

Mr. Dimitrios, Executive Chef:
“...We doubled the lifetime of our oil. The employees are very satisfied with the easy handling of the VITO...”





Renaissance Sharm El Sheikh
Sharm El Sheikh

Mr. Hamada Kamal, Executive Sous Chef:
“...Frying oil lasts longer time with using VITO oil filter system and product quality is better, we are happy with it...”



Hyatt Regency Sharm El Sheikh Re-
sort
Sharm El Sheikh (South Sinai)
V80

Mr. Jason Brotherton, Executive Chef:
“...The machine is very good and we are happy using it...”



Concorde El Salam Hotel Sharm
elsheikh
PO Box 91 sharm elsheikh
7x 15.0 + V50

Mr. Ahmed Khalil Radwan, Executive Chef:
“...VITO is a nice product that improves the quality of fried products and reduces the cooking oil consumption...”



AUTOGRILL France
13275 Marseille

Directeur Qualité, Mr. Christophe Gilles:
“...Meilleure qualité des produits frits avec élimination des particules qui autrement font des points noirs sur des frites ... deux fois moins d'huile usagée ...”



Direction Régionale du Commis-
sariat de la RTSO
33998 Bordeaux Armées
2xV30 + 3xV50

Mr LEGRAND, technicien à la Caserne Xaintrailles (Bordeaux):
“...économie de l'ordre de 2500 € HT à 4000 € HT sur l'achat d'une friteuse [...] L'économie générée est estimée à 3000 € HT par an...”



L'Ecole des Fourriers de
Querqueville
50115 CHERBOURG ARMEES
5x 15.0 + V50

MP DUCHATEL, Chef du secteur vivres à l'École des Fourriers (Cherbourg):
“...le filtrage se fait tout seul et très rapidement, il ne reste plus de petites particules en suspension ...”





Elior Autobahn Ost BAR Osterfeld
Ost
06667 Stößen
4x 10.0 + V30

Mrs. Rieck:
“... It's a cost saving, definately userfriendly,
costs no time and runs on its own...”

VITO®
oil filter system



Grand Hyatt Berlin GmbH
10785 Berlin
8x 10.0 + V50

Herr Eder, kitchen chef:
“...Really uncomplicated in handling, really
environment-friendly, really good savings,
absolutely recommendable...”



Mövenpick Hotel Berlin
10963 Berlin
3x 13.3 + V30

Mr. Kössler, F&B Manager:
“...lives up to it's promises. Definately
recommendable for other houses of our
class...”



Aramark GmbH i.Hs. Airbus
Deutschland GmbH Haus 25 Casino
21129 Hamburg Finkenwerder
4x 10.5 + 3xV30

Herr Hoffmann:
“...We achieve a longer lifetime of our oil.
Easy handling and a easier cleaning of our
fryers. Savings also in staff costs...time
savings...”



Jörg Müller GmbH
25980 Westerland/Sylt
2x 12.0 + V30

Owner, Mr. Müller:
“...Great product, I will recommend VITO...”



The Radisson Blu Hotel
28195 Bremen
2x 10.0

Executive Chef, Mr. Karge:
“...With VITO® we are able to prolong the
lifetime of the oil by nearly 100%. Easy
cleaning and easy handling, food controllers
are thrilled, I will recommend VITO® ...”





Sparkasse Hannover
30159 Hannover
2x 15.0 + V50

Mr. Ziegler:
“...Saves a lot of money...”



Sheraton Hannover Pelikan Hotel
30177 Hannover
V30

Mr. Nagel, Kitchen Chef:
“...VITO is quite a good machine. We save a lot of money and time..!”



Aramark GmbH i.Hs. Nexans
Deutschland
30179 Hannover
V50

Chef, Mr. Keiluhn:
“...VITO is a valuable help for the kitchen that additionally lowers the cost of sales...”



Best Western Premier Parkhotel
Kronsberg
30539 Hannover
2x 10.0 + V30

Deputy Executive Chef, Mr. Rautenberg:
“...VITO has to be in every hygienic canteen kitchen. Perfect! Recommendable...”



IKEA Deutschland GmbH & Co.KG
Niederlassung Bielefeld
33647 Bielefeld
V50

Mr. Hein, Kitchen manager:
“...due to VITO I am on the safe side concerning the quality of my products, VITO is very recommendable!”



Daimler Chrysler
34112 Kassel
6x 12.0 + V50

Mr. Simon, Restaurant chef:
“...VITO is very good. I am thrilled by the performance in my 4 x 12 litres fryers...”



Dinea Gastronomie GmbH im Galeria Kaufhof
34117 Kassel
5x 10.0 + V30

Mr. Arent:
“...Very easy handling and fast cleaning...”



Sodexo Services GmbH c/o Zoo Osnabrück
49082 Osnabrück
V50

Mr. Hörnschemeyer (Kitchen Manager):
“...VITO is of the highest quality, a must have!...”



Van der Valk Hotel Melle GmbH
49324 Melle
1x 25.0 + V50

Mr. Grebing:
“...Easy handling, very recommendable...”



Porta Gaststätten GmbH & Co. KG
52070 Aachen
V30

Mr. Tiemann, Restaurant Manager:
“...Very reasonable for the quality as well as oil savings, I will recommend VITO...”



Center Parcs Hochsauerland
59964 Medebach
V50

Herr Trojosky, Kitchen Chef:
“...cleaning the device is pretty easy, Vito is very simple to use on the daily basis...”



Block House Frankfurt
60323 Frankfurt/Main
2x 12.0 + V30

Mr. Wichmann:
“...Positive effect for the lifetime...”



möbel **WALTHER**

Schlemmerland Gastronomie
GmbH
63584 Gründau-Lieblos
6x 10.0 + V50

Mr. Riegert:
“...VITO is a good invention and very recommendable! The lifetime of our oil has doubled...”

VITO
oil filter system



BASF SE
67063 Ludwigshafen

Mr. Deubig, Kitchen Manager:
“We are very happy with the VITO® X1, the pump works as we expected it. A second X1 is already installed in another BASF canteen...”



Hard Rock Cafe Germany GmbH
80331 München
3x 25.0 + V80

Mr. Matt, Executive Chef:
“...VITO extends the lifetime of the frying oil by 20%, easy handling, saves much time, very recommendable...”



Le Meridien Bangalore
P.B. No. 174 Bangalore
V50

Mr. Baskaran, F&B Manager:
“...VITO is a great piece of equipment. We reach 45% savings on our oil, very easy to use...”

VITO
AG