



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





Goodies Beirut 3x 20.0

# Mr. Bassem Noureddine, Operation Manager:

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



Chilis Centro Magno 44130 Guadalajara

# Mr. Arciniega, General Manager:

"...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..."



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

# Mr. Paul McKerrel, Owner:

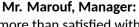
"...Very satisfied with the VITO 80. The oil stays cleaner for a much longer time. Yes a good investment!..."



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..."



"...we are more than satisfied with our VITO.

We are planning on using VITO in all our
stores until the end of the year. Since we got
it our oil is much cleaner and we saved a lot
of money. I only can suggest VITO to
everybody. It is good in saving money and
very good for the environment..."







# Mr. Roy Glopholm, Restaurant Manager: "...Quality has improved greatly, we save

50% of our frying oil. It just makes life on board easier!..."



### 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, 8600-650 Lagos

#### Mr. Nuno Maximiano, Owner:

"...We are satisfied with all our VITOs, and I recommend it to other restaurants outlets as well..."



Pick n' Pay Equestria Mall Family 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..."



### Mr. Johan Floren, Culinary Director:

"...With VITO we definitly increased our product quality and the costs of oil are a lot less than before..."

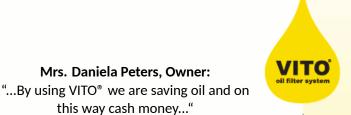


Stadspark 2300 Turnhout Turnhout 2x 25.0 + V50

#### Mr. Fredrik, Chef of kitchen:

"...We're saving at least 20% of our oil costs with VITO®. The machine works very fast and delivers good results through clean oil and high quality fried goods..."







Lulu Market

# 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..."



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..."



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..."



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..."



IHOP 3420 28412 Wilmington 2x 22.0 + V80

#### Mr. Marc, Restaurant Manager:

"...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..."



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..."



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..."



# Mr. Jeff Keeler, Manager:

"...We purchased 1 VITO 80. The results were fantastic. We bought 7 more units for the rest of our locations..."





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

Mr. Budnik, Restaurant Manager:

"...VITO is great, great, great!..."



IKEA Deutschland GmbH & Co.KG Niederlassung Bielefeld 33647 Bielefeld Mr. Hein, Kitchen manager:

"...due to VITO I am on the safe side concerning the quality of my products, VITO is very recommandable!"

DAIMLERCHRYSLER 34112 Kassel

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..."



Sodexo Services GmbH c/o Zoo Osnabrück 49082 Osnabrück Mr. Hörnschemeyer (Kitchen Manager):

"...VITO is of the highest quality, a must have!..."



Mr. Tiemann, Restaurant Manager:

"...Very reasonable for the quality as well as oil savings, I will recommend VITO..."



# Mr.Matt, Executive Chef:

