



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...”



Old Ground Hotel  
Ennis, County Clare  
6x 30.0

**Mr. Freddy, Executive Chef:**  
“...we are very satisfied with VITO®. We can highly recommend it to everybody that wants higher quality of fried goods and wants to save money. Great product!...”



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 advise all chefs to use VITO its a very good product helps to have a good product quality with less cost...”



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...”



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...”



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...”





van der Valk Hotel Groningen Zuidbroek  
9636 EM Zuidbroek  
2x 20.0

**Mr. Schrietzenau & Mr. Amoraal, Head Chefs:**

"...VITO means less work and 50% savings!  
We filter our oil twice a day..."



Barworks Hospitality Group  
1023 Auckland, New Zealand  
2x 25.0

**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..."



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®

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...”

**VITO®**  
oil filter system



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 hygienic and I am saving a lot of money. Easy to use and a very good product...”



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...”



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!...”



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!...”

VITO  
AG



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...”



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

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...”



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...”



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

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



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...”



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...”



Sheraton  
Parkway Toronto North  
HOTEL & SUITES

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...”



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!...”



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...”



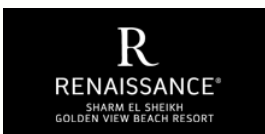
Hilton Luxor Resort & Spa  
Luxor  
V80

**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 Elsheikh  
Sharm Elsheikh

**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 Resort  
Sharm El Sheikh (South Sinai)  
V80

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





**VITO**  
oil filter system



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...”



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...”



The Radisson Blu Hotel  
28195 Bremen  
2x 10.0

**Mr. Karge, Executive Chef:**  
“...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® ...”



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..!”



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...”



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...”

