



Hard Rock Cafè
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!...”



Goodies
Beirut
3x 20.0

Mr. Bassem Nouredine, 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
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...”



Hard Rock Cafe Oslo
0162 Oslo

Mr. Marouf, Manager:
“...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...”





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...”



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...”



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...”



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...”





Snack-In
4760 Büllingen

Mrs. Daniela Peters, Owner:
“...By using VITO® we are saving oil and on this way cash money...”



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...”



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...”



Hard Rock Cafe Manchester
Manchester M Manchster

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...”





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...”



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

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



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...”



Sodexo Services GmbH c/o Zoo Osnabrück
49082 Osnabrück
V50

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



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...”





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

Mr.Matt, Executive Chef:

"...VITO extends the lifetime of the frying oil
by 20-30%, easy handling, saves much time,
very recommendable..."

