



Sea Chefs Cruise Management

**Executvie Chef Stefan Wilke “MS EUROPA“**

..“VITO operates perfectly every day. In my opinion it is a very useful application on a cruise ship..“

Fatboys Virgin Islands  
00802 St Thomas, Virgin Islands

So far, so good. What a great invention.  
Thank you,  
Chef Jeremiah Bullfrog Executive Chef



Aramark GmbH i.Hs AMD Sa-  
xony FAM 30  
01109

**Chef Mr. Arnken**

VITO saves a lot of time for the cleaning of the fryer. The price-performance-ratio is appropriate. We use the oil twice as long as without filtration and the quality of the fried food has improved. VITO makes a good economic sense and is recommendable.....



Johnson & Wales Providence  
Campus  
02903 Providence, RI

**Owner Kory Wollins**

..“The System exceeded expectations in every way.

My fries have never tasted better and I am changing my oil half as much. Great Service.....Great Product“



**BURGERS,  
SHAKES  
& FRIES**

BSF Burgers, Shakes & Fries  
06830 Greenwich, CT



**barcelona**

Barcelona  
06854 Norwalk, CT

**Owner Andy Pforzweimer**

We are very satisfied with our 5 Vitos. The more the price of oil goes up, the happier I am to be a Systemfiltration customer....



Riverside Yacht Club  
06878 Riverside,CT



Trinity Restaurant  
07030 Hoboken, NJ

**Chef David Hawkins:**  
"VITO is simply great. Clean Oil, reduced costs and saved labour time. Highly recommendable. Fast pay off."



A AND A FINE FOODS  
07035 LINCOLN PARK, NJ

**Owner Kurt Knowles**  
"We are using VITO 50 since one year. VITO 50 is helping us to keep our Frying Oil last longer, it safes us between 45% to 50% on Oil, which reduces the cost of Frying Oil. Quality and crispiness on our fried foods are certainly improved. VITO 50 is easy to use and clean what is very important to us and our staff. The provided customer service is exellent."



The Manor  
07052 West Orange,NJ



City Place Steakhouse  
07072 Carlstadt,NJ



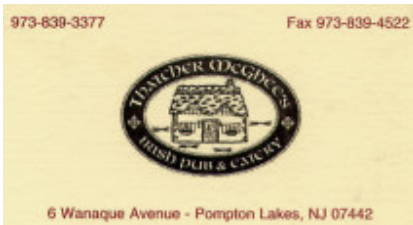
Steve's Sizzling Steaks  
07072-1747 Carlstadt,NJ



Ferraros  
07090 Westfield,NJ



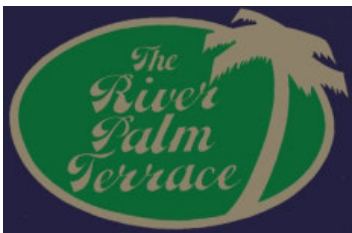
Markers Harborside Grill  
07311 Jersey City, NJ



THATCHER MC GEE'S  
07442 POMPTON LAKES



GLEN ROCK INN  
07452 GLEN ROCK,NJ



The River Palm Terrace  
07675 Edgewater,NJ



Gourmet Dining Services  
07940 Madison,NJ

**Executive Chef Jeff Gourley**

VITO is a quality piece of machinery. We have 40% savings on oil usage. Vito saves us a lot of labour in terms of cleaning. We have a improved quality of our fried products.



Sukhadia's  
08830 Iselin, NJ



Costa Chico Mexican Restaurant  
08901 New Brunswick, NJ

**Owner Felix Rojas**  
With Vito we save a big amount of oil.  
Also the quality got better.

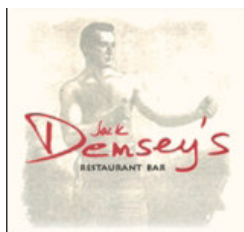


Illi Restaurant  
10001 New York, NY



Churrascaria Plataforma  
10001 New York, NY

**Executive Chef Luis**  
...“VITO saves us a lot of money.  
The System works very good...”



Jack Dempsey's  
10001 New York, NY



230 Fifth  
10001 New York, NY

**Executive Chef John Benedetti**  
Vito is very good. It doubles the lifetime of oil and performs very well even with large frying menu. Our costs are down by 50%



Loreley  
10002 New York, NY

**Owner Michael Momm**

The VITO 50 is very easy to handle. Since using the VITO 50 we reduced our oil costs as well as our disposal costs for oil by 50%. We can recommend the VITO 50 for every restaurant using fryers."



Goodburger  
10003 New York, NY

**Chef Arturo Barragan:**

"We are very happy with our VITO 50. The quality after the cleaning is very good. We save 50% of our Oil Cost. Vito is very easy to use."



L'EXPRESS  
10003 New York, NY

**Chef Ramm Pichardo**

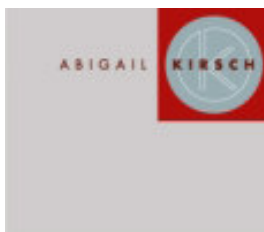
"VITO 50 is from a very good quality. The food has a much better quality and VITO is very easy to handle. We have a reduction of 65% of our Oil costs. VITO is very recommendable."



Cozy Soup & Burger  
10003 New York, NY

**Executive Chef Philip DeMaiolo**

The result while working with VITO are very good. VITO works as it is promised.



Abigail Kirsch @ Pier Sixty -  
The Lighthouse  
10011 New York, NY

**Mr. Luis Acosta, General Manager**

"...my executive chef and myself were impressed enough upon initial demonstration, to order one immediately. We have been using it for approximately six months and have already saved half of our normal cost on frying oil. I highly recommend this product to anyone in the business who is interested in cutting costs..."

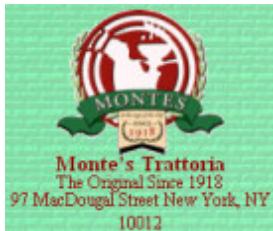


Old Homestead Steakhouse  
10011 New York City



Village Restaurant  
10011 New York, NY

**Chef / Owner Steven Lyle**  
I purchased a VITO last year and it has performed very well. However the big news is that not only you get more life out of your oil, but that it is much cleaner throughout the cycle, so the quality of our fries has been much more consistent overall. So I recommend the VITO on the basis of quality. Add the cost savings, the environmental benefits, and it's a no brainer.



Montes  
10012 New York, NY



Landmarc Restaurant Tribeca  
10013 New York, NY

**Exec. Sous Chef Carla L. Bevan**  
...."VITO has cut our cost down tremendously. The VITO produces cleaner oil which gives us a better end product".....



Ditch Plains  
10013 New York, NY

**Exec. Sous Chef Carla L. Bevan**  
...."VITO has cut our cost down tremendously. The VITO produces cleaner oil which gives us a better end product".....



The French Culinary Institute  
10013-2618 New York, NY

**Marc Bauer, Master Chef**  
..."We find the VITO 50 practical, efficient, safe to use. The equipment has been amortized through savings within a few months".....



Goodburger  
10017 New York, NY

**Store Manager Frank Dale**  
Great machine, saves me 50% oil. The quality and the flavour of the fried items got better.



Sheraton NY Hotel & Tower  
10019 New York, NY



Ruby Foo's Times Square  
10019 New York, NY

**Executive Chef Shawn Edelman**  
We are satisfied with the VITO oil filter system. We save about 500 Dollar a month while working with VITO



MBJ Foodservice @ John Jay  
School of Criminal Justice  
10019 New York, NY

**Alex Rugoso:**  
"VITO is very simple to use. We reduced our oil cost over 50%. We can recommend VITO to everyone using fryers."



Hilton & Towers New York  
10019 New York, NY



David Copperfields  
10021 New York, NY

**Chef Bobby Chappell:**  
"Incredible machine. Small and efficient - you could not believe how much you could save on your prior oil. VITO saves us 65% oil while producing nice and crispy fries."



212-249-7070

1394 Third Avenue  
Betw. 79 & 80  
New York City

Lukes Bar & Grill  
10021 New York, NY

**Executive Chef Tommy**  
"....VITO works very well for us. We are satisfied and can recommend VITO..."



The Primeburger  
10022 New York City, New York

**Michael Di Miceli**

“...the oil stays clean all the time of usage though VITO takes out all the carbonates. The average use of frying oil since then has been lowered by 50%. Due to this VITO has paid off himself within 8 month...”



Goodburger  
10022 New York, NY

**Owner Tom Gallis**

..“We just purchased a second unit because we are very satisfied with the results of VITO. All our restaurants will be working with VITO in the future“....



Goodburger  
10022 New York, NY



Henry's Restaurant  
10025 New York, NY

**Executive Chef Scott Schneider:**

“Vito works very well - is easy to use and saves us a lot of money. We extended the lifetime of our oil from 1 to 4 Days.“



Willy's Bar & Grill  
10028 New York, NY

1538 Second Avenue  
New York NY, 10028  
(212) 734-1888



Kellari Taverna  
10036 New York, NY





Millennium Broadway Hotel  
10036 New York, NY

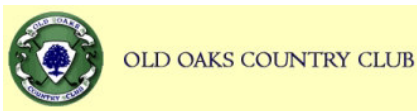


Chat 19  
10538 Larchmont, NY



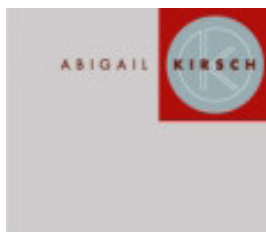
The Willett House  
10573 Port Chester, NY

**Chef Alex Rugoso**  
The results of filtering with VITO are very good. Very recommendable



Old Oaks Country Club  
10577-0600 Purchase, NY

**Executive Chef Jose Andrade**  
...."Vito saves us 50% oil cost. It is very easy to use and highly recommendable"....



Abigail Kirsch @ Tappan Hill  
10591 Tarrytown, NY



Knuckleheads Tavern  
10803 Pelham Manor, NY

**Owner Lenny Colura:**  
Since the VITO is very easy to operate and maintain we have at least doubled the lifetime of our Frying Oil. The Cooks and Dishwasher do not mind using VITO twice a day as its cuts back the scrubbing of the fryer interior. I highly recommend VITO to everybody who does at least a minimum of frying.



IKEA Deutschland GmbH & Co  
KG  
10829 Berlin

**Mr. Grabowski**

“... i save a lot of oil with VITO, also the quality has become much better...”



Sidecar Brooklyn  
11215 New York,NY

**Owner John Decoursy**

..“VITO is a great machine. It is very convenient to work with VITO. We would not be able to work without the unit - since we purchased the unit it already paid off after 6-7 month.....“

THE GARDEN CITY HOTEL

Garden City Hotel  
11530 Garden City,NY

**Executive Chef Steve de Bruyn**

...“We are very satisfied with VITO and FOM 310. Both devices give us good results and the monitoring helps to keep track of the quality...”



Smokin Als BBQ  
11706 Bay Shore,NY

**Chef Owen Lawlor**

...“Everything works perfect with the VITO - we are very satisfied...”



216 Route 25A, East Setauket, NY 11733

Setauket International Deli and  
Caterers  
11733 East Setauket, NY



41 Indian Head Rd  
Kings Park, NY  
Call us: 544-6506  
Fax us: 544-6515  
Free Fast Delivery\*\*  
(\*\*minimum purchase required)

Andersens Caterers  
11754 Kings Park, NY

**Owner Mike Franchi**

...“VITO works very good for us...”



Branchinellis  
11788 Hauppauge, NY



Forest & Brook Food Corp  
11788 Hauppauge, NY

**Purchasing Director Frank Caracciolo**  
..“The way to filter the oil with VITO is very easy. We save 50% of our oil cost. A very good investment for all companys who are using fryers in their operation...”



Modern Snack Bar Inc.  
11931 Riverhead, NY

**Owner John Wittmeier**  
...“VITO works very well...”



Crystal Brook Moutain Brauhaus  
Resort  
12473 Round Top, NY

**Owner Ed Hasenkopf**  
...“The VITO works great. It is a wonderful machine”.....



Hilton Pittsburgh  
15222 Pittsburgh, PA

**Mr. Fraser Banquet kitchen**  
“...we are very satisfied with the results of the filtration with VITO...”



Italian Kitchen  
20710 Bladensburg, MD



IKEA Deutschland GmbH & Co  
KG  
22457 Hamburg-Schnelsen

**Executive Chef Jörg Jürgensen**  
“...VITO is worth it when it comes to  
quality!...”



Old Oyster Factory  
29928 Hilton Head Island, SC



Mimmos Pizza  
60126 Elmhurst, IL

**Owner Carlo Calderone**  
..“The VITO is performing as described.  
The removing of the self burning  
microparticles really extended the life of  
the oil even more than 50% as long as  
the filtration is performed twice a day.  
Food quality improved exponentially,  
including the reduction of odors in the  
kitchen“.....



Omaggio Restaurant  
60201 Evanston, IL

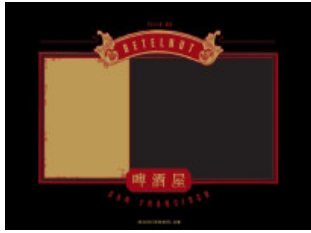


Aramark GmbH i.Hs Groz-  
Beckert KG  
72458 Albstadt

**Operation Manager Mr. Hanke & Chef  
Mr. Gugle**  
...VITO makes the work much easier and  
grants a higher safety standard. The  
lifetime of our oil has doubled and in  
combination with the FOM 310 oil tester  
it is ideal for the HACCP documentation



The Westin Kierland  
85254-8123 Scottsdale, AZ



Betelnut Pejiu Wu  
94123 San Francisco,CA

**Executive Chef Alexander Ong**  
...“Vito save us 50% of oil as promised.  
We are very satisfied with the product...”