



VITO®

oil filter system

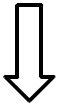


Deep Frying?



Imagine this:

BETTER QUALITY FOOD AT A LOWER COST!



Excellent for quality conscience deep frying!

EURO-TOQUES



**DISTINGUISHED
VIP COMPANY**



**GASTRO
INNOVATIONS
PREIS 2002**



**TESTED AND RECOMMENDED
BY GERMAN NSF**

Why Vito®?

VITO® fulfills the expectations of professional chefs in terms of quality and profitability. VITO® users are convinced- excellent in any deep fryer, with every type of fat or oil.. VITO® has the distinction of:

HYGIENICS / QUALITY

Keep the quality of your cooking oil/fat constant!

- VITO® is designed to filter oil at cooking temperature!
- VITO® removes micro-particles and suspended sediment; preventing the degradation of the oil/fat
- VITO® has enormous filtration capability, 30-50 liters of oil/fat a minute!

PROFITABILITY

Save daily time and money!

- Reduce your oil cost by 50%!
- Revitalize your oil in 5 to 10 minutes!
- Save valuable time by minimised efforts when cleaning your fryer!



SAFTY THROUGH SIMPLE OPERATION

Work safely with VITO®!

Modular construction

- The modus **motor, pump-unit and filterbox** can be disassembled in seconds.
- The filterbox contains a **cellulose filter**, that can be used over several filter cycles.
- The compact and handy design means Vito® can be used in **basins ranging from 8 to 80 liters**.
- Vito® can be **easily stored** away and takes up very little space.










Handling

- Place Vito® directly into the hot oil or fat **at cooking temperature**.
- Press the **Start/Stop** button and start filtering!
- **Several deep fryers** can be cleaned one after the other without having to move any hot oil/fat!
- Vito® **shuts itself down** automatically after 5 or 10 minutes when filtration is complete.

Maintenance / Care

- After use place Vito® in it's **drip tray**.
- Vito® can be simply cleaned in the **dishwasher** or by hand.
- **Replace** the cellulose filter with a new one once it has reached it's full capacity.
- Vito® does not require **any maintenance**, it's ready for action at any time!

The effect of VITO®

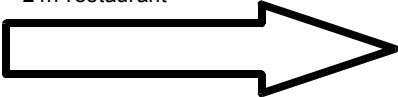
Without VITO®		With VITO®
<ul style="list-style-type: none"> • Many particles at the bottom 		<ul style="list-style-type: none"> • No particles at the bottom
	<ul style="list-style-type: none"> • Cleans heating elements • Reduces energy costs • Minimizes repairs of the fryer (heating elements, thermostate) 	
<p>before</p> 	<ul style="list-style-type: none"> • Filters micro particles • Maximises quality 	<p>after</p> 
	<ul style="list-style-type: none"> • Doubles lifetime of the oil • Less costs of recycling • Less purchase of frying oil • Less costs of storage 	
	<ul style="list-style-type: none"> • Easy handling • No draining necessary for filtering • Improves the work safety (no more handling of hot oil) • Save labour time (easy cleaning, lesser oil changes) 	

Potential economy with Vito®

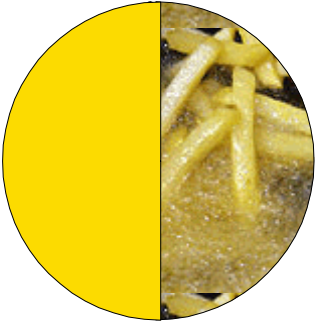


1/3 Frying time
2/3 Idle time

- Example 1:**
- Service station restaurant
 - Road side cafe
 - 24h-restaurant



Oil consumption without Vito®	Your saving: 30-35%
	Oil consumption with Vito®



1/2 Frying time
1/2 Idle time

- Example 2:**
- Fast-Food Outlet
 - In house company restaurant
 - Canteen



Oil consumption without Vito®	Your saving: 50 %
	Oil consumption with Vito®



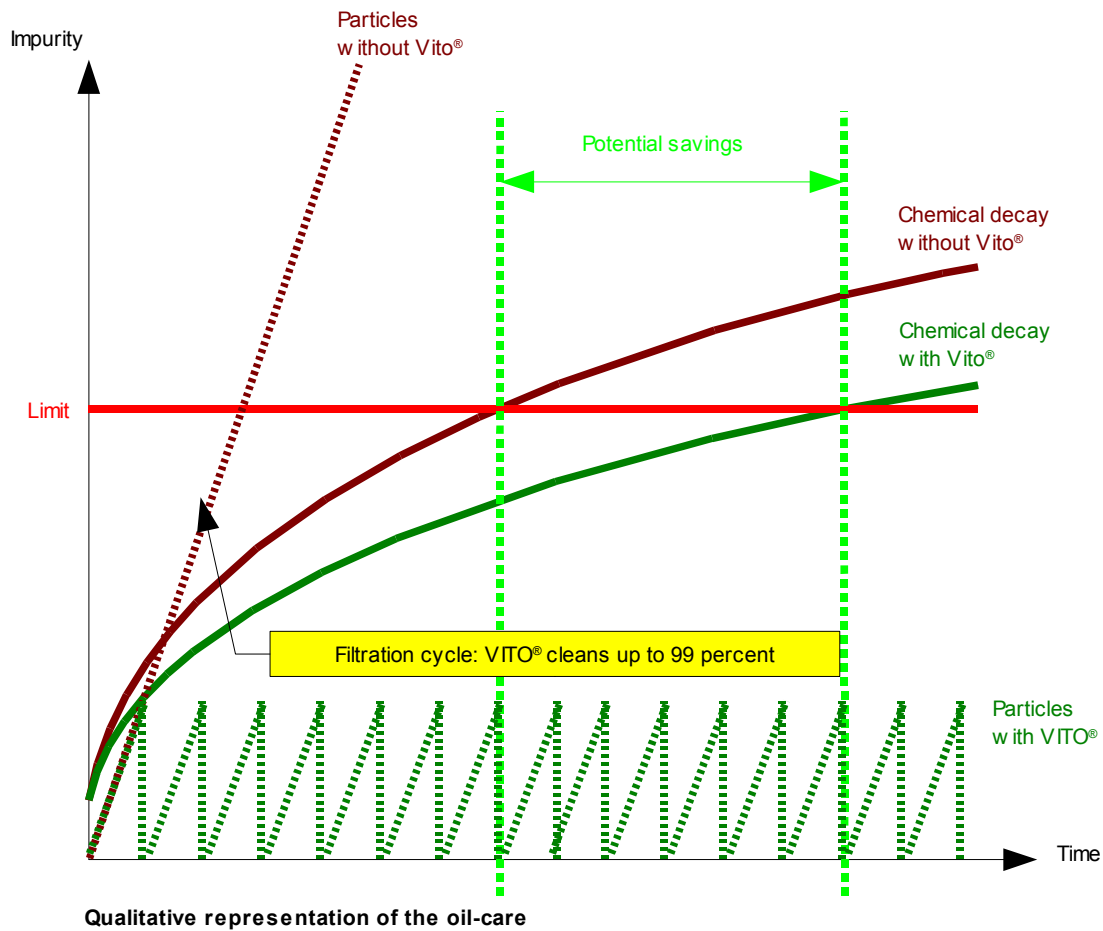
3/4 Frying time
1/4 Idle time

- Example 3:**
- Full service catering
 - Restaurant
 - Sports bar



Oil consumption without Vito®	Your saving: 80 %
	Oil consumption with Vito®

Vito® – Makes your oil go further



Information:

Oil and fat are differently affected by what is being fried: chips, meat, fish, etc.
Always adhere to the **basic rules of frying!**

A **statement** from Prof. Dr. Wurster (Bio-technology and environmental technology Laboratory, Konstanz, Germany) ddt. 18.May 2005 proves:

- The use of **VITO®** **influences** critical parameters such as total polar material, free fatty acids and polymere triglycerides positively.
- The use of **VITO®** in reality has a **greater effect** on the purity of oil as that effect observed under lab conditions.
- The use of **VITO®** **considerably prolongs the useful life** and good taste of cooking oil/fat.

VITO® – pays itself off fast




VITO® keeps oil in optimal condition and decreases oil consumption
 VITO® has a very short amortisation time.
 The higher the consumption, the faster VITO® is amortized - usually within the first year of purchase.

<i>Oil consumption</i> <i>Time in months</i>	<i>30 Liters a week</i>	<i>50 Liters a week</i>	<i>100 Liters a week</i>	<i>150 Liters a week</i>
1				
2				X
3			X	
4				
5				
6				
7		X		
8				
9				
10				
11				
12	X			

Amortization in relation to oil consumption
 Results based on experience value

- Lower cooking oil consumption
- Less frequent oil changes
- Easier cleaning
- Reduced personnel costs
- Smaller stock requirements due to smaller orders of oil

VITO® in comparison

VITO®	VITO® 30	VITO® 50	VITO® 80
			
Filtration power	up to 30 liter per minute	up to 50 liter per minute	up to 95 liter per minute
Power consumption	0,035 kW (per cycle) 0,210 kW/h	0,021 kW (per cycle) 0,252 kW/h	0,032 kW (per cycle) 0,550 kW/h
Maximum power	500 W	500 W	700 W
Work cycles	cycle approx. 9 minutes max 3 cycles one after another (then shuts down due to overheating)	cycle approx. 4,5 minutes max 6 cycles one after another (then shuts down due to overheating)	cycle approx. 3,5 minutes max 12 cycles one after another (then shuts down due to overheating)
Filtration quality	up to 5 µm	up to 5 µm	up to 5 µm
Suction depth	approx. 15 cm	approx. 30 cm	approx. 45 cm
Dimensions	width x height x length: 120mm x 380mm x 190mm		120mm x 530mm x 200mm
Max temperatures	Electrics modul max. 75°C Filter- and pump modul max. 200°C (recommended frying temperature 175°C)		
Material	Electrics modul, pump unit, filterbox: Stainless steel 1.4301 Particle filter: Cellulose; FDA-CFR 21 - all materials used are food-safe -		
Weight	6,8 kg	7,3 kg	7,7 kg
Typical Application	ideal for e.g. 2 x 10l Palux, MKN	ideal for e.g. 4 x 10l oder 2 x 25l Palux, MKN	up to 25l ideal for e.g. Pitco, Frymaster, Zanussi
Taking particles	0,5 lt	0,7 lt	3,5 lt

Company Profile SYS Systemfiltration GmbH

- **Since:** 2001
- **Contact:** Dipl.-Wirt.-Ing (FH) Andreas Schmidt
Managing Director
- **Field of activity:** Product development, production and sales of filtration systems for deep fat fryers.
- **Team:** Along side our team of permanent staff we regularly take on apprentices and interns
- **Sales and Distribution:** **Germany:** An exhaustive network of independent dealers
World wide: Export to over 50 countries.
- **Cooperations:** Partner organisations in related fields / industries, international colleges and universities, independent experts and laboratories.

Milestones / history

2000	Development of the VITO® oil filter system , and the first satisfied customers
2001	Formation of the SYS Systemfiltration GmbH; 'Steinbeis-Transferzentrum Environmental Technologies' recognizes the positive effects of VITO®.
2002	National Food Quality Control Association (' BVLK ') recommends oil-filtration with VITO®.
2002	VITO® wins gastronomic innovation prize at INTERGASTRA in Stuttgart / Germany.
2002	SYS Systemfiltration moves to a bigger premises .
2003	1st prize for product innovation awarded by 'Stiftung der Kreissparkasse Tuttlingen'.
2003	Sales network covers the whole territory of Germany.
2003	SYS takes part and sponsors a world record attempt in Begium to make the biggest bag of fries in the world!! 1.2 tonnes of fries in a 3,5 meter high paper cone in under 4 hours!
2004	Modifications are made to the original VITO design. In 2004 the 2nd generation VITO® is on the market.
2005	Mark of distinction awarded to SYS at the Hotel and Gastronomic trade fair CATEX in Dublin, Irland. VITO® is the product of the fair!
2005	'Wurster Biotechnik-Umwelttechnik' in Konstanz / Germany acknowledges that the daily use of VITO® prolongs the life and good taste of cooking oil used in deep fryers.
2005	VITO® is patented
2005	VITO® now sold in over 30 countries worldwide
2006	Founding USA-Substitute
2007	Distinguished Euro-Toques VIP Company
2008	SYS Systemfiltration moves to its own bigger business premises .
2010	The VITO® oil filter system celebrates its 10th anniversary

Some references

- System gastronomy
- Pubs / Restaurants
- Collectives, YMCA
- Canteens
- Catering
- Gourmet-Kitchens
- Hotel-Restaurants
- Travel inns
- SB-Restaurants
- Fast Food outlets
- Mobile Grills
- Bars and Bistro
- Leisure Parks
- Sport centers, swimming pools
- Fish & Chips shops
- Grilled chicken stands
- Butchers
- Bakers



Ask for more satisfied customers!

VITO® is excellent!

EURO-TOQUES



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**“Stiftung der Kreissparkasse Tuttlingen
zur Förderung innovativer Leistungen”**

1. prize / 2003



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INNOVATIONS
PREIS 2002**

Dublin, Irland



VITO® – 'product of the show 2005'

