

VITO[®]
oil filter system

Oil filtration machines that can double the life of your cooking and frying oil, whilst maintaining your cooked product at optimum quality for far longer.

Burnt oil no more! Cleaner tasting food at Crowne Plaza with VITO

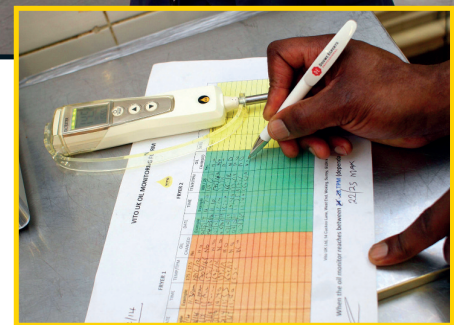


Executive Sous Chef, Alwin Brown and Deputy General Manager Pedro Da Silva save costs with VITO.

Ensuring food is clean with no greasy or burnt aftertaste is essential when catering for over 300 guests a day. That's why the Crowne Plaza London Docklands chose VITO oil filter machines to ensure the quality and consistency of its food.

Describing itself as 'luxury at the dock', Crowne Plaza Docklands offers four-star accommodation with 210 rooms and a bustling Docklands Bar & Grill restaurant. Food is served all day with guests expecting the highest quality service levels at all times.

Recommended to them by The Dorchester, the hotel invested in a VITO 80 machine to reduce oil consumption, remove carbonised particles and achieve healthier fried food. Pedro Da Silva, Deputy General Manager of the hotel comments: "As well as the cleaner tasting food, VITO has saved us £137.50 a week on oil, reducing our costs by 55 per cent. The machines were recommended by The Dorchester and we knew that if they were



using it to great effect then we had to have it too! We use the VITO daily and filter the oil twice a day; after breakfast and before service in the evening. We purchase oil filter papers from VITO too."

The Docklands Bar & Grill uses its deep fat fryers for hash browns, fish and chips and onion rings for its gourmet burgers. The chefs find the machines easy to use as Pedro continues: "The machines are quick and VITO UK made it easy to use the machines; training with the whole team and giving us a free 10 day trial. I'm already recommending it to others!"

VITO UK supplies a range of machines designed for different needs and a variety of locations. VITO 50 is ideal for all gas and

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PEDRO DA SILVA
DEPUTY GENERAL MANAGER

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VITO & CROWNE PLAZA DOCKLANDS

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electric free standing fryers with medium use up to 20 litres capacity and the VITO 80 is ideal for all gas/electric fryers from 20 litres upwards or heavily used fryers. VITO filter papers and oil testers are also available.

The Crowne Plaza London Docklands is in East London just minutes from key event

locations such as the ExCeL Exhibition Centre, The O2 Arena and Stratford City.

For information on the VITO range or to discuss your requirements call VITO on: 01953 851 914, visit www.vitouk.co.uk or follow @VitoUK on twitter.

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Why choose a VITO system?

- Reduced frying oil costs, improved taste and quality of fried food, takes only a few minutes to filter the oil, easy to use, easy to clean.
 - VITO doubles the life of oil and is green by reducing the amount of disposable oil. By using the oil filter the exhausts caused by frying oil production are decreased.
 - The machines are ideal for small, medium and large scale kitchens and venues and are quick, safe and easy to use.
 - The machines are designed and built to be reliable and to offer a best value-for-money option both at point of purchase and during operation.
 - VITO cleans the oil automatically at operating temperature in the hot fryer, reduces labour and offers a very high filtration power of 30-95 litres per minute.
- More benefits:**
- Filters breadcrumbs and batter.
 - Running time of 3.5 minutes per fryer.
 - Will filter up to 80 litres of cooking oil per minute.
 - Removes carbon by the extremely fine micron cellulose filter.
 - Quiet and reliable, filters are multi use.
 - Compact and easy to store.
 - Consistent standards of taste and appearance of food.
 - Air cooled.