



To Peter Cooper, Executive Director of Culinary Procurement
Cc Ken Watt, Executive Chef of Practicum Properties
From Matthew Tetzner, Manager
Re City Burger Oil Usage Summary

I wanted to take the opportunity to share with you the results of our oil usage test as it relates to our trial of the VITO oil filter system. We have four Frymaster/Dean fryers that are equipped with a self filtering system. Two have 50 pound capacity which we use for blanching; the other two have 75 pound capacity which is used for frying.

Prior to using the VITO system, we would filter the oil twice a day using the built in filtering system. As a result we would discard the oil from end blanching fryer every night. We would then split the remaining oil from the other blanching unit among the two. Finally oil from the two larger fryers would be added to the blanching fryers. Fresh oil would be added to fill the two larger fryers. This cycle continued nightly. Our usage was 20cs a week

After using the VITO system, we have drastically reduced our oil usage. We started with fresh oil in all four units. We continued to use the built in filtering system twice a day. In addition, after filtering we would use the VITO in each unit. We monitored the oil daily. We found little to no change in the appearance or loss of clarity in the oil until the seventh day. On the seventh day the blanching oil was darkening the fries to much.

We discarded the blanching oil and split the oil from both of the large fryers into all four. All four fryers were filled and topped off with fresh oil. Using the VITO reduced our usage by 50% to 10cs a week.

Please feel free to contact me directly for any follow up or questions you may have.

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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".....

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Chef Thomas Gisler :

Vito is the most easiest to handle oil filtration system I've ever used.
We are amazed at what it
pulls out even after using a standard filter.

The Stadler Hotel at Cornell University
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Chef Daniel Rossi - Purchasing

With the VITO oil filter system is not only shortening consistently cleaner, which gives a better end product, but the savings are substantial. I estimate that we save at least 40% of the shortening we originally purchase. I would recommend the VITO oil filter system to anybody with high volume fryer use.

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