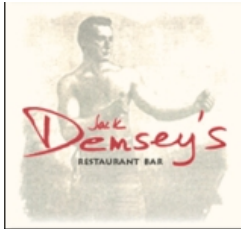




FOLEYSNY BAR & RESTAURANT  
10001 NEW YORK, NY

**Executive Chef Mohammed**  
...we like the VITO very much. It gives us nice and clean oil and saves money...



Jack Dempsey's  
10001 New York, NY

**Chef Clive Smith**  
...“VITO saves us money while getting a better product - we are totally satisfied...”



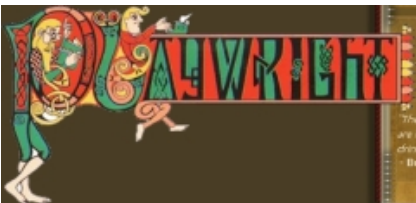
230 Fifth  
10001 New York, NY

**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%



L'EXPRESS  
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.”



Playwright Tavern  
10019 New York, NY

**Chef Mark**  
..“VITO saves us 50% on our oil cost... we are satisfied with the product...”



MARSEILLE RESTAURANT  
10036 NEW YORK, NY

**Executive Chef Peter Larsen**  
...“we are very satisfied with the results the VITO gives us. We have a better quality and save about 50% on our oil cost....”



Five Napkin Burgers  
10036 NEW YORK, NY

**Chef Richie Biando**

...VITO helps us save money and get better tasting fries out of the fryer. Great Product, very recommendable...



Union Square Hospitality Group  
10019 New York, NY

**Director of Purchasing Tim McGraw**

..“we save our 50% on oil while producing better fried foods...”



Old Homestead Steakhouse  
10011 New York City

**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...”



Comix Comedy Club  
10014 New York, NY

**Chef Shelby Rodriguez**

Yes, it is working....



Goodburger Lexington  
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“....



Sweetiepie  
10014 New York, NY

**Chef Umberto**

....VITO is easy to use and helps us save a lot of money on frying oil....



The Primeburger  
10022 New York City, NY

**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...”



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”.....



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.”



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.”



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”.....



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 oil stays powerful all the time very good !!



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."



Deluxe  
10025 New York, NY

**Chef Regis Courivaud**  
..."We are satisfied with the performance of the VITO..."



Stage House Restaurant  
07552 SCOTCH PLAINS, NJ

**Chef / Owner Eric Hambrecht**  
..VITO save us almost  
*100aweeksoitmakesalotof sense...*



216 Route 25A, East Setauket, NY 11733

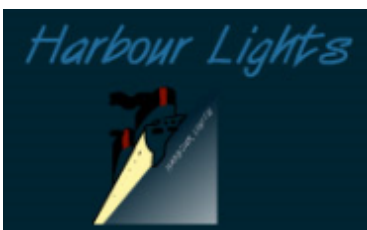
Setauket International Deli and  
Caterers  
11733 East Setauket, NY

**Owner Stan Klasek**  
.....the VITO works good for us - we are  
happy with the results...



Jacob Wirth  
02116 Boston, MA

**Chef Dan Osella :**



Harbor Lights  
10038 New York, NY

**Managing Partner Joe Oliva**  
..."we doubled our lifetime and have a  
better quality...we are very satisfied with  
the product..."



Bar Breton  
10001 New York, NY

**Chef / Owner Cyril Renaud**  
...“we are very satisfied with the results  
of our VITO...”



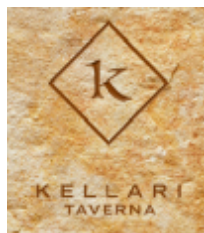
Goodburger 2nd Ave  
10017 New York, NY

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



Dinex Group  
10036 New York, NY

**Chef de Cuisine Olivier Muller**  
...“it is no surprise to me - everything  
works as promised - longer life - better  
quality...”



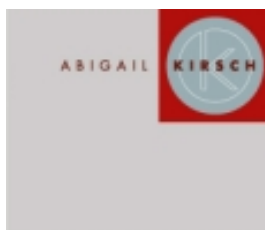
Kellari Taverna  
10036 New York, NY

**Chef / Owner Gregory Zapantis**  
...VITO gives us nice and clean oil ...



Churrascaria Plataforma  
10001 New York, NY

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



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

**Executive Chef Philip DeMaiolo**  
The result while working with VITO are  
very good. VITO works as it is promised.



Jumeirah Essex House  
10019 New York, NY

**Executive Chef Silvan Kraemer**  
...we love the product...  
....We save about 50% on our oilcost....



Cosy Soup & Burger  
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.”



Montes  
10012 New York, NY

**Chef Pietro Mosconi**  
...“VITO works very well. We are happy with the savings and the quality of our fried food...”



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.”



DBGB Kitchen & Bar  
10003 New York, NY

**Chef Jim Leiken**  
..we are very satisfied with the performance of the VITO oil filter...everything works well....



Dinex Group  
10023 New York, NY

**Chef Damian Sansonetti**  
..“VITO is worth the money when it comes to savings - fast payoff and better quality from our fryer...”



Loreley  
10002 New York, NY

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



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".....



Corner Cafe & Bakery  
10128 New York, NY

**Chef Juan**  
...we are happy with our VITO - we do have a very good quality and always golden brown products...



COACH HOUSE  
07047 NORTH BERGEN, NJ

**Owner John Pappas**  
...VITO works very good for us and saves us a lot of money...



Le Monde  
10025 New York, NY

**Chef / Owner Regis Courivaud**  
...everything works good...



Sidecar Brooklyn  
11215 Brooklyn, 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....."



Millennium Broadway Hotel  
10036 New York, NY

**Executive Chef Brendan Slaven**

...VITO works well for us...



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.



Empire City / Brian Boru  
10704 Yonkers, NY

**Chef Michael**

...“VITO helps us to maintain a better quality....“



The Manor  
07052 West Orange,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.“



Biagio's Ristorante  
07652-1318 Paramus,NJ

**Chef - Owner Jimmy Perides**

...we are very satisfied with the savings and the results we get from the VITO oil filter...



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...”





SODEXHO @ Robert Wood  
Johnson University Hospital  
07065 RAHWAY, NJ

**Chef Matthew Longley**  
...everything is working just fine...