

## CASE STUDY – Sodexo Live!

### **Vito scores standout oil savings for Sodexo Live! team**

Sodexo Live!, which is part of Sodexo, supports some of the UK and Ireland's most iconic music, cultural and sporting events, plus conference centres, by delivering world-class hospitality and food services. It helps to deliver globally recognised live events with a proven track record of creating exceptional moments that bring people together.

As Executive Chef for one of Sodexo Live's venue partners, Graham Proctor heads up 18 kitchens, serving more than 50,000 people on event days. From kiosks and concessions to matchday VIP and hospitality, Graham's team prepare, cook and serve a wide range from fine dining rooms, bistro style food, buffets and even complete banquets to traditional takeaway items depending on requirements.

One area Graham and his team were keen to make savings on was their use of cooking oil. Highlighting the need, Graham explains:

*“Across all our kitchens, we have been working to reduce our cooking oil costs. With prices having doubled in the past year alone, cooking oil represents a significant cost, not to mention the environmental impact of replacing and disposing of used cooking oil.”*

Looking for a solution to extend the life of his cooking oil without impacting the quality of the finished product, Graham began considering commercial oil filtration, going on to say:

*“Depending on the use of the fryer, we were replacing our oil once every three matches which, during a season, adds up to a significant amount of oil. Oil filtration is something we have been looking into and we believed there would be a solution which would work for us. Supporting one of my chefs in a national cooking competition, I spoke with a Valentine Equipment representative, the distributor for the Vito Oil Filtration range. After hearing about the capabilities of the range, I decided this was the right solution for us. We purchased several Vito VL portable oil filters and a handheld Vito Oil Tester.”*

Designed for ease of use and to deliver greater safety for the operator, the portable oil filtration system from Vito is quick and easy to use, delivering ongoing savings for an operation like Sodexo Live's. On the benefits, Graham adds:

*“I'm delighted with the savings we've achieved since using the Vito system. We're now seeing a 50% saving on oil across the stadium.”*

It's not just about the saving though. For an Executive Chef like Graham, it's also important to consider the quality of the food served and the ease of use for his brigade, Graham mentions:

*"The Vito system has delivered great results for us. Whether used to filter the oil in our kiosks, which predominantly serve chips and other traditionally fried items, or in our hospitality suites, where the units are used for a wider variety of foods, the results really have spoken for themselves. The oil has a greater clarity and even the smallest food particles are removed which results in a highly consistent quality product across our kitchens. The other thing that is great about the Vito technology is just how easy it is to use. The team use the filtration system while the plug-and-play operation makes it ideal for a venue with multiple kitchens like ours."*

Working in combination with the Vito Oil Tester, Graham and his team can quickly identify when oil needs changing. Concluding, he says:

*"Even the battery-operated Vito Oil Tester is easy to use. By simply placing the probe into the pan and the easily identifiable traffic light system quickly tells you whether the oil needs filtering or changing – it couldn't be easier. Given the savings in terms of spend and labour, including the environmental benefit, that we've seen in just a couple of months, I would have no hesitation in recommending Vito to others looking for oil filtration in their kitchens."*

To find out more about Sodexo Live!, please visit <https://uk.sodexo.com/industry/sodexo-live.html>

For more information on the Vito Oil Filtration range from Valentine, please visit [www.valentinefryers.com](http://www.valentinefryers.com) or call +44 (0) 118 957 1344.

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