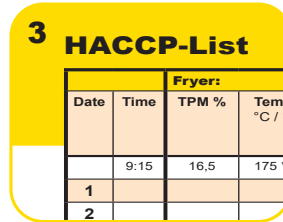


VITO oil filter system

X-Series - Quick guide / Kurzanleitung / Guía rápida



Insert the filter / Filter einlegen / Insertar el filtro



Filter the oil / Öl filtern / Filtrar el aceite



Return the oil / Öl zurückpumpen / Devolver el aceite



Do not leave the lance in the fryer without supervision!

Further instructions on handling.vito.ag /

Lassen Sie die Lanze niemals unbeaufsichtigt in der Fritteuse!

Weitere Hinweise finden Sie unter handling.vito.ag /

No deje la lanza en la freidora sin supervisión.

Más instrucciones en handling.vito.ag



handling.vito.ag

VITO AG
+49 7461 96289-0
info@vito.ag
www.VITO.ag

HACCP-List

Restaurant / Store:

MM / YY:

Responsible:



		Fryer:				Fryer:				Fryer:				Fryer:					
Date	Time	TPM %	Temp. °C / °F	Change = X Refill = l / lbs	Filtration = y / n	TPM %	Temp. °C / °F	Change = X Refill = l / lbs	Filtration = y / n	TPM %	Temp. °C / °F	Change = X Refill = l / lbs	Filtration = y / n	TPM %	Temp. °C / °F	Change = X Refill = l / lbs	Filtration = y / n	Initials	
	9:15	16,5	175 °C	3 l	y	19,0	177 °C	5 l	y	23,5	178 °C	x	n	15	174 °C	3 l	y	JD	
1																			
2																			
3																			
4																			
5																			
6																			
7																			
8																			
9																			
10																			
11																			
12																			
13																			
14																			
15																			
16																			
17																			
18																			
19																			
20																			
21																			
22																			
23																			
24																			
25																			
26																			
27																			
28																			
29																			
30																			
31																			



1. TPM

2. TEMP.



Please always make sure to measure in the heated fryer before service!
handling.vito.ag