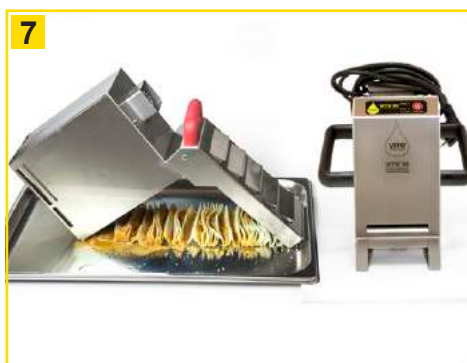
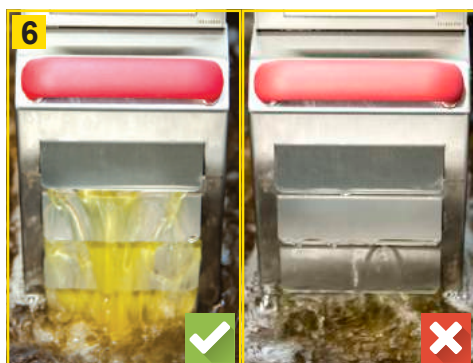
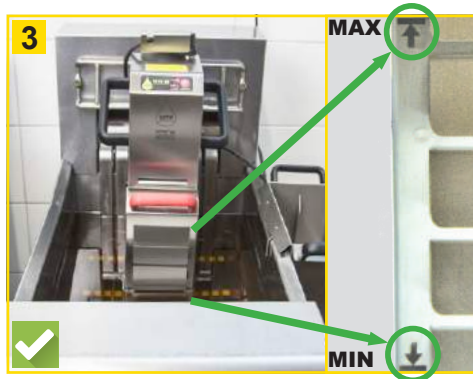
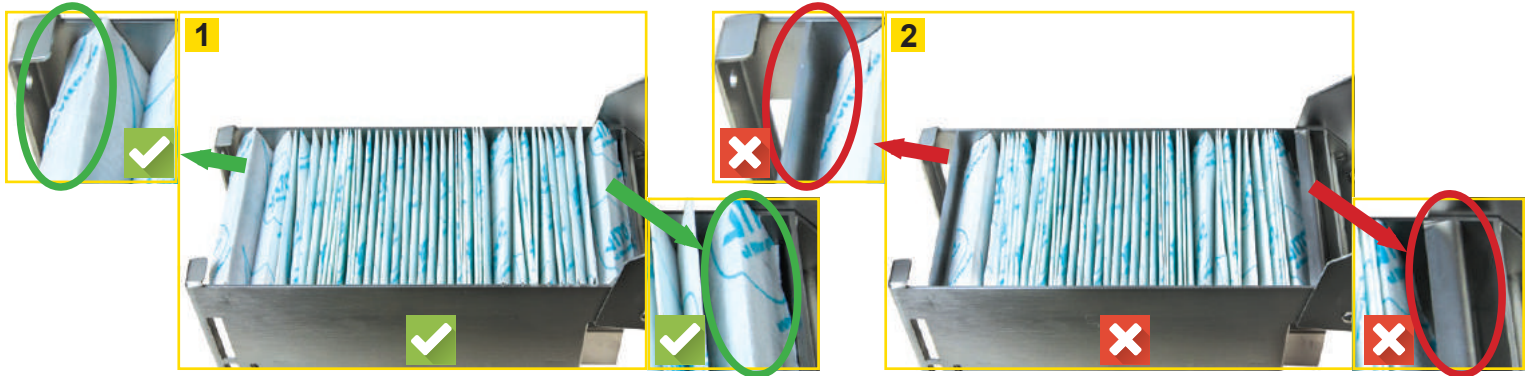


VITO® oil filter system



HACCP-List

Date	Time	Fryer:	TPM %
	9:15		16,5
1			III



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Ver. 2.01



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HACCP-Scheda

Ristorante / cucina: _____

mese / anno: _____

Responsabile: _____

Data	Ora	Friggitrice:				Friggitrice:				Friggitrice:				Friggitrice:				Firma
		TPM %	Temp. °C	Cambio/Rabboc -co =L	Fil-trag-gio = si / no	TPM %	Temp. °C	Cambio/Rabboc -co =L	Fil-trag-gio = si / no	TPM %	Temp. °C	Cambio/Rabboc -co =L	Fil-trag-gio = si / no	TPM %	Temp. °C	Cambio/Rabboc -co =L	Fil-trag-gio = si / no	
	9:15	16,5	175 °C	3L	y	19,0	177 °C	5L	y	23,5	178 °C	x	n	15	174 °C	3L	y	JD
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↑
TPM
↑
TEMP.

Misurazione da effettuarsi con friggitrice calda prima del servizio!
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