

VITO FT 440

Quick guide

Your starting value:
_____ %TPM

Measure in fresh oil during initial setup and note the TPM reference value ($\pm 2.0\%$ TPM). This value serves as a benchmark for future tests.



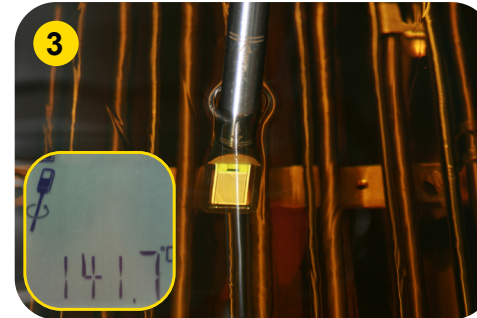
Preparation

Let the oil stand for at least 20 minutes before measuring. Ensure no cooking is in progress during the measurement. The oil must be hot for the measurement. (at least 50 °C/122 °F)



Start

Press ON/OFF. When “--” appears, the device is ready for the first measurement. The NextStep indicator will prompt you to immerse the probe in the oil.



Immersion

Immerse the probe in the oil between the MIN and MAX marks. The NextStep indicator will prompt you to begin stirring.



Stirring

Stir gently until the display stabilizes at the oil temperature (about 20 seconds).



Measurement

The measurement is complete when the TPM value stops flashing and the NextStep indicator prompts you to stop stirring. Record the TPM value on your HACCP log.



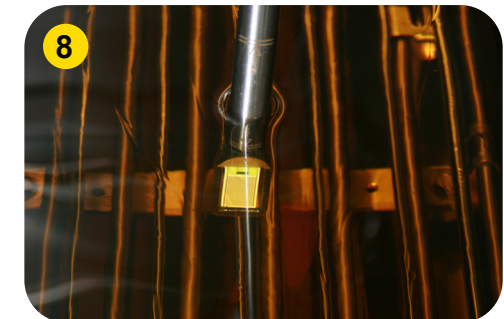
Evaluation

Green (flashing): Good oil quality
Yellow (flashing): Medium oil quality
Red (flashing): Poor oil quality → Change needed



Cleaning

Remove the probe from the oil and wipe it clean with a cloth. For a periodic deep clean, wipe the probe with high-percentage alcohol (e.g., isopropyl $\geq 70\%$)



Restart

To measure the next fryer, immerse the probe in the oil between the MIN and MAX marks, then stir gently.

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Learn more:
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HACCP-List

Restaurant / Store: _____

MM / YY: _____

Responsible: _____

Date	Time	Fryer:				Fryer:				Fryer:				Initials					
		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						
	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	
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1. TPM

2. TEMP.



Please always make sure to measure in the heated fryer before service!

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