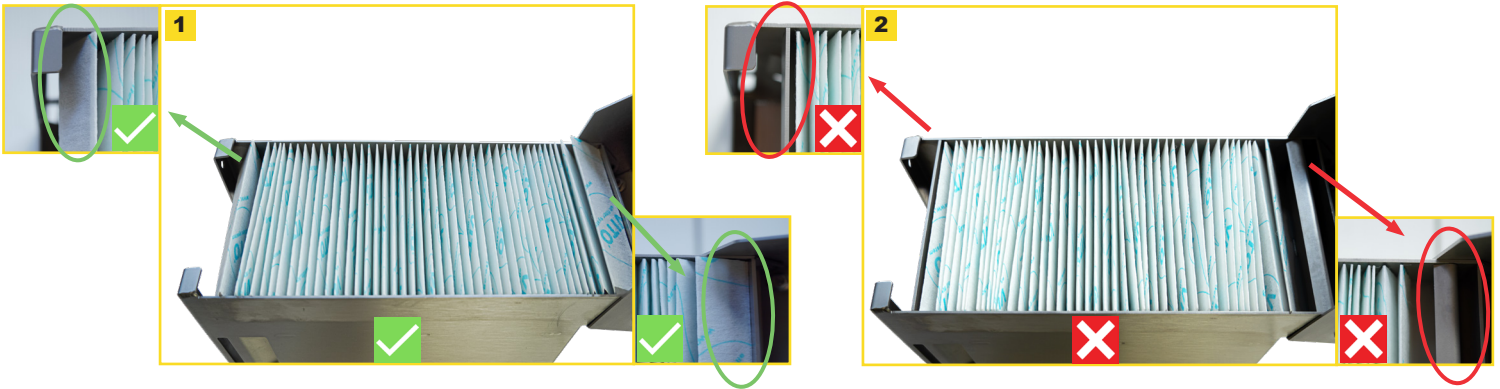


# VITO oil filter system

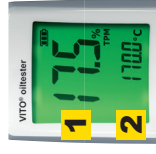


# HACCP-List

Restaurant / Store:

MM / YY:

Responsible:



**1. TPM**

**2. TEMP.**

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