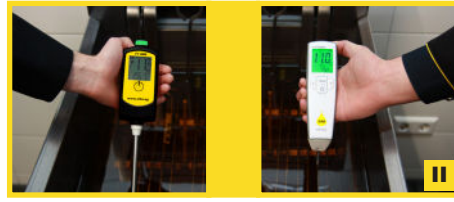
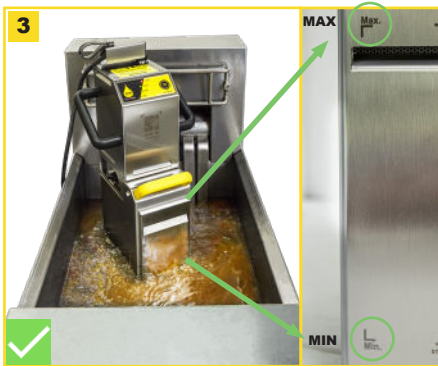
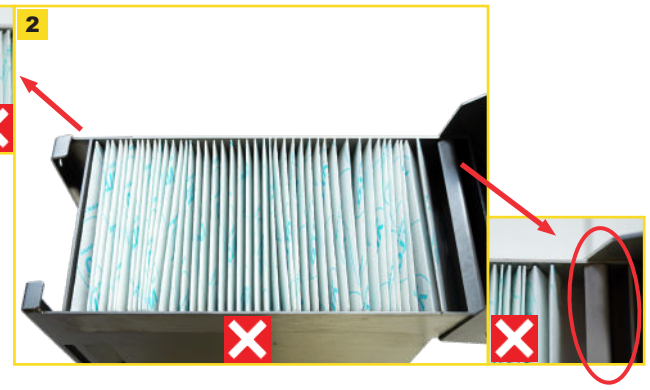
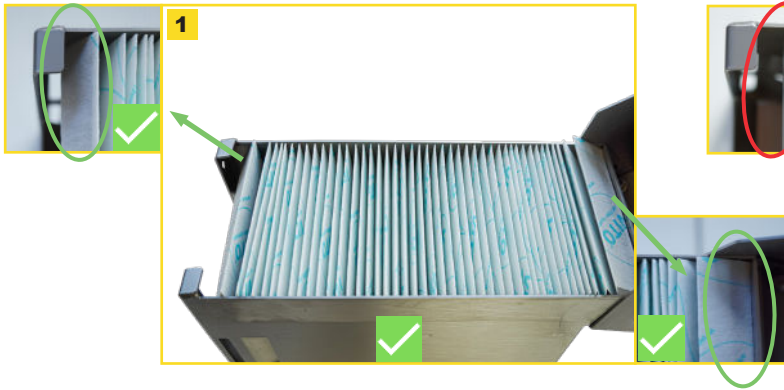


# VITO oil filter system



HACCP-List					Rest
Date	Time	Fryer:	Temp. °C / °F	Ch. R. ml	
	9-10	16,5	175 °C		
1					
2					
3					
4					
5					



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Ver. 4.1

VITO AG  
Tuttlingen, Germany

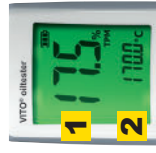
T: +49 7461 96289-0  
F: +49 7461 96289-12  
info@vito.ag - www.vito.ag

# HACCP-List

Restaurant / Store: \_\_\_\_\_

MM / YY: \_\_\_\_\_

Responsible: \_\_\_\_\_



**1. TPM**

**2. TEMP.**

Please always make sure to measure in the heated fryer before service!  
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Date	Time	Fryer:			Fryer:			Fryer:			Fryer:								
		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																			
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