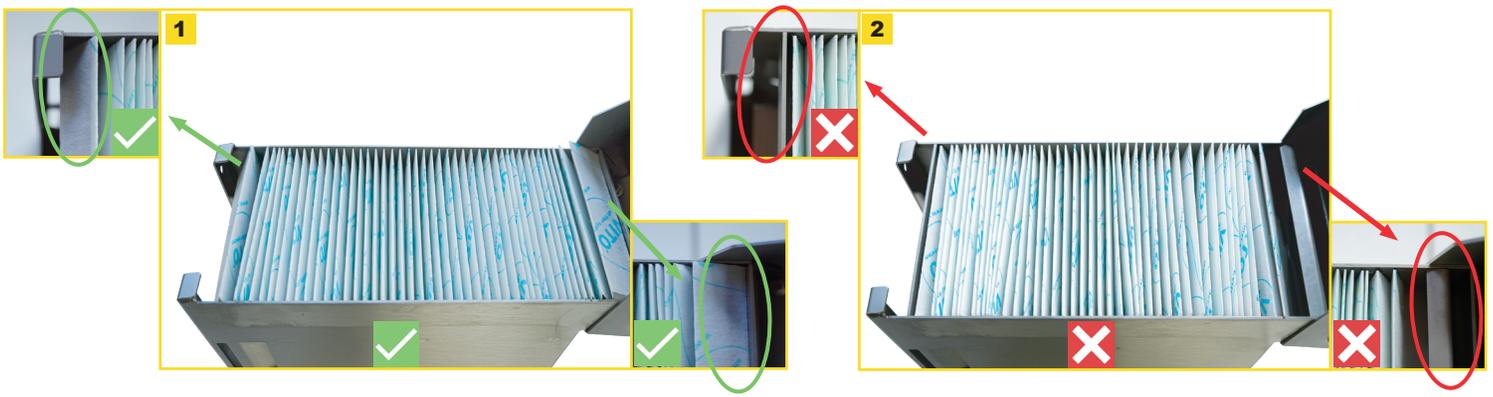


# VITO oil filter system



**HACCP-List** Rest

Date	Time	Fryer:	Temp. °C / °F	Ch...	R...	el
	9-15	16,5	175 °C			
1						
2						
3						
4						
5						
6						



# HACCP-List

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

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

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



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

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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