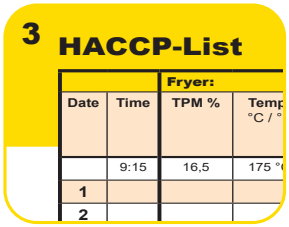
VITO X-Series
Quick Guide

VITO oil filter system
MADE IN GERMANY





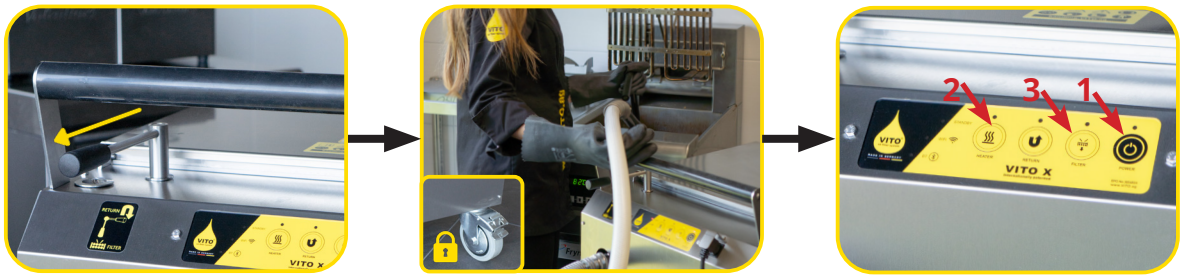




Insert the filter



Filter the oil



Return the oil



Do not leave the lance in the fryer without supervision!
Further instructions on **handling.vito.ag**



Learn more:
handling.vito.ag

VITO AG
+49 7461 96289-0
info@vito.ag
www.VITO.ag

HACCP-List

Restaurant / Store: _____ **MM / YY:** _____ **Responsible:** _____

VITO oil filter system
MADE IN GERMANY

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

2. TEMP.





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

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