

VITO oil filter system

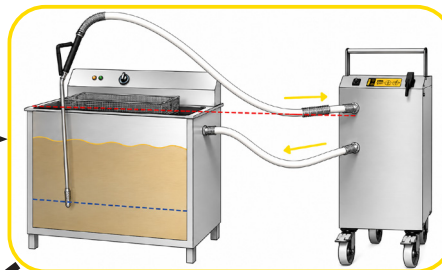
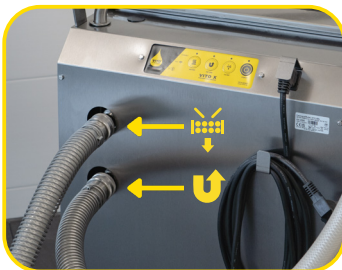
XM+ Quick guide / Kurzanleitung / Guía rápida



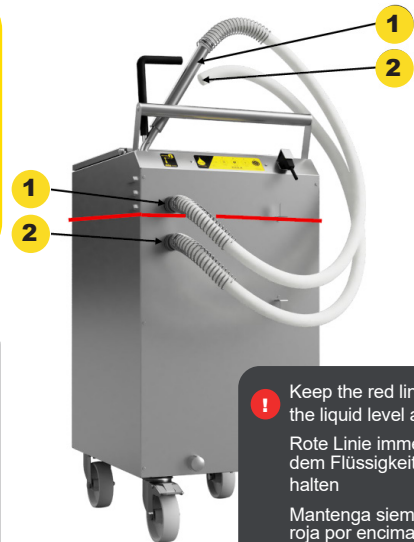
Insert the filter / Filter einlegen / Insertar el filtro



Set up / Vorbereiten / Preparación



- 1** Suction hose with lance
Saugschlauch mit Lanze
Manguera de aspiración con lanza
- 2** Oil return hose
Rücklaufschlauch
Manguera de retorno



! Keep the red line above the liquid level at all times
Rote Linie immer über dem Flüssigkeitsstand halten
Mantenga siempre la línea roja por encima del nivel del líquido

Automatic filtration / Automatische Filtration / Filtración automática



! Adjustable / Konfigurierbar / Configurable

! Unplug when not in use / Bei Nichtbenutzung Gerät ausstecken / Desenchufe el equipo cuando no esté en uso



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HACCP-List

Restaurant / Store:

MM / YY:

Responsible:



		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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