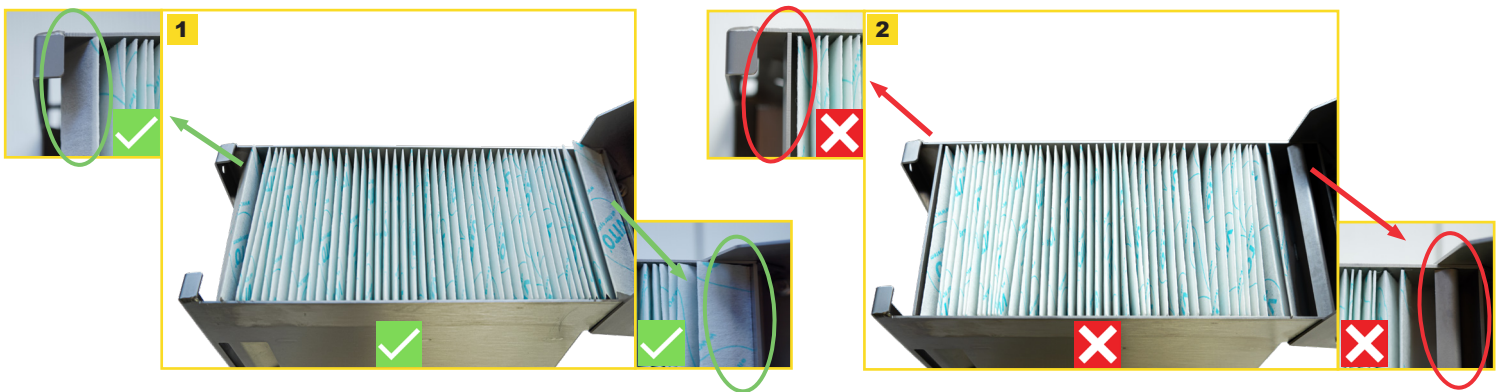


VITO oil filter system



HACCP-List Rest

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



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Ver. 4.1

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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	Fryer:			Fryer:			Fryer:			Fryer:			Initials						
	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					
	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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