

# FT 440

## Short instructions

VITO<sup>®</sup>  
oil filter system



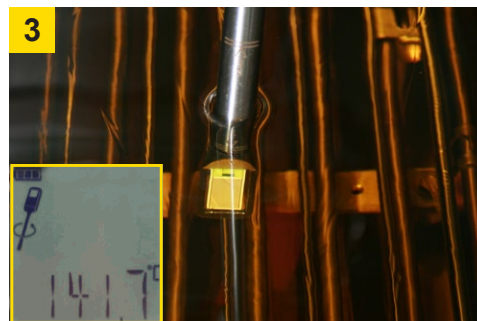
### Preparation

**Important!** For optimum accuracy rest oil for at least **20 minutes** before measuring. No food must be cooking at the time of measurement.



### Start

Press the **ON/OFF-button**. When -- appears in the display, the instrument is ready for the first measurement. The NextStep-indicator suggests immersing the probe into the oil.



### Immersion

Immerse the probe into the oil between the **MIN/MAX** markings on the probe. The NextStep-indicator suggests to start stirring.



### Stirring

Stir **slightly** until the temperature in the display corresponds roughly to the temperature of the oil. This can take about 20 seconds.



### Measurement

The measurement is finished, when the TPM-value in the display **stops blinking** and the NextStep-indicator suggests to stop stirring.



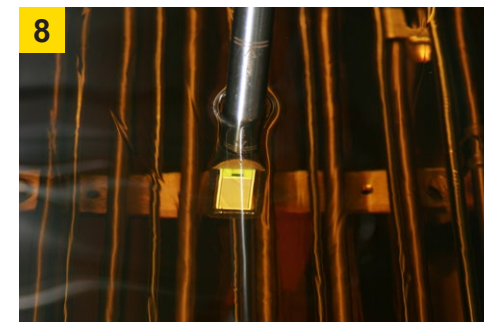
### Evaluation

Good oil quality: signal lamp flashes **green**  
Medium oil quality: signal lamp flashes **yellow**  
Bad oil quality: signal lamp flashes **red**



### Cleaning

Take the probe out of the oil and **clean** the probe.



### Restart

Immerse the probe into the oil between the **MIN/MAX** markings on the probe and stir slightly.

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HACCP-List

Restaurant / Store: MM /YY: Responsible:

		Fryer:				Fryer:				Fryer:				Fryer:				Initials
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	
	9:15	16,5	175 °C	3L	y	19,0	177 °C	5L	y	23,5	178 °C	x	n	15	174 °C	3L	y	JD
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1. TPM
2. TEMP.

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