

What are the hazards and how might they harm?



Burns/scalds from contact with hot oil



Burns/scalds from contact with hot surfaces or equipment



Inhalation injury, chemical burns or skin irritation from cleaning chemicals



Electric shock or burns from incorrect use or damaged/faulty equipment



Slip injuries from spillages

What PPE should the individual wear?



What other precautions should be taken?



Clean up any oil spillages immediately

VITO X-Series oil filtering systems

Safety Task Card
STCCS 94

Unit Managers – use page overleaf to list any hazards and control measures specific to your site which are not listed below

Safe System of Work

1. Before using or cleaning the VITO X-Series you must watch the instructional video which is available on the VITO website. Only authorised staff may use and clean this equipment.
2. Equipment must only be used for filtering oil and not for any other liquids.
3. Use safe manual handling practices when moving and using the equipment.
4. Equipment must be in a secure and stable position, with the brakes engaged when it is in use.
5. Ensure that the power cable does not pose a trip hazard and keep it away from hot surfaces.
6. You must wear a rubber apron and goggles for protection against oil splashes.
7. If using the equipment, or working in an areas where equipment is used, for more than 30 minutes during a shift, hearing protection is required.
8. Be aware that the equipment is hot during and after use. Keep hands away from equipment surfaces and from the oil in/outlet.
9. Oil being filtered must be at a temperature of 150°C or above, but below 200°C.
10. Always check the temperature of the oil using a probe thermometer and make sure the fryer is switched off.
11. Use a long-handled utensil to skim off any large food debris prior to filtering.
12. Use both hands to securely hold the lance and keep movements slow and controlled.
13. When returning oil to a fryer, keep the outflow just above the oil level to prevent splashes. At the start and end of back pumping air escaping the hose may cause bubbles.
14. Use a cloth to wipe excess oil from the lance before moving it from the fryer to the lance holder and vice versa.
15. Unplug the unit and coil the cable before moving it or before cleaning it.
16. Allow the equipment to cool completely, and at least for 30 minutes, before for cleaning.

Continued on reverse

If you have any concerns, stop and speak with your line manager before proceeding.

VITO X-Series oil filtering systems continued

Safe System of Work

17. When cleaning the equipment wear appropriate PPE in accordance with COSHH information for the cleaning chemicals being used.
18. Discard the filter and clean the filter basket. These can be washed in the dish washer or manually washed.
19. Clean up any spillages immediately. Thoroughly clean and dry the area to avoid the risk of slipping.
20. Regular draining and cleaning of the fryer should still be completed dependant on the frequency and products being cooked in the fryers.

Please Note:

VITO is NOT designed for continuous operation, there is a risk of overheating and fire. There is a fault or incident, isolate the equipment, ensure the area is safe and all oil is cooled before taking any further action.

This Safety Task Card is only applicable to the below equipment.



If you have any concerns, stop and speak with your line manager before proceeding.