

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

Use & cleaning of VITO VL oil filter system

Safety Task Card
STCCS 58

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 VL must watch the [Training Video](#) which is available on the VITO VL website. Only authorised staff may use and clean the equipment.
2. The oil must be at a temperature of 150°C or above, but below 200°C when using the VITO VL.
3. Always check the temperature of the oil using a probe thermometer.
4. You must wear a rubber apron for protection against oil splashes from the fryer and the VITO VL.
5. Use a long-handled utensil to skim off any large food debris.
6. Ensure the system is correctly set up and the filter paper properly fitted, then plug the unit in and, using two hands, slowly lower it into the fryer and start the filtering cycle.
7. Stand back from the fryer until the cycle is complete.
8. When the cleaning cycle has finished, carefully lift the VITO VL out of the oil, allow it to drain for 20-30 seconds and then place it into the drip pan.
9. Unplug the unit, coil the cable and, using both handles, move it to a stable work surface.
10. Allow the equipment to cool completely, and at least for 30 minutes, before dismantling the unit for cleaning.
11. Wear appropriate PPE in accordance with COSHH information for the cleaning chemicals you are using.
12. Wipe it down the control until with damp cloth. Do not clean whilst plugged in and do not submerge in water.

Continued on reverse

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

Use & cleaning of VITO VL oil filter system continued

Safe System of Work

13. Discard the filter and clean the pump and filter unit. These can be washed in the dish washer or manually washed.
14. Clean up any spillages immediately. Thoroughly clean and dry the area to avoid the risk of slipping.
15. 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.