

# Cooking oil tester

testo 270 – Ensure cooking oil quality and save costs



- Ergonomic handle and rugged design
- Cleanable under running water (IP65)
- Backlit display with color-coded alarms that are easy to understand
- Hold and auto-hold function
- Calibration and adjustment can be implemented by the user

%TPM

°F / °C



For every fried food, there is a point where overused oil will compromise the taste and nutritional content of that food. The testo 270 cooking oil tester easily, quickly and reliably determines the cooking oil's temperature and quality, thereby ensuring the highest quality product is served to the customer while also creating substantial cost savings related to oil usage.

Two variables impact the quality of fried food – oil temperature and Total Polar Material (TPM). Correctly measuring the temperature and the TPM at regular frequencies is the most effective method available today to ensure high quality products are served to your customers. A TPM reading greater than 24% can create chemical compounds that can cause adverse nutritional effects and potential health hazards. Regular measurement with

the testo 270 can prevent these possible safety hazards. Further, data derived from the testo 270 also decreases the probability of changing oil too soon, thus tossing away a very expensive commodity prematurely.

The ergonomic design of the testo 270 limits the direct exposure of the hand to hot oil. The intuitive alarm with the highly visual, color-coded backlit display makes it easier to evaluate the quality of the cooking oil: Green means good; orange is borderline, and red indicates an oil change is required. The temperature and TPM limits are configured based on the specific requirements or quality procedures of the end-user.

The most advanced oil quality instrument on the market, the testo 270 ensures high quality foods, employee safety, and cost savings.

## Technical data / Accessories

### testo 270

Testo 270 Cooking oil tester in a case, with reference oil, short instructions, full instruction manual and training card, as well as calibration protocol and batteries

Part no. 0563 2750



**Sensor type** Testo cooking oil sensor, cap. (%TPM); PTC (°F / °C)

Measuring range	0.0 to 40.0% TPM 104 to 392 °F (+40 to +200 °C)
Accuracy ±1 digit	±2% TPM (104 to 374 °F) (+40 to +190 °C) ±2.7 °F (1.5 °C) (typical, refers to Testo-internal reference, at ambient temperature 77 °F / 25 °C)
Resolution	0.5% TPM (104 to 374 °F) (+40 to +190 °C) 0.1 °F / °C

#### General technical data

Cooking oil operating temperature	104 to 392 °F (+40 to +200 °C)
Storage temperature	-4 to 158 °F (-20 to +70 °C)
Operating temperature	32 to 122 °F (0 to +50 °C)
Dimensions	2 x 6.5 x 12 inches (50 x 170 x 300 mm)
Weight	0.5 lb (255 g)
Display	LCD, 2-line, backlit
Battery type	2 AAA batteries
Battery life	approx. 25 hours continuous operation (corresponds to approx. 500 measurements)
Housing material	ABS / ABS-PC fibre glass 10%
Reaction time	Approx. 30 sec
Protection class	IP65 (hand washable)
Calibration	On-site calibration with reference oil or through Testo Service Dept.
Alarm function	Upper and lower TPM limit value freely adjustable, visual alarm via 3-color display backlighting (green, orange, red), values and illumination flash in the display until the measurement is ended (Auto Hold)
Warranty	2 years

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Subject to change without notice.

#### Accessories for measuring instrument

	Part no.
Storage case for testo 270	0516 7301
Reference oil for calibrating and adjusting the cooking oil tester testo 270 (1 x 100 ml)	0554 2650
ISO calibration certificate analysis; Calibration points approximately 3%TPM and approx. 24%TPM at 122 °F (50 °C)	0520 0028

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