

Cooking oil tester

testo 270 – Reliably optimize the use of cooking oil to save costs and ensure brand protection

Ergonomic handle and rugged construction

Cleanable under running water (IP65)

Back-lit display and LED alarm indication

Hold and auto-hold function



%TPM

°F / °C

The cooking oil tester testo 270 easily, quickly and reliably determines the quality of cooking oil. To do so, it measures Total Polar Material (TPM) content in the oil and displays this as a percentage. As the oil is used, TPM increases. For every deep fried food, there is a point where overused oil will compromise the taste and presentation of that food. Measuring the %TPM level assures that the quality of the oil is optimized without fear of endangering the brand. In addition to this, a % TPM reading of greater than 24 can cause health concerns. Regular measurement with the testo 270 can prevent this. The use of the oil tester also prevents

changing the oil too soon, thus tossing away a very expensive commodity before you should have.

The new testo 270 stands out thanks to its ergonomic design, which prevents the direct exposure of the hand to the hot oil. The clear alarm via the colored backlit display makes it even easier to evaluate the quality of the cooking oil: Green means the TPM content is OK. Orange: TPM value is borderline. Red: Your TPM limit has been exceeded. The TPM limit values can also be individually defined, and can, like other instrument configurations, be protected from inadvertent configuration changes by a PIN.

Technical data / Accessories

testo 270

Cooking oil tester testo 270 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

testo 270 without Reference Oil

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

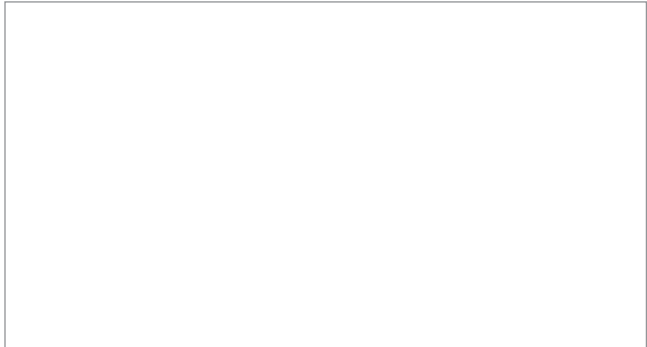


Part no. 0563 2752

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) ±1.5 °F / °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 374 °F (+40 to +392 °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 h 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-colour display backlighting (green, orange, red), values and illumination flash in the display until the measurement is ended (Auto Hold)
Warranty	2 years

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
Factory calibration	400520 0027



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Subject to change without notice.