




testo 270 - Deep-frying Oil Tester


Short manual



Preparation



 Plastic components may not come into contact with the cooking oil.

 Do not touch the hot probe. Danger of burning!

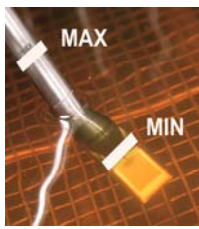
Remove fried goods before measuring.


Wait until bubbles no longer rise to the surface (approx. 5 min).

Observe minimum distance of 1 cm to metal objects.

Measure in hot oil (min. 40 °C, max. 200 °C).

Measurement



Switch instrument on .

Immerse sensor in hot oil. Observe min/max marks!

1. Move sensor in oil (adjustment time approx. 30 s)
Auto Hold activated:
 - Auto Hold in the display indicates the end of the measurement. The TPM value and the display colour flash until the final TPM value is reached.
 - Final value is fixed.
 Auto Hold deactivated:
 - when the temperature display no longer changes, a stable TPM final value has been reached.
 > To fix measurement values: briefly press **[Hold]** (<1 s).
2. To return to measurement mode: briefly press **[Hold]** (<1 s).

Note the recorded measurement values.

Care and maintenance

Cleaning



Clean instrument with mild detergent. Rinse sensor under running water and dry carefully with a soft paper towel.

Accuracy test

Your specific starting value:

_____ %TPM



For a fast and easy instrument test, we recommend you carry out an accuracy test according to the instruction manual.

If the oil type or the supplier is changed, a new reference value must be determined.

For an accurate instrument test and/or correction, of if measurement values are implausible, we recommend calibration and adjustment in Testo reference oil.

