

SPECIFICATIONS

ARTICLE

Designation : **Testo 270 oil tester**

Code bobet : **24502**

Selling Unit : **Unit**

Non-contractual pictures



CHARACTERISTICS



TESTO 270 frying oil tester supplied with case

- Ergonomic and robust design
- Washable under running water
- Clear alarm based on a traffic light principle
- Hold and Auto-Hold functions
- User-adjustable
- Traceable measurement data: export data in CSV format or professional reports in PDF format

TECHNICAL DATA:

Testo capacitive sensor for cooking oil (%TPM); PTC (°C)

- Measuring range: 0.0 ... 40.0 % TPM / +40 ... +200°C
- Accuracy \pm digit: $\pm 2\%$ TPM (+40 ... +190°C) $\pm 1.5^\circ\text{C}$
- Resolution: 0.5 % TPM (+40 ... +190°C) 0.1°C

General technical data

- Operating temperature for frying oil: +40 ... +200°C
- Storage temperature: -20 ... +60°C
- Ambient operating temperature: 0 ... +50°C
- Dimensions: 50 x 170 x 300 mm
- Weight: 255 g
- Display: LCD, 2 lines, backlit display
- Battery type: 2 AAA batteries
- Battery life: approximately 25 hours of continuous operation (approximately 500 measurements with Bluetooth off)
- Material of the Housing: ABS fiberglass / ABS-PC 10%
- Response time: 30 seconds

- Protection rating: IP 65
- Calibration options: On-site calibration using reference oil, ISO calibration via TIS
- Alarm function: Optical alarm with alarm backlight
- Other features: Lower and upper RPM limits, Auto-Off, Auto-Hold, Hold, °C/°F, display alarm backlight, PIN, calibration, reset

COMES WITH CASE + 2 BATTERIES + REFERENCE OIL + TESTER ADD-ON IN CASE (simplified operating instructions, quick start blister pack, calibration protocol, etc.)

ADVANTAGES :

The testo 270 frying oil tester easily, quickly and reliably determines the quality of frying oils. For this, it measures the "total polar compounds" (TPM) in the oil and indicates them in %. Oil that is too old will show a high TPM value. The quality of fried food is therefore reduced. They may contain substances harmful to health.