

SPECIFICATIONS

ARTICLE

Designation : **Testo 270 oil tester**

Code bobet : **24502**

Selling Unit : **Unit**



Non-contractual pictures

CHARACTERISTICS



TESTO 270 frying oil tester

- Ergonomic design and robust design
- Washable under running water
- Clear alarm according to a traffic light principle
- "Hold" and "Auto-Hold" function
- Adjustment can be made by the user

TECHNICAL DATA :

testo capacitive frying oil sensor (%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 of frying oil: +40 ... +200°C
- Storage temperature: -20 ... +70°C
- Ambient operating temperature: 0 ... +50°C
- Dimensions: 50 x 170 x 300mm
- Weight: 255g
- Display: LCD, 2 lines, illuminated screen
- Battery type: 2 AAA batteries
- Battery life: about 25 hours in continuous operation (about 500 measurements)
- Case material: ABS fiberglass / ABS-PC 10%
- Reaction time: 30 seconds
- Protection index: IP 65

- Calibration options: On-site calibration using reference oil, ISO calibration using TIS
- Alarm function: Optical alarm by means of alarm backlight
- Others: Lower and upper RPM limits, Auto-Off, Auto-Hold, Hold, °C/°F, display alarm backlight, PIN, calibration, reset

Delivered with its storage case: with reference oil, simplified instructions for use, grip blister, calibration protocol and 2 batteries included

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.