

Cooking oil tester testo 270:

Good as gold...

- in canteens, restaurants and catering
- in restaurant chains
- in bakeries
- in the food industry

... and these are the benefits:

- You save money by using oil economically
- You ensure product quality
- You have a fast measurement result
- You guarantee compliance with legal regulations

The instrument is designed to be practical...

- ... it is easy to clean
- ... it has a robust sensor
- ... it provides you with a reliable and secure result
- ... it is easy to operate
- ... a coloured bar in the display provides information on the quality of the oil

With the testo 270 you are always on the safe side!

The cooking oil is used most effectively if the TPM value is measured. The oil can be used until the legal

or individually set guideline value is reached. This means you can guarantee the consistent quality of the fried goods.

You have satisfied customers and save costly cooking oil!



Food industry



Canteens, catering



Restaurants



Restaurant chains



Bakeries

As good as gold when it comes to saving cooking oil!



Illustration may differ from original!

testo 270, set in aluminium case

Cooking oil tester testo 270 incl. adjustment protocol, protective case TopSafe, hand strap, reference oil and batteries, in high-quality aluminium case
Part no.: 0563 2700

Accessories

ISO calibration certificate analysis, calibration points 4 %TPM and 24 %TPM at 50°C
Part no.: 0520 0028

Reference oil for calibrating and adjusting testo 270 cooking oil measuring instrument (1 x 100 ml)
Part no.: 0554 2650

Every drop is valuable

The new cooking oil tester testo 270: ensures quality and saves costs



Subject to change without notice.

NEW

Now even more robust thanks to break-proof sensor

Cooking oil tester testo 270:

As good as gold when it comes to saving cooking oil!

Save costs and increase security in frying now

The cooking oil has a direct influence not only on the quality of the fried goods, but also on the costs. Old oil has a negative effect on the taste of the food. If the oil is changed too soon, unnecessary costs are incurred!

For this reason, the cooking oil must be used optimally. Reliably determining the optimum time to change the oil is very easy. **With the testo 270, you ensure that the oil is used efficiently.** This helps you save cash by saving costly cooking oil.

With the testo 270, you provide your customers with fried foods with a maximum of flavour. In addition, you have no problems complying with legal requirements.



The alarm function of the testo 270 offers crucial advantages. An easily visible 3-colour alarm bar facilitates checks. An LED bar lights up yellow or red when quality limit values freely set by you are exceeded (e. g. 18 %TPM and 24 % TPM). In addition to this, an alarm is triggered if the frying temperature is too high. This allows you to give your kitchen staff clear, easy-to-follow working instructions. Everyone now knows in time when to change the oil.

Measure cooking oil quality reliably, without errors and fast, with the robust sensor.

The heart of the cooking oil tester testo 270 is the capacitive oil sensor from Testo. With this sensor, you can take measurements directly in the hot cooking oil, allowing check measurements to be made during operational production. Measure several fryers one after the other, without the need for the sensor to cool.

These are the **3 crucial advantages** of the new cooking oil tester testo 270:

1. Reliable, robust and easy to clean

Thanks to the washable protective case TopSafe, the measuring instrument is hygienic and impact-proof. The TopSafe can be conveniently cleaned in the dishwasher.

2. Sensor security

The sensor is embedded in metal and breakage-proof. A special protective layer makes it easy to clean and insensitive to scratching.

3. Easy handling of the testo 270

- Alarm function
- Automatic recognition of measurement end (Auto-Hold %TPM)
- Easily legible, large display of values
- Optionally usable hand strap



Sensor protection layer can be easily wiped clean



TopSafe extremely hygienic and impact-proof



The cooking oil tester testo 270: as good as gold in tough day-to-day practice

The cooking oil tester testo 270 is a convenient measuring instrument for fast checks of the age of cooking oils and fats.

As the power is supplied by batteries and the built-in sensor, the device is portable and there are no cables getting in the way. The analysis of the degree of aging of the oil can thus be carried out quickly and without long waits.



The new testo 270:

Easy to clean, hygienic in use, for fast and safe tests on cooking oil



Technical data of testo 270

Parameters	%Total Polar Materials (%TPM) Temperature (°C/°F)
Measurement value sensor	Capacitive Testo sensor (%TPM) PTC (°C/°F)
Measuring range	0.5 to 40 %TPM +40 to +200 °C
Accuracy	±2.0 %TPM (+40 to +190 °C) ±1.5 °C/°F
Resolution	0.5 %TPM 0.5 °C/°F
Display	LCD, 2-line
Alarm function (can be switched off)	3-colour LED (green, yellow, red) 2 limit values freely settable
Other display functions	Maximum measured temperature exceeded Minimum measured temperature exceeded
Cooking oil operating temperature	+40 to +200 °C
Storage temperature	-20 - +70 °C
Battery type	2 micro batteries (AAA)
Battery life	approx. 30 h cont. oper. approx. 600 measurements
Housing material	ABS
Dimensions (LxWxH)	350 x 50 x 30 mm (with TopSafe)
Adaptation time t_{gg}	<30 sec.
Protection class	IP65 with TopSafe
Weight	approx. 160g (incl. batteries + TopSafe)

