

## Save costs and ensure quality with the cooking oil tester testo 270.



The Total Polar Material (TPM) content in cooking oil is a sure indicator of its age and quality. This is the reason why it may not exceed a certain percentage, depending on the country. Cooking oil develops its best potential between 14 and 20 % TPM. If the oil is too old, it shows an increased TPM value, and deep-fried goods of inferior quality are produced. It can furthermore contain substances which present a risk to health.

You benefit three-fold when you use the cooking oil tester testo 270 for regular TPM value checks:

1. You comply with the legal stipulations.
2. You reduce your cooking oil costs by up to 20 %.
3. Uniformly high deep-fried food quality ensures your customers are satisfied.

You will learn how this works on the next page.



First measure,



then rinse the sensor



and finally dry it off – done.

**The challenge.**

Regularly monitoring cooking oil and using it in optimum quality can be a great challenge. Time plays a crucial role in this. Regularly checking cooking oil quality during ongoing operations, interrupting the strict work routine in order to carry out the measurement, explaining the handling of the measuring instrument to the staff, and in spite of all this working according to the HACCP guidelines, is no easy matter. This makes it all the more important that the measurement is carried out efficiently, e.g. by having the instrument immediately ready for use at any time. Apart from this, every member of staff must be able to carry out the measurement without previous knowledge and intensive training. Easy cleaning too, is indispensable.

**The solution.**

Measurement with the cooking oil tester testo 270 could not be easier. Switch on, immerse in hot oil, measure. Done. The intuitive measuring instrument is ready for use immediately after switching on, and operable with only four self-explanatory buttons. Thanks to the ergonomic design, handling is convenient and safe. The TPM limit values can be individually defined according to local legislation, and are protected from inadvertent adjustment by a PIN. A great help in the measurements is the large, backlit display. For one thing, it flashes as long as a stable measurement value has not been reached. Secondly, the TPM content of the cooking oil analyzed is shown on it not only as a percentage, but also by the unambiguous backlit traffic light system. The staff can thus see the quality of the oil at a glance, and can react accordingly if a replacement is due.

As the instrument fulfils the protective class IP65, it can be cleaned under running water after the measurement. The same applies to the unbreakable embedded sensor. It is recommended that for this purpose, a mild detergent is also used.

**The advantages.**

The testo 270 cooking oil tester guarantees that the oil and the foods prepared in it are of the highest quality, ensuring the customers are satisfied. Regular measurement prevents the oil from being replaced too early or too late – this can reduce your cooking oil consumption by up to 20 %, thus saving costs.

**An example calculation:**

Consumption per month:	1,000 L
Cost per litre of oil:	0.70 €
<b>20 % cost savings per year:</b>	<b>1,680 €</b>

**More information.**

More information and answers to all your questions concerning cooking oil quality and testo 270 at [www.testo.com](http://www.testo.com).



Certified to HACCP International and NSF International.