

FRYING OIL QUALITY TESTER TESTO 270 EQUIPPED WITH CASE
Testo net price



vedi prodotto online



SOLUZIONI FOODSERVICE

Frequent use of the same oil can damage the quality of the product and trigger customer complaints. The main component of the testo 270 cooking oil tester is the new capacitive Testo sensor, which allows you to directly measure the amount of TPM in hot oil. The Testo 270 measures during production in several fryers, one after the other, without the need for the sensor to cool down. Testo 270 allows you to make maximum use of the oil, which is only replaced when the limit value is exceeded.

TECHNICAL DATA

- Measure directly in the fryer
- The sensor is covered in shockproof metal and is easy to clean thanks to the protective coating
- Quick display of measurements in % TPM
- Automatic recognition of the end of the measurement (Auto-Hold %TPM)
- With 2 freely selectable limit values
- Optical and acoustic alarm
- 3-color LED bar (green, yellow, red)
- Configuration menu and limit values can be locked to avoid external manipulations
- Removable protective case and optional wrist strap (dishwasher safe)
- Complies with: VO (EG) 1935/2004, EC guideline 2004/108/EC